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covering the ethical background and core principles of this growing global, multi-faceted movement. [Cook Books | Food & Drink Books From The Works](#) A cookbook or cookery book is a kitchen reference containing recipes. Cookbooks may be general, or may specialize in a particular cuisine or category of food. Recipes in cookbooks are organized in various ways: by course, by main ingredient, by cooking technique, alphabetically, by region or country, and so on. They may include illustrations of finished dishes and preparation steps; discussions of cooking techniques, advice on kitchen equipment, ingredients, and substitutions; historical and cul

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touches on the lesser-known aspects of the kitchen as well so that when you show up to work, you'll be fully prepared.

On Cooking A Textbook Of

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It is a textbook on the western classical repertoire. Since it is written for culinary students, the recipes are in restaurant portions and don't skimp on butter and cream. I haven't read many other professional texts, so I can't say it's the best or the worst, but I think it gave me a good understanding of food and its preparation.

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A cookbook or cookery book is a kitchen reference containing recipes. Cookbooks may be general, or may specialize in a particular cuisine or category of food. Recipes in cookbooks are organized in various ways: by course, by main ingredient, by cooking technique, alphabetically, by region or country, and so on. They may include illustrations of finished dishes and preparation steps; discussions of cooking techniques, advice on kitchen equipment, ingredients, and substitutions; historical and cul

On Cooking: A Textbook of Culinary Fundamentals by Sarah R ...

, cook the 'books. (informal) change facts or figures in order to make the situation seem better than it is or to hide the fact that you have stolen money: The two directors of the company had been cooking the books, a local court heard yesterday. See also: book, cook. Farlex Partner Idioms Dictionary © Farlex 2017.

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Focusing mainly on food, what to eat, what to avoid, and staying fit and well fed, this book is full of delicious recipes and cooking ideas for the modern vegan man. It also explains the wider vegan world, covering the ethical background and core principles of this growing global, multi-faceted movement.

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