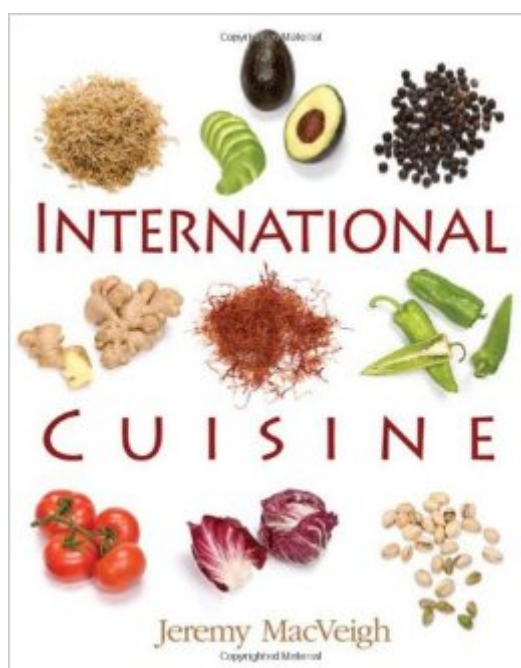


The book was found

# International Cuisine



## Synopsis

International Cuisine not only provides recipes for all the major cuisines of the world, but also explains how these cuisines developed, regional differences, and the culinary terminology used in each. This text fills the gap between the foundations laid by the introductory textbooks and reality in today's diverse kitchens. Organized in a clear format with photos that takes an easy to follow approach for students, and allows instructors to cover all cuisines in depth even if they are unfamiliar.

## Book Information

Hardcover: 544 pages

Publisher: Cengage Learning; 1 edition (August 26, 2008)

Language: English

ISBN-10: 1418049654

ISBN-13: 978-1418049652

Product Dimensions: 1 x 8.5 x 11.2 inches

Shipping Weight: 3.8 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars [See all reviews](#) (9 customer reviews)

Best Sellers Rank: #691,515 in Books (See Top 100 in Books) #307 in [Books > Business & Money > Industries > Restaurant & Food](#) #487 in [Books > Business & Money > Industries > Service](#) #1132 in [Books > Business & Money > Industries > Hospitality, Travel & Tourism](#)

## Customer Reviews

I use this for my international cuisine class at Richland community college in Decatur, Illinois. but the book on its own is great, easy to follow recipes, use it at home also. I would recommend this outside of class.

There are literally hundreds, maybe thousands of books on the market which claim to cover International Cuisine. I can promise you, as a Chef, I have read and studied MANY. This is truly the only, ONLY, one out there that covers all the bases, gives you the info you need to explore and become inspired by the cuisine of the world. This author clearly loves this topic and has put tremendous time and research into presenting it in a way that is clear and useful. If you are an instructor, or a foodie, you will appreciate all this book has to offer. I have tried several recipes and they are clearly written and obviously well tested. Every time I pick it up, I learn something new....which to me, is the key to remaining inspired. Go get it, you won't be sorry!

This book is a required text for one of my husband's classes in culinary school. It really is an excellent source for any student, chef, or foodie who wants to know more about International Cuisine. I was surprised to see a section dedicated to African food, since it's not something we see/hear/talk about in the States. I recommend getting this book used, because it comes with a hefty price tag brand new.

I enjoyed this book but it was not as great as I expected as it tends to be written primarily for the American reader as the weights and measurements are not the same as what I would use here in New Zealand. Ideally being an International based book it would have been great to include other weights and measures. Still I enjoyed the research that has gone into writing this book, giving the reader snippets of some of the worlds most interesting dishes and a bit about their history and the culture that lives around it. Sadly it did not cover my New Zealand cuisine but this is not uncommon as a few books that often call themselves "International" have occasionally forgotten about us as I have found in several of my cookbooks but that does not mean to say that this book or others like it are bad, its just maybe not as thought of as others such around the world. A nice read.

Appreciated the organization of the chapters. The research is thorough, especially the information on cultural influences and history.

[Download to continue reading...](#)

International Cuisine 2012 International Plumbing Code (Includes International Private Sewage Disposal Code) (International Code Council Series) Modern Japanese Cuisine: Food, Power and National Identity OISHINBO: JAPANESE CUISINE: A la Carte Teppanyaki: Modern and Traditional Japanese Cuisine (Silk) The Tutka Bay Lodge Cookbook: Coastal Cuisine from the Wilds of Alaska The New Wildcrafted Cuisine: Exploring the Exotic Gastronomy of Local Terroir The Ganja Kitchen Revolution: The Bible of Cannabis Cuisine The Scavenger's Guide to Haute Cuisine: How I Spent a Year in the American Wild to Re-create a Feast from the Classic Recipes of French Master Chef Auguste Escoffier Creepy Cuisine Authentic Polish Cooking: 120 Mouthwatering Recipes, from Old-Country Staples to Exquisite Modern Cuisine Jon Bonnell's Waters: Fine Coastal Cuisine Yiddish Cuisine: Authentic and Delicious Jewish Recipes Florentine: The true cuisine of Florence Texas Chuckwagon Cuisine The Scavenger's Guide to Haute Cuisine The Joy of Ballpark Food: From Hot Dogs to Haute Cuisine Cooking with Sunshine: The Complete Guide to Solar Cuisine with 150 Easy Sun-Cooked Recipes Campfire Cuisine: Gourmet Recipes for the Great Outdoors

## A-Maize-Ing Tailgating: Wolverine Cuisine

[Dmca](#)