

FIFTH CANADIAN EDITION

# ONCOOKING

A Textbook of Culinary Fundamentals

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# On Cooking 5th Edition By Labensky

**Sarah Labensky, Alan Hause, Priscilla  
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**On Cooking Update** Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel, 2014-02-12 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

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material. What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge. Supporting ancillaries include CulinarE Companion Recipe Management Software is a web based database of recipes from Professional Cooking With CulinarE Companion students can edit scale view nutritional information convert from U S to metric measures and vice versa print and share recipes. Users can also add their own recipes and create and revise shopping lists. The recipes in CulinarE Companion have been updated to reflect the new recipes in the ninth edition Technique Videos Nearly 200 technique videos that clearly demonstrate essential kitchen skills. These videos can be used for study prior to class or review afterward or as a step by step demonstration before lab Math Tutor Videos white board type exercises and review are available as an additional study aid. These video like segments are brief examples of common math problems found in the kitchen and are intended to demonstrate and reinforce math concepts cited by instructors as the 1 issue students struggle with in this course. Pronunciation Guides and Glossaries Phonetic guides are included for difficult words giving the approximate pronunciation using English sounds. Because food service workers must be able to communicate with each other definitions of terms introduced in the text are summarized in the glossary. Enhanced E Text offers students the complete content of the printed textbook on the device of their preference computer iPad tablet or smartphone giving students the freedom to read or study anytime anywhere. New in this edition Technical information on food science topics have been expanded including such subjects as emulsions thickening agents soluble components of protein foods enzymatic browning and changes in meat cells during cooking. More cultural and historical background for international recipes and cooking practices has been added. Each chapter has been reorganized with new headings to improve the flow of information and to better mesh with the electronic resources available with the text. Chapter 8 has been reorganized into two separate chapters on Stocks and Sauces respectively. New and current topics in the modern food industry are discussed such as sustainable farming and other agricultural practices like organic and biodynamic farming, GMO's and grass fed livestock. Expanded discussion of modernist cuisine also called molecular gastronomy. Better placement and highlighting of additional recipes available on CulinarE CompanionTM. Updating of baking recipes to be consistent with the latest edition of Professional Baking      *On Cooking* Sarah Labensky, Alan Hause, Priscilla Martel, 2025-05-10

Professional Cooking, College Version Wayne Gisslen, 2010-01-19 This is the best selling undergraduate food preparation textbook in the marketplace. It has a long standing reputation for being comprehensive yet easy for students to understand and follow. Wayne Gisslen's reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed. Professional Cooking Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen. On top of that there are over 100 new recipes some with particular emphasis on international cooking. Enhanced visual program includes over 220 new color photos including plated dishes procedures and products.

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**A Textbook of Culinary Fundamentals, Global Edition** Sarah Labensky,Alan Hause,Priscilla Martel,2022-07-22 For courses in cooking and food prep Market leading cooking text For over two decades On Cooking A Textbook of Culinary Fundamentals has prepared students for successful careers in the culinary arts Clear and comprehensive this best selling text teaches the hows and whys of cooking and baking principles while providing step by step instructions visual guidance and recipes to clarify techniques The 6th edition expands its fundamentals approach reflects key trends and adds information on healthy cooking sous vide curing and smoking plus dozens of new recipes and more than 200 new photographs Also available with MyLab Culinary MyLab tm is the teaching and learning platform that empowers you to reach every student By combining trusted author content with digital tools and a flexible platform MyLab personalizes the learning experience and improves results for each student MyLab Culinary uses engaging multimedia resources to demonstrate the essential skills techniques and recipes that culinary students and chefs need to succeed in any kitchen Learn more about MyLab Culinary Prepare for the kitchen with Pearson Kitchen Manager maximizing the value of your recipe content With this collection of On Cooking recipes you can quickly perform simple tasks such as recipe scaling recipe costing and recipe conversions **On**

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**On Cooking** Sarah R. Labensky,Alan M. Hause,Priscilla Martel,Fred Malley,Anthony Bevan,Settimio Sicoli,2017-02 On Cooking A Textbook of Culinary Fundamentals has provided culinary arts instruction to thousands of students and aspiring chefs towards a successful careers in the culinary arts Our time tested approach teaches both the principles and practices of the culinary arts by building a strong foundation based in on sound fundamental techniques focusing on five areas essential to a well rounded culinary professional Professionalism Preparation Cooking Baking and Meal Service and Presentation KEY TOPICS Professionalism Food Safety and Sanitation Nutrition Menu Planning and Food Costing Tools and Equipment Knife Skills Flavours and Flavourings Eggs and Dairy Products Principles of Cooking Stocks and Sauces Soups Principles of Meat Cookery Beef Veal Lamb Pork Poultry Game Fish and Shellfish Charcuterie International Flavour Principles Vegetables Potatoes Grains and Pasta Cooking for Health and Lifestyle Salads and Salad Dressings Fruits Principles of the Bakeshop Quick Breads Yeast Breads Pies Pastries and Cookies Cakes and Frostings Custards Creams Frozen Desserts and Dessert Sauces Breakfast and Brunch Appetizers and Sandwiches Beverages Plate Presentation MARKET Appropriate for Introduction to Cooking courses *On Cooking : a Textbook of Culinary Fundamentals* Labensky, Sarah R,1999 **On Cooking** Sarah Labensky,Priscilla Martel,Alan Hause,2023-05-10 *Chef*,1995

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