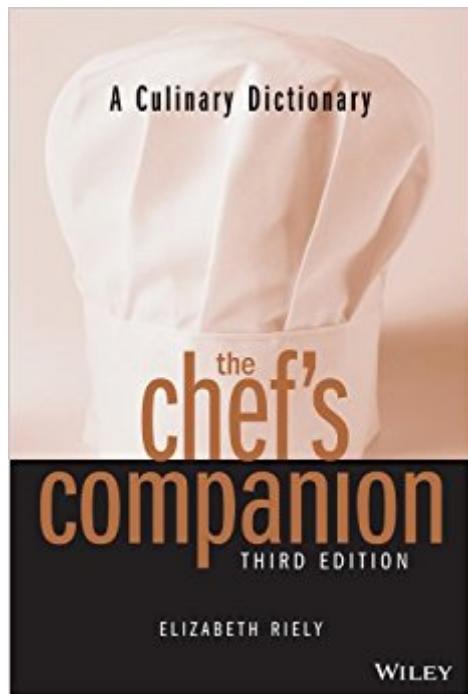


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The Chef's Companion, Third Edition



Synopsis

The indispensable guide to over 5,000 culinary terms Even the most international chef sometimes needs help with today's wildly diverse cooking terminology. Now, there's an updated and revised edition of Elizabeth Riely's *The Chef's Companion*, which professional chefs and aspiring cooks everywhere can turn to when they need quick access to concise and reliable definitions, pronunciations, correct spelling, accepted usage, and origins of culinary terms. This invaluable guide covers all the terms that chefs might use with customers and kitchen staff-in areas such as cooking techniques, food preparation, herbs and spices, varieties of food, wine, and equipment for the professional kitchen. Over 900 new terms have been added to this edition to provide expanded coverage of areas such as wine, pastry, and ethnic cuisines. *The Chef's Companion*: no kitchen is complete without it.

Book Information

Paperback: 368 pages

Publisher: Wiley; 3 edition (April 17, 2003)

Language: English

ISBN-10: 047139842X

ISBN-13: 978-0471398424

Product Dimensions: 5.7 x 1.1 x 8.9 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 24 customer reviews

Best Sellers Rank: #342,070 in Books (See Top 100 in Books) #166 in Books > Cookbooks, Food & Wine > Professional Cooking #513 in Books > Reference > Encyclopedias & Subject Guides > Cooking #663 in Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference

Customer Reviews

The indispensable guide to over 5,000 culinary terms Even the most international chef sometimes needs help with today's wildly diverse cooking terminology. Now, there's an updated and revised edition of Elizabeth Riely's *The Chef's Companion*, which professional chefs and aspiring cooks everywhere can turn to when they need quick access to concise and reliable definitions, pronunciations, correct spelling, accepted usage, and origins of culinary terms. This invaluable guide covers all the terms that chefs might use with customers and kitchen staff-in areas such as cooking techniques, food preparation, herbs and spices, varieties of

food, wine, and equipment for the professional kitchen. Over 900 new terms have been added to this edition to provide expanded coverage of areas such as wine, pastry, and ethnic cuisines. The Chef's Companion: no kitchen is complete without it.

ELIZABETH RIELY is a journalist and food historian whose articles have appeared in Bon Appétit, Gourmet, the Boston Globe, and The New York Times. She is editor of the Radcliffe Culinary Times, the newsletter of the Schlessinger Library, a contributor to Gastronomica, and the author of the cookbook A Feast of Fruits.

It's just a dictionary of food, with a few culinary definitions. I don't need to know the definition of "pomegranate."

Great book, I've always used Webster's Culinary Arts dictionary, and didn't know about this one, but I would recommend both, The Chef's Companion has many words the other doesn't, and as a Chef, we rely on a good culinary dictionary.

Purchased this for chef husband. He loves it.

Always buy these for my culinary students. Even I use it all the time.

Bought this item for my son who is a chef and he absolutely loved it and said this book helped him with words that were unfamiliar to him in the culinary world, especially foreign cooking phrases.

Easy to find listings and pronunciations are easy to follow. Definitions are concise and you don't have to look up words in the definition to figure out the meaning of the original word.

I bought this for my daughter and she loved it!!!

Excellent reference for when you don't know an ingredient or term. A MUST HAVE FOR CHEF'S!

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