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Comprehensive and well written, and now offering a strong Media Program, On Cooking, 4/e emphasizes an understanding of cooking fundamentals, explores the contemporary dining option of vegetarian cooking, discusses nutrition and special health issues, and provides information on other relevant topics such as culinary history and food science.

On Cooking: A Textbook of Culinary Fundamentals by Sarah R ...
Thrilling, new capabilities to this up to date edition encompass: Healthful cooking bankruptcy (chapter 23) combines materials on primary nutrition (chapter 3 in on cooking, 4th version), healthful cooking techniques and cooking for unique diets which include vegetarian diets or allergic diets.

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On Cooking 4th Edition
On Cooking: A Textbook of Culinary Fundamentals (6th Edition) (What's New in Culinary & Hospitality) [Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel] on Amazon.com. *FREE* shipping on qualifying offers. For courses in cooking and food prep. Market-leading cooking text For over two decades

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Exciting, new features to this updated edition include: Healthy Cooking chapter (Chapter 23) combines materials on basic nutrition (Chapter 3 in On Cooking, 4th edition), healthy cooking techniques and cooking for special diets such as vegetarian diets or allergic diets. Over 250 new photographs emphasize procedural aspects of cooking.

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On Cooking: A Textbook of Culinary Fundamentals (6th ...
Sarah has co-authored or edited almost over a dozen culinary books, including the best-selling On Cooking: A Textbook of Culinary Fundamentals (Prentice Hall, 1995; 4 th ed. 2006) and the award-winning On Baking (Prentice Hall, 2005). Sarah is active in numerous professional organizations and is the Immediate Past-President of the IACP.

On Cooking : A Textbook of Culinary Fundamentals by Sarah ...
On Cooking: A Textbook of Culinary Fundamentals [with Cooking Techniques DVD] (Hardcover) Published March 25th 2006 by Prentice Hall Fourth Edition, Hardcover, 1,406 pages

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Canadian Culinary Professionalism On Cooking: A Textbook of Culinary Fundamentals has provided culinary arts instruction to thousands of students and aspiring chefs towards a successful careers in the culinary arts.Our "time tested" approach teaches both the principles and practices of the culinary arts by building a strong foundation based in on sound fundamental techniques, focusing on ...

On Cooking Editions - Chegg
Sarah has co-authored or edited almost over a dozen culinary books, including the best-selling On Cooking: A Textbook of Culinary Fundamentals (Prentice Hall, 1995; 4th ed. 2006) and the award-winning On Baking (Prentice Hall, 2005). Sarah is active in numerous professional organizations and is the Immediate Past-President of the IACP.

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On Cooking : A Textbook of Culinary Fundamentals - 5th edition
1.)the transfer of energy from a heat source to a food; this energy alters the food;s molecular structure, changing its texture, flavor, aroma and appearance; A system of cooking based on a knowledge of and appreciation for ingredients and procedures. 1765, Boulangers Restuarant. - Sheep's feet in white sauce.

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