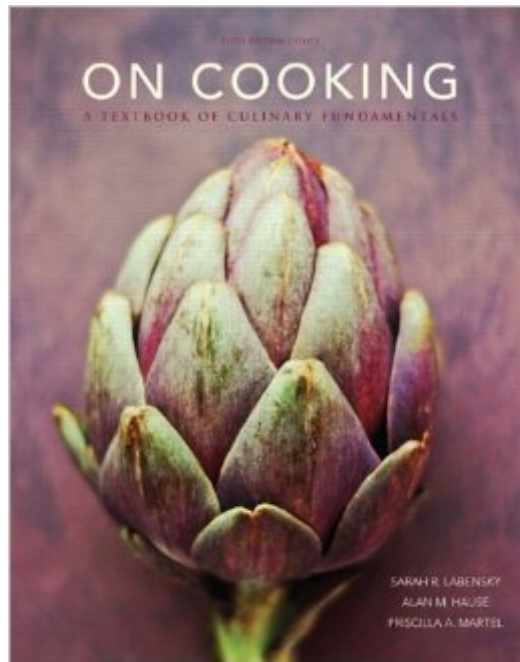


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# On Cooking: A Textbook Of Culinary Fundamentals, 5th Edition



## Synopsis

For nearly two decades, *On Cooking: A Textbook of Culinary Fundamentals* has instructed thousands of aspiring chefs in the culinary arts. The Fifth Edition Update continues its proven approach to teaching both the principles and practices of culinary fundamentals while guiding you toward a successful career in the culinary arts. **Teaching and Learning Experience:** The text's time-tested approach is further enhanced with MyCulinaryLab, a dynamic online learning tool that helps you succeed in the classroom. MyCulinaryLab enables you to study and master content online in your own time and at your own pace. Builds a strong foundation based on sound fundamental techniques that focus on six areas essential to a well-rounded culinary professional: Professionalism, Preparation, Cooking, Garde Manger, Baking, and Presentation. A wealth of chapter features helps you learn, practice, and retain concepts. This is the stand alone version of the text. A package is available containing both the text and MyCulinaryLab with Pearson eText using ISBN: 0133829170.

## Book Information

Hardcover: 1224 pages

Publisher: Pearson; 5th edition (February 1, 2014)

Language: English

ISBN-10: 0133458555

ISBN-13: 978-0133458558

Product Dimensions: 9.2 x 1.8 x 11.1 inches

Shipping Weight: 7 pounds (View shipping rates and policies)

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## Customer Reviews

While this is in fact a textbook what you are not told is that about half of the recipes, which are shown in red print in the Table of Contents, require you to pay an extra \$65 to have access to the publisher's web site called Pearson Kitchen Manager. Additionally, there is MyCulinaryLab that you must pay for to do exercises, etc that requires you to provide the Course Code for the class you are taking at college to gain access. So no course code no access. What is frustrating is that none of this is mentioned. Also this specific listing does not come with the electronic media. Yes it is

mentioned but only if you expand the description. It is not mentioned right up front. So needs to give a better description and not by buyers finding out after the purchase by going to the Publishers web site. Having said that I would recommend the book but be aware of what you are NOT getting.

This is a great book. It is not a cook book, it is a textbook for professional chefs in training. I am not a chef in training but a home cook who is interested in elevating my cooking. The book is easy to read and very interesting.

As a former culinary student, this was one of my main text books in school. I continue to use it as reference guide and as a source of inspiration. The price is the only reason I give this book four stars. Not that it's not worth the cost; I just think text books tend to be over priced. Otherwise, this book is extremely worthwhile for both professional cooks and serious foodies.

What a book! I am currently in culinary school and this book contains essential information. If you cant afford to go to a culinary school, studying this book cover to cover will get you ahead of the game. This book have hundreds of recipes, each one I tried was surprisingly delicious and perfectly balanced in its own right. The book emphasizes more on the science of cooking with classic french techniques, this book doesn't cover much of why certain foods go together, etc. There is information that any basic cook should know, from three compartment sink usage, to safety, knife cuts, cooking methods and techniques, everything really. I bought a new book thinking I would use it with white gloves, but I am definitely keeping this book on my shelf.

I supposedly bought a new copy of the book but you can't tell that from the condition of the one I received. All four corners of the hard cover are bent like it's been repeatedly dropped and there was an odd smell when I opened it. The binding is very loose and will probably not survive a semester of use. At best, the condition should have been listed as very good and priced accordingly.

I rented this book for school. I received The Professional Chef (CIA) as a gift last Christmas and thought it would be sufficient, but this book is chock full of good info (and good eatin'). I'm thinking about keeping it because they complement each other well.

coming from a forensics background, I have found this book to be extremely well written and insightful. Easily, it is one of the best books on the subject. I am currently in Culinary School, and

find this book far better than the textbooks we currently have.

great book, educational, great gift for somebody who cares about cooking and ingredients. Use common sense when dividing large quantities for smaller portions and choose organic when not mentioned.

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