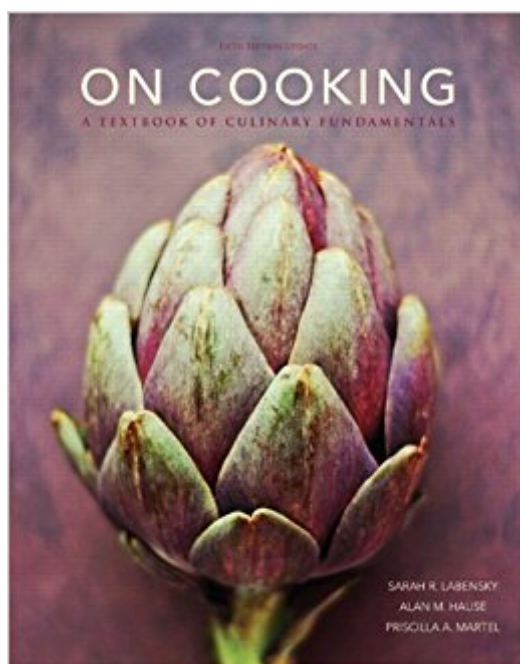


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On Cooking: A Textbook Of Culinary Fundamentals, 5th Edition



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.

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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 publishers 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.

I received this book in August and was blown away by how amazing the book looked. The pictures are amazing, the recipes are very solid and helpful, and the information is fantastic. I was very happy with my \$100 culinary school book. But, my book started falling apart within 3-4 weeks of light-medium usage. The first 60 pages (or so) actually fell out, and someone else in my class had the same problem in the same area as me. Luckily I managed to get a new copy of the book shortly afterwards from (free of charge), but now I have to baby my book because it can and will fall apart at any moment. I tried to figure out what the problem was and I was stumped for weeks until I looked at my professor's book. The inner spine on his book is flexible and "free-floating", whereas my book has the inner spine affixed to the outer spine. The problem with this is that with an inflexible inner spine when you open the book it places a great deal of pressure on the first and last 100 pages. This is probably combined with weak/insufficient glue, which means this \$100+ book is built to last months (if even), not years. So overall, this book is an amazing asset to any aspiring chefs and even home cooks that just want to be very knowledgeable. In my opinion the book has info and recipes that will keep me coming back to it for years. But sadly I believe the information and usefulness thereof will long outlast the quality of the book itself. I'm hopeful that if my book falls apart again the publisher will step up and do the right thing, because this is definitely the best culinary arts book on my shelf.

This is a great learning tool for the student or at home learner. BE AWARE that there are two different editions....one for the Canadian Market and one for the American Market. The Canadian version has a lime with a spoon of lime zest on the front cover. The American one is the artichoke. There are differences in the submitted recipes i.e. from Canadian Chefs

worth the money for a very basic, broad subject culinary "text"book. This tome is stuffed with basic information to provide a solid foundation to build your kitchen experience. Great - helpful resource

I bought this for culinary school and found it to be better in understanding than the CIA's book "The Professional Chef." The techniques were easy and simple and there is a wealth of information that I will treasure for many years to come. The only problem I have with this book is the glue on the binding failed and sections of the book are coming out of the binding. I have already highlighted and underlined in the book for school and would not return it for anything, just wished the publisher had a better glue and binding. I contacted Pearson about the problem and they basically told me that it was not their problem and they would not do anything about it. If it did not have my notes from school I would trash the book but I cherish it because the information I have added through school. I hope they have changed the process on the binding!! That is the only reason I did not give five stars.

I bought this because it is the text at my local college's culinary arts classes, even though I was not enrolled. It is a great text that includes techniques as well as recipes. If you have ever wondered how to do something in a recipe from another cookbook, this will tell you. With a little practice it can take you from home style to five star. If you are looking for recipes alone, you might skip this, as you can get more bang for your buck with others, but if you want to learn how to cook more skillfully, this is a must buy.

Great manual plan on keeping this for future reference.

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