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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 4th Edition~~

Description. For Introductory Cooking, Cooking Skills or "Food Prep" courses in Culinary Arts, Food and Nutrition and Hospitality Management departments. THE definitive culinary skills textbook in the market. Organized via food "types", On Cooking 4/e teaches the "hows" and the "whys" of culinary fundamentals; supported by tested, contemporary recipes and supplement package which is second-to-none.

~~On Cooking: A Textbook of Culinary Fundamentals, 4th Edition~~

On Cooking: A Textbook of Culinary Fundamentals and Cooking Techniques DVD Package (4th Edition): Labensky, Sarah R., Hause, Alan M., Labensky, Steven R., Martel, Priscilla A.: 9780132380911: Amazon.com: Books.

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~~On Cooking: A Textbook of Culinary Fundamentals, 4th ...~~

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...

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

(Download PDF) On Cooking: A Textbook for Culinary Fundamentals, Global Edition (By-Sarah R.. Labensky). On Cooking: A Textbook for Culinary. Fundamentals, Global Edition. Sarah R. Labensky [BOOK][FREE] [DOWNLOAD]|free [download]|Download [PDF]|Read [PDF]|Download [PDF]Author : Sarah R. Labensky Pages : 1224 pages Publisher : Pearson Education Limited 2014-08- 04 Language : Englisch ISBN-10 ...

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On Cooking: A Textbook of Culinary Fundamentals (Hardcover) Published January 1st 2006 by Prentice Hall. Fourth Edition, Hardcover, 1,440 pages. Author (s): Sarah R. Labensky. ISBN: 0131713272 (ISBN13: 9780131713277) Edition language: English.

~~Editions of On Cooking: A Textbook of Culinary ...~~

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 ...~~

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.

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On Cooking: A Textbook of Culinary Fundamentals, 5/E Sarah R. Labensky Priscilla A. Martel, The Center for The Culinary Arts Alan M. Hause, Fabulous Food on cooking textbook | eBay - Electronics, Cars, Fashion ...