

Introduction To Culinary Arts Pearson Prentice Hall

For Introduction to Hospitality courses Exploring the Hospitality Industry helps readers advance in their careers by giving them a broad foundation of hospitality industry knowledge presented in a lively, visually appealing, engaging manner. The emphasis is on the people, companies, and positions that make up the hospitality industry today, and the focus on sustainability includes case studies on practitioners and corporations that engage and involve readers as they explore the trends in this ever-growing field. The book moves beyond just restaurants and hotels to cover all facets and segments of the industry, including new growth areas such as event management, meeting planning, cruising, theme parks, and gaming entertainment. Also available with MyHospitalityLab® This title is also available with MyHospitalityLab-an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. Within its structured environment, students practice what they learn, test their understanding, and pursue a personalized study plan that helps them better absorb course material and understand difficult concepts. To help students explore the hospitality industry, MyHospitalityLab includes industry-specific simulations from Hospitality & Tourism Interactive (HTi), and real case studies written by industry leaders. NOTE: You are purchasing a standalone product; MyHospitalityLab does not come packaged with this content. If you would like to purchase both the physical text and MyHospitalityLab search for 0134123824 / 9780134123820 Exploring the Hospitality Industry Management and Plus MyHospitalityLab with Pearson eText -- Access Card Package, 3/e That package consists of: 0133762777 / 9780133762778 Exploring the Hospitality Industry, 3/e 0134105362 / 9780134105369 MyHospitalityLab -- Access Card -- for Exploring the Hospitality Industry, 3/e MyHospitalityLab should only be purchased when required by an instructor. Filled with colorful recipes and comprehensive information on American food culture and history, this book provides an overview of American Regional Cuisines: Food Culture and Cooking . Featuring over 300 master recipes, it examines the culture, products and cuisine of fifteen culinary regions-from New England to Hawaii-and the micro-cuisines that exist within each region. Designed for the working chef, its recipes offer an ideal format based on how professionals actually cook in restaurants. The authors' foodservice and education backgrounds give the book the scholarly knowledge and the professional experience needed to make it an authentic reference that meets the demands of today's culinary students.

The leading guide to the professional kitchen's cold food station, now fully revised and updated Garde Manger: The Art and Craft of the Cold Kitchen has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-new to this edition. Knowledge of garde manger is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes. This comprehensive guide includes detailed information on cold sauces and soups; salads; sandwiches; cured and smoked foods; sausages; terrines, pâtes, galantines, and roulades; cheese; appetizers and hors d'oeuvre; condiments, crackers, and pickles; and buffet development and presentation.

On Baking (Update)

Leadership and Development of Human Resources

Introduction to Culinary Arts - Project-Based Learning Digital Course --Texas

Introduction to Culinary Arts Student Edition -- National -- CTE/School

American Regional Cuisines

Instructors Resource DVD for Introduction to Culinary Arts

In Powerful Learning, Linda Darling-Hammond and an impressive list of co-authors offer a clear, comprehensive, and engaging exploration of the most effective classroom practices. They review, in practical terms, teaching strategies that generate meaningful K-2 student understanding, and occur both within the classroom walls and beyond. The book includes rich stories, as well as online videos of innovative classrooms and schools, that show how students who are taught well are able to think critically, employ flexible problem-solving, and apply learned skills and knowledge to new situations.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Discover the evolution of food. Food Around the World: A Cultural Perspective, 4e is a unique and fascinating text examining the geography, history, economic, religious, and cultural factors influencing food consumption and availability. Appropriate for all students, especially those in food science, dietetics, and nutrition, it examines cultural food patterns and fosters an appreciation for various regions, nations, and cuisines. Chapters explore how and why different regions developed their unique cuisines and include recipes from each region. Vivid maps and photographs bring global cultures and foods to life as students travel through each chapter. Extensive learning tools help students master material and make the text an instructor-friendly resource. Teaching and Learning Experience This text provides a comprehensive and engaging cultural examination of food around the globe. It provides: Cultural insight through food: Chapters use food as an engaging avenue of insight into cultures around the world. Well-rounded understanding: Detailed chapters present topics with proper context and include effective learning tools. Opportunities to experience global cuisine: Students can create dishes from around the world, bringing topics from the text to life in the kitchen. Rich visuals to engage readers: Numerous maps, photos, and figures illustrate and support the text and engage visual learners.

Introduction to Culinary Arts Prentice Hall

Introductory Foods

Business Etiquette

Tourism

The Environment in Culinary Arts, Restaurants, and Hospitality

A Culinary Student Survival Guide

Powerful Learning

This text focuses on NUTRITION topics. It includes essential content plus learning activities, case studies, professional profiles, research topics and more that support course objectives. The text and exam are part of the ManageFirst Program(r) from the National Restaurant Association (NRA). This edition is created to teach restaurant and hospitality students the core competencies of the Ten Pillars of Restaurant Management. The Ten Pillars of Restaurant Management is a job task analysis created with the input and validation of the industry that clearly indicates what a restaurant management professional must know in order to effectively and efficiently run a safe and profitable operation. The ManageFirst Program training program is based on a set of competencies defined by the restaurant, hospitality and foodservice industry as those needed for success. This competency-based program features 10 topics each with a textbook, online exam prep for students, instructor resources, a certification exam, certificate, and credential. The online exam prep for students is available with each textbook and includes helpful learning modules on test-taking strategies, practice tests for every chapter, a comprehensive cumulative practice test, and more! This textbook includes an online testing voucher to be used with the online version of the ManageFirst certification exam.

Provides basic information about business etiquette related to receptions (cocktail parties) and meals. This is in the Bullet Point Guides series, which provides information you need to know without lots of words, explanations, or cartoons. You can drill down quickly to just the information you need.

The Regulatory Technology Handbook The transformational potential of RegTech has been confirmed in recent years with US\$1.2 billion invested in start-ups (2017) and an expected additional spending of US\$100 billion by 2020.

Regulatory technology will not only provide efficiency gains for compliance and reporting functions, it will radically change market structure and supervision. This book, the first of its kind, is providing a comprehensive and invaluable source of information aimed at corporates, regulators, compliance professionals, start-ups and policy makers. The REGTECH Book brings into a single volume the curated industry expertise delivered by subject matter experts. It serves as a single reference point to understand the RegTech eco-system and its impact on the industry. Readers will learn foundational notions such as: • The economic impact of digitization and datafication of regulation • How new technologies (Artificial Intelligence, Blockchain) are applied to compliance • Business use cases of RegTech for cost-reduction and new product origination • The future regulatory landscape affecting financial institutions, technology companies and other industries Edited by world-class academics and written by compliance professionals, regulators, entrepreneurs and business leaders, the RegTech Book represents an invaluable resource that paves the way for 21st century regulatory innovation.

Garde Manger

Recipe Cards for Introduction to Culinary Arts

Welcome to Culinary School

Student Lab Resources and Study Guide for Introduction to Culinary Arts

The Financial Technology Handbook for Investors, Entrepreneurs and Visionaries in Regulation

The REGTECH Book

This title views the tourism industry from a business perspective - examining the management, marketing and finance issues most important to industry members. Chapters reveal an integrated model of tourism and address consumer behaviour, service quality and personal selling.

Readings and integrative cases close each part and end-of-chapter exercises offer application activities for students.

The practical, succinct LabVIEW data acquisition tutorial for every professional. No matter how much LabVIEW experience you have, this compact tutorial gives you core skills for producing virtually any data acquisition (DAQ) application-input and output. Designed for every engineer and scientist, LabVIEW for Data Acquisition begins with quick-start primers on both LabVIEW and DAQ, and builds your skills with extensive code examples and visual explanations drawn from Bruce Mihura's extensive experience teaching LabVIEW to professionals.

Includes extensive coverage of DAQ-specific programming techniques Real-world techniques for maximizing accuracy and efficiency The 10 most common LabVIEW DAQ development problems-with specific solutions Addresses simulation, debugging, real-time issues, and network/distributed systems Preventing unauthorized changes to your LabVIEW code An overview of transducers for a wide variety of signals

Non-NI alternatives for hardware and software LabVIEW for Data Acquisition includes an extensive collection of real-world LabVIEW applications, lists of LabVIEW tips and tricks, coverage of non-NI software and hardware alternatives, and much more. Whatever data acquisition application you need to create, this is the book to start and finish with. RELATED WEBSITE The accompanying website includes an evaluation version of LabVIEW and key LabVIEW code covered in the book.

Introduction to Culinary Arts, Second Edition, covers everything from culinary theory and management to sanitation and safety to nutrition and food science to culinary and baking techniques, instilling practical knowledge and skills that students can apply throughout their career.

Teaching and Learning Experience: From theory to application, provides a solid foundation in culinary arts Offers a wealth of features that spotlight key techniques and information Addresses culinary management and business

On Cooking

Meetings, Expositions, Events, and Conventions

LabVIEW for Data Acquisition

Accounting & Auditing Research

A Textbook of Baking and Pastry Fundamentals

The Art and Craft of the Cold Kitchen

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker Help readers understand the how and why of successful baking On

Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work – including chocolate work – are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor. Industry-driven curriculum that launches students into their restaurant and foodservice career! Curriculum of the ProStart(R) program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts. This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. The World of Culinary Management: Leadership and Development of Human Resources, Fifth Edition, gives aspiring chefs the foundational knowledge and skills required to lead, supervise, and manage foodservice workers. It outlines in clear terms those elements crucial to success in today's quality-driven foodservice industry, with in-depth exploration of the roles and responsibilities of a successful kitchen manager. It examines all aspects of training as it affects the chef supervisor, providing practical, step-by-step discussions on crucial management skills and functions. Written specifically for the associate degree and certificate level program, this is one of the only texts available that's designed to provide complete information on human resource management from a culinary perspective.

Introduction to Culinary Arts + Six 1-year Etext Access Codes

Receptions & Meals

Cold Kitchen Fundamentals

Introduction to Culinary Arts

Introduction to Culinary Arts -- National

Food Culture and Cooking

This book provides the first systematic and accessible text for students of hospitality and the culinary arts that directly addresses how more sustainable restaurants and commercial food services can be achieved. Food systems receive growing attention because they link various sustainability dimensions. Restaurants are at the heart of these developments, and their decisions to purchase regional foods, or to prepare menus that are healthier and less environmentally problematic, have great influence on food production processes. This book is systematically designed around understanding the inputs and outputs of the commercial kitchen as well as what happens in the restaurant from the perspective of operators, staff and the consumer. The book considers different management approaches and further looks at the role of restaurants, chefs and staff in the wider community and the positive contributions that commercial kitchens can make to promoting sustainable food ways. Case studies from all over the world illustrate the tools and techniques helping to meet environmental and economic bottom lines. This will be essential reading for all students of hospitality and the culinary arts.

ALERT: Before you purchase, check with your instructor or review your course syllabus to ensure that you select the correct ISBN. Several versions of Pearson's MyLab & Mastering products exist for each title, including customized versions for individual schools, and registrations are not transferable. In addition, you may need a CourseID, provided by your instructor, to register for and use Pearson's MyLab & Mastering products. Packages Access codes for Pearson's MyLab & Mastering products may not be included when purchasing or renting from companies other than Pearson; check with the seller before completing your purchase. Used or rental books If you rent or purchase a used book with an access code, the access code may have been redeemed previously and you may have to purchase a new access code. Access codes Access codes that are purchased from sellers other than Pearson carry a higher risk of being either the wrong ISBN or a previously redeemed code. Check with the seller prior to purchase. -- ACF's Cold Kitchen Fundamentals covers all aspects of the garde manger, from simple salad prep, to dressing and sauce making, to appetizers, soups and sandwiches, to charcuterie, cheese making, and ice carving. Each chapter is rich with photos, chef's tips, and recipes and each unit includes learning activities and benchmark formulas that encourage specific learning outcomes. Offering unique coverage of competition and food technology, the book helps students understand the underlying principals of the cold kitchen and develop the skills needed to produce their own signature sauces, salads, and more! Some additional features include: An ACF endorsement--makes this text unique. Chef's Tips-provide invaluable how-to information from seasoned professionals Over 600 illustrative photographs--appear throughout the book. Supportive Recipes-include those tested in the working kitchen and culinary schools.

Don't be embarrassed at an important business meal. Know how to handle yourself at any lunch or dinner associated with a job interview. The Do's & Don'ts of Business Meals focuses on business networking and business meals. It's intended for recent college graduates (or anyone who needs to brush up on the etiquette of business meals and networking). Written in a no-nonsense style, it includes a comprehensive array of topics, with quick bullet points arranged under the topics. It discusses virtually every topic imaginable including how to handle a reception or cocktail hour, types of business meals, place settings, the responsibility of a host, and how to behave at the table. All-in-all, it's everything you need to know to look your best in a networking situation or business meal. It features 5 line drawings by Phil Marden, a long-time illustrator for the NY Times.

Exploring the Hospitality Industry

The Do's & Don'ts of Business Meals

Tools & Strategies

An Introduction to the Industry
World of Culinary Management
Food Around the World

Introductory Foods, in its twelfth edition, is designed for the college student just beginning to study food preparation and processing. It aims to give these students a basic understanding of fundamental principles, along with an appreciation for food and the many roles it plays in human life and culture. Recent developments in food safety and regulation, consumer consumption trends, and technological innovations in food processing are included. Throughout the text, photographs and drawings illustrate food preparation techniques and popular foods in contemporary society. In food science, have been added throughout the text. *More than 150 new illustrations, including many in color, have been included. *Feature boxes, distributed throughout the text, with themes of Multicultural Cuisines, Hot Topics, and Healthy Eating, offer students new perspectives on timely food-related issues and trends. Topics such as ethnic foods in America, genetic engineering, probiotics, and wholegrain foods are explored. *New information about the use of knives and other basic kitchen equipment has been added in the chapter called Back to Basics. *Chapters have been grouped into new categories to support the ordering of content used by many instructors. As in previous editions, chapters are cross-referenced throughout the text. *Chapter summaries and a key term list have been included for the first time in this edition. These features, along with the end of the chapter study questions, are designed to assist students in their review of the chapter.

For courses in introductory foods, nutrition and dietetics, family and consumer education, and culinary arts management. A market-leading introduction to all things food **Introductory Foods** is an engaging practical survey of food science and our food supply for use in professional careers and in preparation for the Registration Exam for Dietitians (RD and RDN). Its scientific approach to examining the ingredients and techniques of food service makes it a well-rounded resource for food preparation labs. Enlivened with vibrant colors and photographs, the revised 15th edition dives deeper into food science and adds greater relevance for students through coverage of topics such as farm-to-table, commercial and processed foods, and vegan food products.

Revised edition of **Accounting & auditing research: tools & strategies**, [2014]
Bar and Beverage Management Online Exam Voucher (Standalone)

A Cultural Perspective

Eat Well on \$4/Day

What We Know About Teaching for Understanding

Prentice Hall Introduction to Culinary Arts

Introduction to Hospitality

"Portions of this book were previously published under the title Introduction to hospitality management"--T.p. verso.

For use in events and convention management courses Experience the World of Meetings, Expositions, Events, and Conventions Meetings, Expositions, Events, and Conventions: An Introduction to the Industry acquaints readers with the burgeoning field of event planning.

Constructed with the Delphi method based on the opinions of experts and educators, the text is divided into the most up-to-date and relevant topics of the MEEC world. A comprehensive overview of all aspects of the MEEC industry, the Fourth Edition is the ideal text with which to introduce newcomers to this broad field. The text features case studies and examples that help readers relate the material to a future career in Event Planning, as well as major trends in this fast-growing field.

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. Exciting, new features to this updated edition include: *Healthy Cooking chapter (Chapter 23) combines materials on basic nutrition (Chapter 3 in *On Cooking*, 4th edition), healthy cooking techniques and cooking for special diets such as vegetarian diets or allergic diets. *Over 250 new photographs emphasize procedural aspects of cooking. Virtually all recipes are now illustrated with photographs.*Updated concept changes to meet the Food Code revision (Chapter 20) *Fresh design, including over 300 new photographs and line drawings Content updates to reflect current trends in the Culinary Arts This book is an excellent reference for Chefs, Restaurant Managers and others in the food service industry.

Level 2

Teacher's resource binder

The Business of Hospitality and Travel

The Sustainable Chef

Level One

A market-leading introduction to all things food. **Introductory Foods**, 14e, is a market-leading introduction to the fundamental principles of food preparation and the many innovations and emerging trends in food science and technology. The text explores the "how's and why's" of food preparation and integrates food preparation, science, technology, safety, government regulation, and consumption trends while imparting an appreciation for the role food plays in human life, culture, and health. Chapters follow a scientific approach to examine ingredients and techniques used in food preparation. **Introductory Foods** is ideal for introductory courses in food preparation for students studying nutrition and dietetics, hospitality management, family and consumer science education, and culinary arts. **Teaching and Learning Experience** This text will provide a better teaching and learning experience--for you and your students. It provides: A practical perspective: Chapters help students connect text material to the real world. Broad coverage for well-rounded understanding: Comprehensive coverage gives students the whole picture. Emphasis on current issues: Extensively updated content keeps students abreast of current issues and trends in the field. Student- and instructor-friendly resources. Numerous features facilitate both learning and teaching.

A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master 's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government 's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that

maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “ Terrific! ” ; and Michael Pollan, who cited it as a “ cool kickstarter. ” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.

Welcome to Culinary School: A Culinary Student Survival Guide is a must-read for every student in a professional culinary school or college-level culinary program. Welcome to Culinary School: A Culinary Student Survival Guide, 2/e delivers exactly what students need to know to thrive in culinary school and succeed in the culinary industry. More than a book on culinary jobs and certification requirements, it outlines a realistic blueprint of how to get more out of school, enhance one's credentials, and find a rewarding position within the field. A motivational tone and all new interviews help readers relate to the material and get the most up-to-date industry insight. Enhanced Suggested Tasks encourage readers to develop study skills, credentials, and strategies that will yield the ultimate goal—success in the culinary field. New content in the Second Edition includes: culinary environmental stewardship, using the internet for research, self-promotion through social media, portfolio creation and usage, updated culinary certification requirements, the impact of changing technology, and additional career paths. New PowerPoints help instructors lead their classes more easily. A must-read for every student in culinary school or a college-level culinary program, Welcome to Culinary School helps students succeed in and out of the classroom.

A Textbook of Culinary Fundamentals

Managefirst

Foundations of Restaurant Management and Culinary Arts

Good and Cheap

The Culinary Institute of America, a leader in culinary excellence for over 60 years, takes your high school students through a journey from a culinary arts student through employability. Introduction to Culinary Arts provides a solid foundation in culinary arts with a wealth of features that spotlight the important information. This powerful text also addresses culinary management and business skills.

ALERT: Before you purchase, check with your instructor or review your course syllabus to ensure that you select the correct ISBN. Several versions of Pearson's MyLab & Mastering products exist for each title, including customized versions for individual schools, and registrations are not transferable. In addition, you may need a CourseID, provided by your instructor, to register for and use Pearson's MyLab & Mastering products. Packages Access codes for Pearson's MyLab & Mastering products may not be included when purchasing or renting from companies other than Pearson; check with the seller before completing your purchase. Used or rental books If you rent or purchase a used book with an access code, the access code may have been redeemed previously and you may have to purchase a new access code. Access codes Access codes that are purchased from sellers other than Pearson carry a higher risk of being either the wrong ISBN or a previously redeemed code. Check with the seller prior to purchase. -- 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. Exciting, new features to this updated edition include: Healthy Cooking chapter (Chapter 23) combines materials on basic nutrition (Chapter 3 in On Cooking, 4th edition), healthy cooking techniques and cooking for special diets such as vegetarian diets or allergic diets. Over 250 new photographs emphasize procedural aspects of cooking. Virtually all recipes are now illustrated with photographs. Updated concept changes to meet the Food Code revision (Chapter 20) Fresh design, including over 300 new photographs and line drawings Content updates to reflect current trends in the Culinary Arts This book is an excellent reference for Chefs, Restaurant Managers and others in the food service industry. 0133103196 / 9780133103199 On Cooking: A Textbook of Culinary Fundamentals Plus 2012 MyCulinaryLab with Pearson eText -- Access Card Package Package consists of: 013298914X / 9780132989145 2012 MyCulinaryLab with Pearson eText -- Access Card -- for On Cooking: A Textbook of Culinary Fundamentals 013715576X / 9780137155767 On Cooking: A Textbook of Culinary Fundamentals