



On Cooking: A Textbook of Culinary Fundamentals (5th Edition)

By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause

Download now

Read Online 

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause

Attractively designed and *extensively* illustrated with color photographs, line drawings, charts, and sidebars, this *contemporary* introduction to cooking and food preparation focuses on information that is relevant to today's aspiring chef. Comprehensive and well-written, it emphasizes an understanding of cooking fundamentals, explores the preparation of fresh ingredients, and provides information on other relevant topics, such as food history and food science. This introduction to cooking outlines professionalism, food safety and sanitation, nutrition, recipes and menus, tools and equipment, knife skills, kitchen staples, dairy products, principles of meat, fish and vegetable cookery, garde manger, baking, and presentation. 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. Virtually all recipes are now illustrated with photographs.
- Updated concept changes to meet the Food Code revision (Chapter 20)
- Fresh design, including over 300 new photographs and line drawings Content updates to reflect current trends in the Culinary Arts

This book is an excellent reference for Chefs, Restaurant Managers and others in the food service industry.

 [Download On Cooking: A Textbook of Culinary Fundamentals \(5 ...pdf](#)

 [Read Online On Cooking: A Textbook of Culinary Fundamentals ...pdf](#)

On Cooking: A Textbook of Culinary Fundamentals (5th Edition)

By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause

Attractively designed and *extensively* illustrated with color photographs, line drawings, charts, and sidebars, this *contemporary* introduction to cooking and food preparation focuses on information that is relevant to today's aspiring chef. Comprehensive and well-written, it emphasizes an understanding of cooking fundamentals, explores the preparation of fresh ingredients, and provides information on other relevant topics, such as food history and food science. This introduction to cooking outlines professionalism, food safety and sanitation, nutrition, recipes and menus, tools and equipment, knife skills, kitchen staples, dairy products, principles of meat, fish and vegetable cookery, garde manger, baking, and presentation. 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. Virtually all recipes are now illustrated with photographs.
- Updated concept changes to meet the Food Code revision (Chapter 20)
- Fresh design, including over 300 new photographs and line drawings Content updates to reflect current trends in the Culinary Arts

This book is an excellent reference for Chefs, Restaurant Managers and others in the food service industry.

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause Bibliography

- Sales Rank: #152062 in Books
- Published on: 2010-01-14
- Original language: English
- Number of items: 1
- Dimensions: 11.21" h x 1.90" w x 9.30" l, .66 pounds
- Binding: Hardcover
- 1224 pages

 [Download On Cooking: A Textbook of Culinary Fundamentals \(5 ...pdf](#)

 [Read Online On Cooking: A Textbook of Culinary Fundamentals ...pdf](#)

Download and Read Free Online On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause

Editorial Review

About the Author

Chef Sarah Labensky, CCP was Founding Director of the Culinary Arts Institute at Mississippi University for Women. She taught cooking and management courses, and administered the school's four-year baccalaureate degree program in Culinary Arts. Prior to joining MUW's faculty, she was a Professor of Culinary Arts at Scottsdale (Arizona) Community College. Before teaching, Chef Sarah spent many years as a working pastry cook and caterer. In April 2006, Sarah purchased The Front Door and Back Door restaurants, located in downtown Columbus, MS. She quickly expanded the operation to add a gourmet retail shop and an evening fine dining restaurant. Sarah purchased The Green Olive Italian Restaurant, located in northwest Columbus, MS in September 2006. She is active in several professional organizations and is a Past President of the 4,000-member International Association of Culinary Professionals.

In her former life, Sarah was a practicing attorney, with a J.D. degree from Vanderbilt University. She also holds a B.S. degree in Political Science and Public Administration from Murray (Kentucky) State University and a Culinary Certificate from Scottsdale (Arizona) Community College. She has been repeatedly included in *Marquis' Who's Who in the World*, *Who's Who in America* and *Who's Who of American Women*. Sarah is originally from Murray, Kentucky, and has also lived in Phoenix and Nashville. In addition to good food, Chef Sarah is passionate about travel and animals. She is Mom to three Rhodesian Ridgebacks, two Weimaraners and four cats of questionable pedigree.

Priscilla Martell is a graduate of Brown University, and currently operates a consulting business called All About Food, that services the food, baking and restaurant industries. She's a prolific freelance writer, and her articles have appeared in a number of newspapers and magazines such as *Cooking Light*, *Food and Wine* and *Flavor & Menu* magazine. She also works with the American Almond Products Company as Culinary Research Director and she has taught as an adjunct at Connecticut Culinary Academy and Boston University. She and her husband Charlie van Over opened and ran an award winning restaurant for a number of years in their hometown of Chester Ct. called Restaurant du Village

Allen "Skip" Hause " Is co-owner and directing executive of Fabulous Food, which he and his wife founded in 1995 to fulfill their vision of unique custom catering. A graduate of New York's renowned Culinary Institute of America, Hause has stellar credentials in all facets of the culinary world. His experience includes the noted Williamsburg Inn (Williamsburg, VA), corporate work for Omni International Hotels (Atlanta, GA), and 16 years as Executive Chef for a leading Phoenix catering company. As Fabulous Food's Executive Chef, Skip Hause oversees all aspects of the business. He is ably assisted by an exceptional kitchen and planning staff, whose combined talents is the reason the company earns its name in both taste and presentation.

Users Review

From reader reviews:

Mark McCarver:

Are you kind of active person, only have 10 or even 15 minute in your moment to upgrading your mind expertise or thinking skill actually analytical thinking? Then you have problem with the book than can satisfy your short time to read it because pretty much everything time you only find book that need more time to be read. On Cooking: A Textbook of Culinary Fundamentals (5th Edition) can be your answer because it can be read by anyone who have those short extra time problems.

John Vandorn:

Reading a book being new life style in this season; every people loves to study a book. When you examine a book you can get a great deal of benefit. When you read books, you can improve your knowledge, due to the fact book has a lot of information upon it. The information that you will get depend on what kinds of book that you have read. If you would like get information about your research, you can read education books, but if you act like you want to entertain yourself look for a fiction books, these kinds of us novel, comics, and also soon. The On Cooking: A Textbook of Culinary Fundamentals (5th Edition) offer you a new experience in studying a book.

Lillian Albrecht:

You may get this On Cooking: A Textbook of Culinary Fundamentals (5th Edition) by visit the bookstore or Mall. Simply viewing or reviewing it might to be your solve challenge if you get difficulties for your knowledge. Kinds of this guide are various. Not only through written or printed but additionally can you enjoy this book by e-book. In the modern era such as now, you just looking by your local mobile phone and searching what their problem. Right now, choose your own ways to get more information about your book. It is most important to arrange you to ultimately make your knowledge are still change. Let's try to choose proper ways for you.

Sara Kelly:

What is your hobby? Have you heard which question when you got pupils? We believe that that question was given by teacher for their students. Many kinds of hobby, Everyone has different hobby. So you know that little person like reading or as looking at become their hobby. You have to know that reading is very important and book as to be the thing. Book is important thing to add you knowledge, except your current teacher or lecturer. You see good news or update with regards to something by book. Numerous books that can you choose to use be your object. One of them is this On Cooking: A Textbook of Culinary Fundamentals (5th Edition).

Download and Read Online On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A.

Martel, Alan M. Hause #YMG783O6WE5

Read On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause for online ebook

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause books to read online.

Online On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause ebook PDF download

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause Doc

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause Mobipocket

On Cooking: A Textbook of Culinary Fundamentals (5th Edition) By Sarah R. Labensky, Priscilla A. Martel, Alan M. Hause EPub