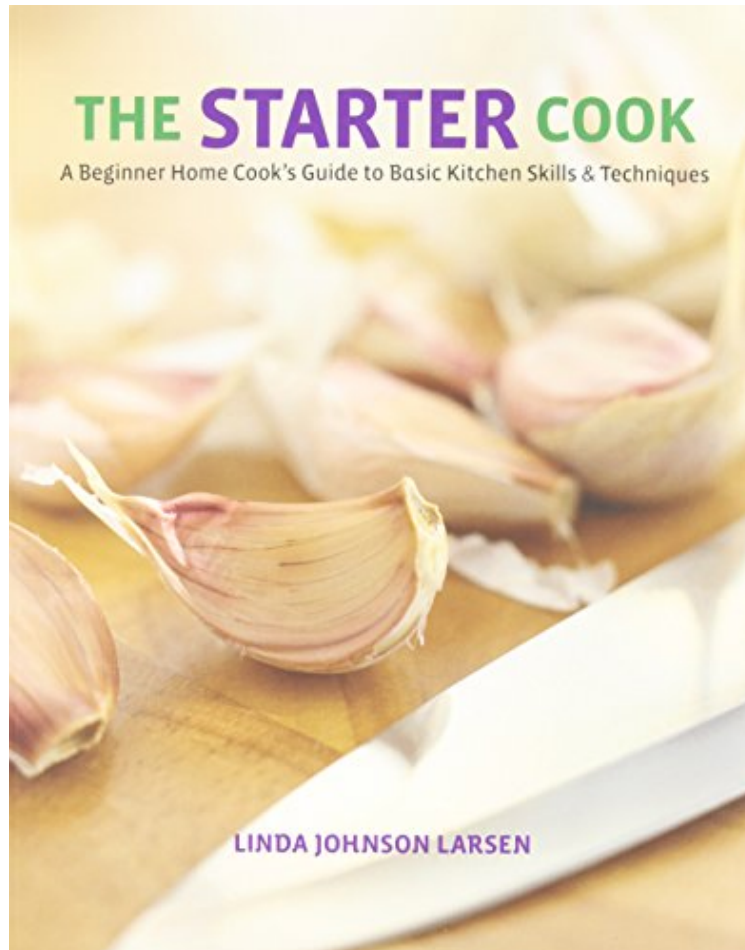


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Starter Cook: A Beginner Home Cook's Guide To Basic Kitchen Skills Techniques

From Lyons Press

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From Lyons Press : Starter Cook: A Beginner Home Cook's Guide To Basic Kitchen Skills Techniques before purchasing it in order to gauge whether or not it would be worth my time, and all praised Starter Cook: A Beginner Home Cook's Guide To Basic Kitchen Skills Techniques:

0 of 0 people found the following review helpful. Four Stars By Larry C. Vanderpool Excellent learning cook book 1 of 3 people found the following review helpful. Great starter book By Sherry GI ordered this book for my secret santa, I really think it is something she is going to get a lot of use out of... 9 of 11 people found the following review helpful. Starter help By wogan This book is an instruction manual on how to cook. It contains no recipes; but has information on; stocking the kitchen, kitchen gear, cooking methods, rules, safety, and then chapters that deal with; herbs and spices, legumes, rice, grains and pasta, vegetables, fruit, dairy, fish and seafood, poultry, beef, pork and lamb, sauces, roux and dressings, stocks, broth and soups, and desserts. There are also conversion charts, a glossary and an index. My

main problem with this book is that it gives a lot of information, but not enough pictures or diagrams. I would prefer to see recipes that let you practice what is being taught and for a book that is supposed to be instructional...for example in the fish and seafood section there is no information on how to bone a fish. It says clean and gut- well how? There are no diagrams on how to open that clam. It says that the entire soft shell crab is edible. Personally I would look with disgust on any soft shell crab served to me that still had its lungs and gills - they need to be cleaned. In the chapter concerning pantry staples for example they mention value added foods - what is that? When measuring liquids in a glass cup they show it from a view looking down, not at eye level which can make a difference. That is a basic tip that is in many cook books to assist beginning cooks. All this information might be overwhelming. It would seem better to at least have some of a few sample recipes to try this information out on and definitely more diagrams and pictures to help with steps and methods of accomplishing some of the elements in becoming a cook.

Basic cooking tips, techniques, and shortcuts, with full-color photography throughout perfect for beginner cooks.

From the Back Cover The Starter Cook is the perfect quick culinary reference, a learners manual to that sometimes intimidating room: the kitchen. With its plethora of helpful tips and a step-by-step guide to every major technique, it helps beginner home cooks connect the dots as they learn their way around the kitchen.