

the science of good food

The ultimate reference on how cooking works

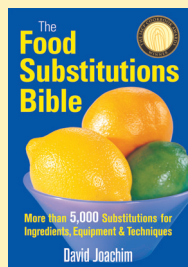
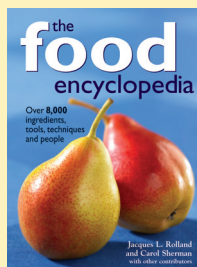
Award-winning chefs are famous for using the principles of science to create exciting new taste sensations. Now any cook can harness this knowledge to create fabulous food.

This is the first book to present the science of cooking in an easy-to-use A to Z format. Hundreds of entries clearly explain the physical and chemical transformations that govern all food preparation and cooking, offer thousands of tips, and include more than 175 fascinating food facts.

You'll learn about everything from how deep-frying works (and how to make perfect french fries) to how to keep red cabbage from turning blue. The straightforward explanations of the what, the how and the why of food and cooking will encourage cooks at all levels to be more confident and creative in the kitchen.



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DAVID JOACHIM has written, edited or collaborated on more than 30 cookbooks. His book *The Food Substitutions Bible* was an International Association of Culinary Professionals (IACP) award winner.

ANDREW SCHLOSS is a writer, teacher and food industry professional. The author of 13 cookbooks and countless food articles, he is also past president of IACP.

A. PHILIP HANDEL, Ph.D., directs the Hospitality Management, Culinary Arts, and Food Science program at Drexel University. He has been teaching food science for more than 30 years.

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David Joachim and Andrew Schloss

with A. Philip Handel, Ph.D.