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## On Cooking A Textbook Of Culinary Fundamentals 4th Edition

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New in Culinary & Hospitality)

On Cooking: A Textbook for Culinary Fundamentals, Global

...

It is a textbook on the western classical repertoire. Since it is written for culinary students, the recipes are in restaurant portions and don't skimp on butter and cream. I haven't read many other professional texts, so I can't say it's the best or the worst, but I think it gave me a good understanding of food and its preparation.

On Cooking: A Textbook of Culinary Fundamentals by Sarah R ...

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The On Cooking: A Textbook of Culinary Fundamentals, 5th Edition is a good textbook. It provides step-by-step instructions on how to make quality restaurant level food. I purchased the hardcover and it is a very heavy book. The book arrived on time and was in new condition. The pictures are awesome and the information is helpful.

On Cooking: A Textbook of Culinary Fundamentals, 5th ... Any quality culinary textbook will dedicate hundreds of pages to identifying ingredients, proper cooking methods, building flavor, and food science. The trick is to find a comprehensive tome that touches on the lesser-known aspects of the kitchen as well so that when you show up to work, you ' ll be fully prepared.

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## Food

Focusing mainly on food, what to eat, what to avoid, and staying fit and well fed, this book is full of delicious recipes and cooking ideas for the modern vegan man. It also explains the wider vegan world, covering the ethical background and core principles of this growing global, multi-faceted movement.

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cook the books. (informal) change facts or figures in order to make the situation seem better than it is or to hide the fact that you have stolen money: The two directors of the company had been cooking the books, a local court heard yesterday. See also: book, cook. Farlex Partner Idioms Dictionary © Farlex 2017.

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techniques.

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