Louis Eguaras, a renowned chef at the Le Cordon Bleu Program at the California School of Culinary Arts, provides readers with a terrific overview of what is truly involved in the preparation, cooking, and presentation of meals. He also provides invaluable insights into just what is involved in making this one's chosen profession.

The book will feature a wide range of illustrated lessons, from how to properly hold a knife... to the history of food... from food preparation and presentation... to restaurant hospitality and management, and much more.

The book will be presented in the distinctive and highly-attractive packaged style of 101 THINGS I LEARNED IN ARCHITECTURE SCHOOL, and will be the perfect gift for anyone who is thinking about entering culinary school, is already enrolled, or even just the casual chef.

Features:
* Notes: BUY WITH CONFIDENCE, Over one million books sold! 98% Positive feedback. Compare our books, prices and service to the competition. 100% Satisfaction Guaranteed

My Personal Review:
This is the best book on teaching great cooking techniques that I have ever come across, presented in a way that mirrors the fine food spoken of: succinct, simple, and unforgettable. Reading this book does not automatically endow you with wonderful cooking skills but it does nudge you in the right direction before you plan, buy, prep, and then finally, cook. While reading I was floored by the number of items I had always bought (thinking they were 'good') which actually hurt the flavor and texture of the meals, or just the preparation methods I was performing inefficiently.
The knowledge imparted by Chef Instructor Louis Eguargas to the average household borders on 'phenomenal', in terms of actually helping cooking techniques become more refined. The food produced comes out tasting better than previous attempts of the same dishes, there is less waste and the plates resemble works of understated art. The illustrations included struck me as subdued and as such managed to assist the adjacent advice, rather than distract from it. This book is a worthy purchase for any amateur kitchen, indeed I heartily suggest you run to buy it and read through it before cooking anything more complicated than a sandwich.

Reviewed by Meredith Greene

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101 Things I Learned (TM) in Culinary School by Louis Eguaras - 5 Star Customer Reviews and Lowest Price!