



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

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

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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. For Chefs, Restaurant Managers and others in the food service industry.

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**On Cooking: A Textbook of Culinary Fundamentals, 4th Edition** By Sarah R. Labensky, Alan M. Hause, Steven R. Labensky, Priscilla A. Martel **Bibliography**

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- Binding: Hardcover
- 1440 pages

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## **Editorial Review**

From the Back Cover

Attractively designed and extensively illustrated with color photographs, line drawings, charts and tables, this contemporary introduction to cooking and the culinary arts focuses on information relevant to today's students. 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.

### **KEY FEATURES**

- Test Kitchen Program offers over 140 in-chapter recipes tested by culinary schools assures recipe accuracy.
- Approximately 50 new recipes and expanded recipe variations add greater variety of recipes and offer additional basic, competency-based recipes.
- A strong Media Program packaged with each text includes:

**DVD ROM**—an interactive assessment tool

**Cost Genie CD**—a cost management tool

- New chapter Flavor and Flavorings explores distinguishing and understanding how flavoring affects taste & smell of foods; helps students develop flavor perception and be able to describe tastes.
- New section on the Flavors of Wine and Spirits located within the Flavors and Flavoring chapter identifies the major wine varieties and illustrates how to use wines and spirits in cooking.
- New chapter Vegetarian Cooking brings into focus an important contemporary dining option.
- Over 1800 original color photographs and line drawings illustrate preparation and presentation techniques and identify fresh foods and ingredients, tools, and equipment.

About the Author

### **Sarah R. Labensky, CCP**

Chef Sarah is a cookbook author, cooking teacher, former working chef and caterer, active community volunteer and passionate culinary professional. She is currently employed as the Culinary Publications Specialist for FRP (Favorite Recipes Press) in Nashville. She joined FRP after serving as Founding Director of the Culinary Arts Institute at Mississippi University for Women. Previously, she was a Professor of Culinary Arts at Scottsdale (Arizona) Community College.

In her former life, Sarah was a practicing attorney, with a J.D. degree from Vanderbilt University. She also holds a Culinary Certificate from Scottsdale Community College.

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<sup>th</sup> 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.

## **Users Review**

### **From reader reviews:**

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