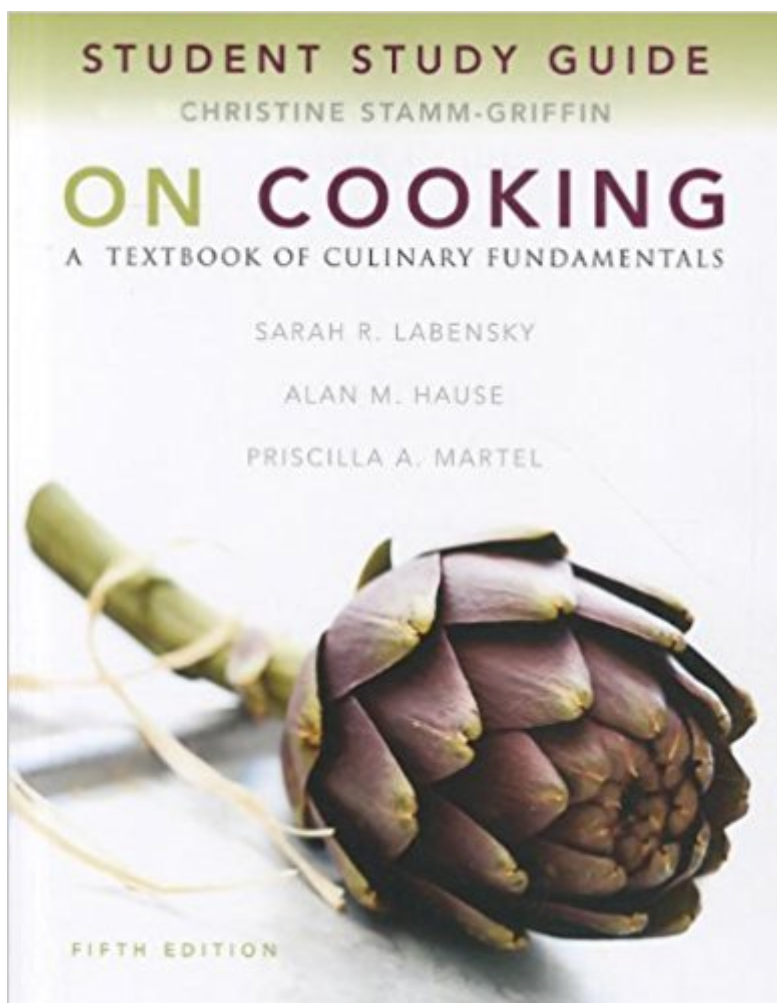


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Study Guide For On Cooking: A Textbook Of Culinary Fundamentals



Synopsis

This is the study guide for the textbook Study Guide for On Cooking: A Textbook of Culinary Fundamentals. Review questions are provided for each of the book's 36-chapters with answer keys provided. (Description by http-mart)

Book Information

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Customer Reviews

"Sarah R. Labensky," CCP, Director of the Mississippi University for Women Culinary Arts Institute and co-author of "On Cooking: A Textbook of Culinary Fundamentals" "Eddy Van Damme," Pastry Chef and Director of the pastry arts program, Houston Community College "Priscilla Martel," food writer and baking instructor, co-author of "The Best Bread Ever," and contributing editor of "The New Cook's Catalogue" "Klaus Tenbergen," CMB, CEPC, ASBPB, German Master Baker and Chef Instructor at The School of Culinary Arts at Kendall College

I'm a culinary arts student & wish I had purchased this BEFORE starting any of my classes. The study guide tests you on the most important things that you need to know about each subject area. It's not one of the usual worthless ones that just asks you random questions that seem trivial in nature, the questions focus/hone in on the really important principles that you really should be committing to memory. If you can do well in the study guide after reading the chapters, you should have NO trouble scoring well on your exams!

The only reason I'm not giving this five stars is because, like another customer, I was misled into

believing I had purchased the On Cooking textbook. I see that since that customer's complaint and 1 star rating the picture shown and description has changed to represent that this is in fact a study guide, so that's good for subsequent customers. I lucked out, though, because my mom prefers the study guide's brief summation of key points to the textbook. She has a borrowed copy of the textbook, so she's compared the two. She's not keen on reading @ length.

Written very well lots of useful information. I choose this book because I am a home cook who wanted to learn the fundamentals of cooking without attending culinary school. This book is great and very useful I refer to it often and am hopeful I will learn a lot to increase my knowledge of cooking. If you are looking for a book to teach you the basics this is an excellent book even if you are not in culinary school.

This awesome study guide helped me pass my class and helped with studying for tests. Because I my hard work and this book I got an A. They should have study guides for all culinary books. :-)

It was misleading. It said there were recipes and photographs. There is nothing but study questions that one has to answer. I'm going to send it back.

Needed book for school, no problems with the binding. holds up great!got the book in time before class started and in great condition.Book has a good history with culinary studies, well written, with great learning recipes

I am a culinary student and this study guide was a requirement for the course but it was a lot of work but it really helps with memorizing and the quality was great.

goes well with text book

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