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The Making of a Chef: Mastering Heat at the Culinary Institute of America

By Michael Ruhlman

St Martin's Press. Paperback / softback. Book Condition: new. BRAND NEW, The Making of a Chef: Mastering Heat at the Culinary Institute of America, Michael Ruhlman, "Well reported and heartfelt, Ruhlman communicates the passion that draws the acolyte to this precise and frantic profession."--"The New York Times Book Review" Just over a decade ago, journalist Michael Ruhlman donned a chef's jacket and houndstooth-check pants to join the students at the Culinary Institute of America, the country's oldest and most influential cooking school. But "The Making of a Chef" is not just about holding a knife or slicing an onion; it's also about the nature and spirit of being a professional cook and the people who enter the profession. As Ruhlman--now an expert on the fundamentals of cooking--recounts his growing mastery of the skills of his adopted profession, he propels himself and his readers through a score of kitchens and classrooms in search of the elusive, unnameable elements of great food. Incisively reported, with an insider's passion and attention to detail, "The Making of a Chef" remains the most vivid and compelling memoir of a professional culinary education on record.



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