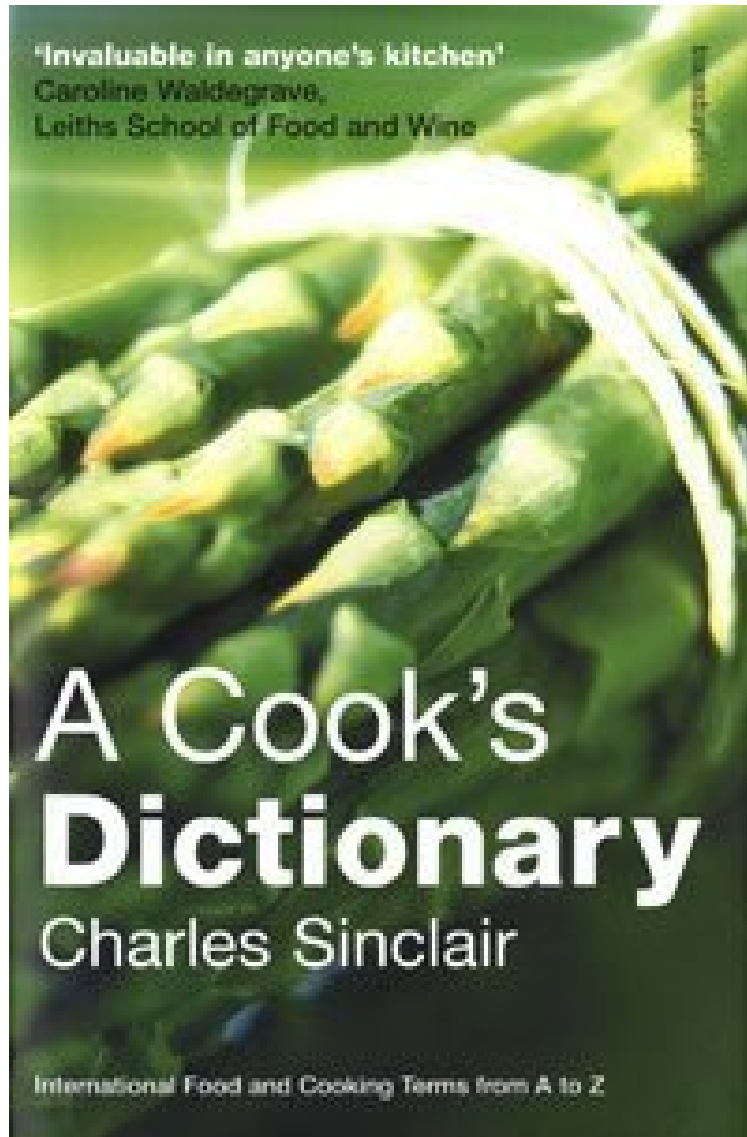


[Free] A Cook's Dictionary: International Food and Cooking Terms from A to Z

A Cook's Dictionary: International Food and Cooking Terms from A to Z

Charles Sinclair

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#4150595 in Books Example Product Brand 2004-10-18Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.21 x 1.42 x 6.021, .0 #File Name: 0747572267640 pages | File size: 37.Mb

Charles Sinclair : A Cook's Dictionary: International Food and Cooking Terms from A to Z before purchasing it in order to gage whether or not it would be worth my time, and all praised A Cook's Dictionary: International Food and Cooking Terms from A to Z:

The Dictionary of Food is the indispensable companion for everyone who loves reading about food, or cooking it. We live in a globalised world, and our tastes in food have widened dramatically in recent years. The Dictionary of Food reflects this huge cultural shift. With concise descriptions of dishes, ingredients, equipment, and techniques, it brings the world's cuisines, familiar and less familiar, within our grasp. 'so interesting that it only stayed on my desk very briefly before it was taken away invaluable in anyone's kitchen and particularly useful for professional chefs.' - Caroline Waldegrave, Leiths School of Food and Wine

'so interesting that it only stayed on my desk very briefly before it was taken away. I think it will be invaluable in anyone's kitchen and particularly useful for professional chefs.' Caroline Waldegrave, Leiths School of Food and Wine
'This book is very useful, but - with its strange culinary snapshots of cultures everywhere - it's also compulsively readable.' Metro 'Not your standard food book you'll never be stuck deciphering any menu again' House Beautiful 'An invaluable tool' Food and Travel Magazine "Everything you've ever wanted to know about world cuisine, but couldn't pronounce. A guide to pretty much every conceivable food term, it's an essential for inquisitive cooks." Olive (Jan 2006)
About the Author Charles Sinclair decided to train as a chef after leaving the academic world. To his amazement he discovered there was no convenient book that explained to the novice what classic cookery terms meant, so once he had qualified he set about remedying the situation. He writes about food with the passion of the enthusiast and the detailed knowledge of the hands-on chef. He and his wife live in Manchester and enjoy travelling and sampling the cuisines of other cultures.