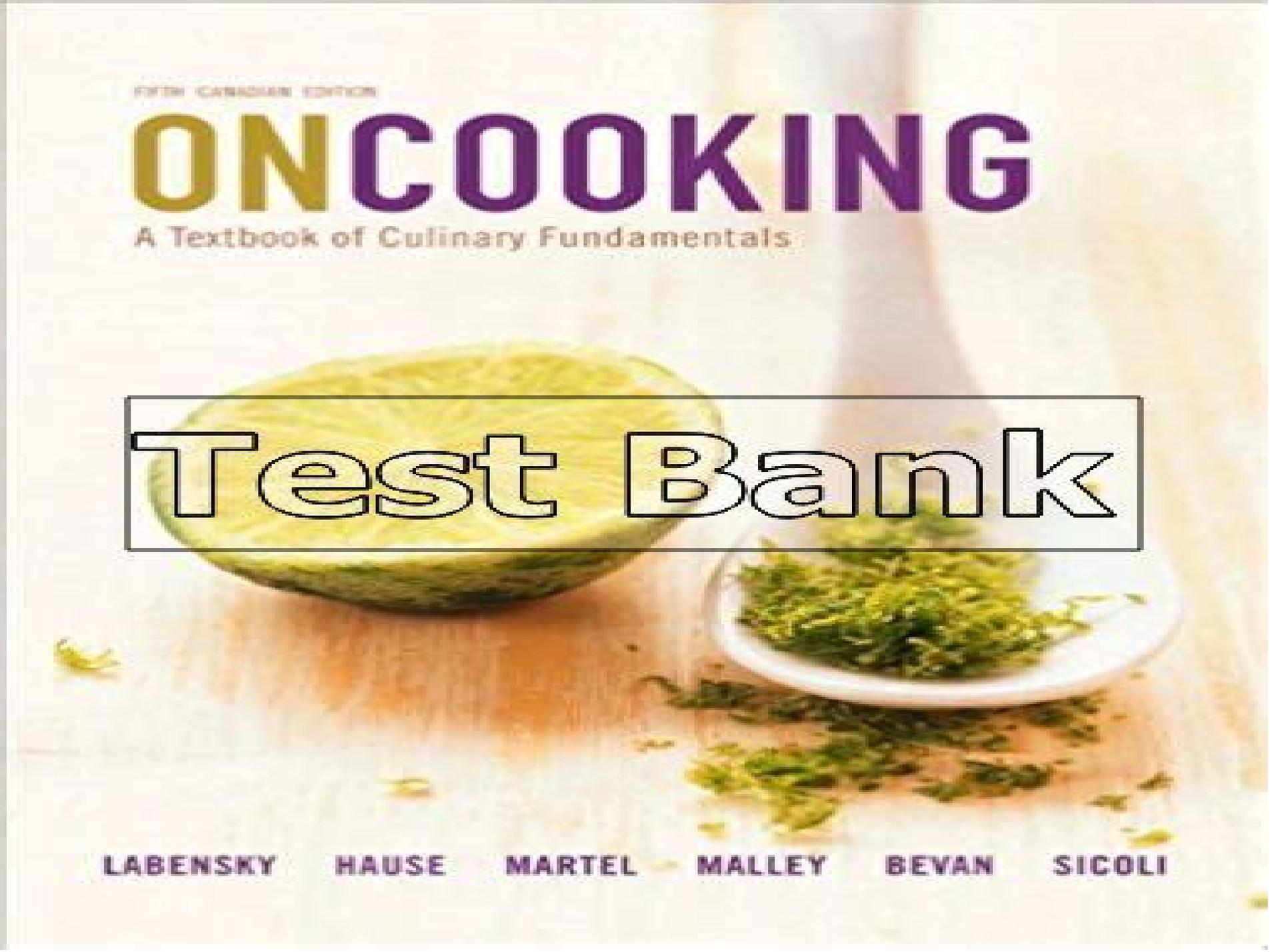


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On Cooking Sarah R. Labensky, 2009

On Cooking: A Textbook of Culinary Fundamentals Value Pack (Includes Study Guide & Prentice Hall Dictionary of Culinary Arts: Acad Sarah R. Labensky, Alan M. Hause, Steven R. Labensky, Priscilla A Martel, 2007-10

On Cooking Sarah R. Labensky, Alan M. Hause, 1995 For introductory courses in general culinary arts and food and beverage programs Attractively designed and extensively illustrated with color photographs line drawings charts and sidebars this introduction to cooking and food preparation presents information that is relevant to today s student chef It emphasizes an understanding of cooking fundamentals focuses on the preparation of fresh ingredients and provides

information on other relevant topics such as food history and food chemistry **On Cooking** Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel, Fred Malley, Anthony Bevan, Settimio Sicoli, 2014-02-26 Note If you are purchasing an electronic version MyCulinaryLab does not come automatically packaged with it To purchase MyCulinaryLab please visit www.myculinarylab.com or you can purchase a package of the physical text and MyCulinaryLab by searching for ISBN 10 0133524620 ISBN 13 9780133524628 An undisputed market leader On Cooking by Sarah R Labensky et al continues to provide the knowledge training and inspiration that aspiring chefs need to succeed Because learning to cook entails much more than simply learning to follow a recipe this sixth Canadian edition has been revised to focus on culinary principles with supporting recipes in the text The text addresses the requirements of the Interprovincial Standards Red Seal Program mastering the concepts skills and techniques in On Cooking Sixth Canadian Edition provides students with all the tools they need to succeed in their Red Seal examination and in their career Careers in Focus Ferguson, 2010-05-17 Profiles jobs in personal services such as bodyguards color analysts and image consultants dry cleaning and laundry workers household workers nannies pet sitters and more Career Opportunities in the Travel Industry Judy Colbert, Executive Director, 2009

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