

On Cooking 4th Edition

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On Cooking: A Textbook of Culinary Fundamentals, 4th Edition

Cooking Techniques DVD, 4th Edition. Sarah R. Labensky, Asst. Professor, Woosong University ©2007 | Pearson Format: DVD ISBN-13: 9780131713321: Online purchase price: \$56.20 Net price: Instructors, sign in here to see net price: \$42.15 (what ' s ...

Cooking Techniques DVD, 4th Edition - Pearson

On Cooking: A Textbook of Culinary Fundamentals (Hardcover) Published January 1st 2006 by Prentice Hall. Fourth Edition, Hardcover, 1,440 pages. Author (s): Sarah R. Labensky. ISBN: 0131713272 (ISBN13: 9780131713277) Edition language: English.

Editions of On Cooking: A Textbook of Culinary ...

On Cooking: A Textbook of Culinary Fundamentals, 4th Edition © 2007, (Labensky/Hause) Correlated to: Oklahoma Hospitality Skills Standards. 115 SE = Student Edition TR = Teacher ' s Resource OKLAHOMA HOSPITALITY SKILLS STANDARDS PAGE(S) WHERE TAUGHT (If submission is not a text, cite appropriate resource(s))

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Labensky, Hause & Martel, On Cooking Update | Pearson

Description. 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.

On Cooking: A Textbook of Culinary Fundamentals, 6th Edition

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The New Food Lover's Companion: Herbst, Ron, Herbst ...

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