



International Cuisine

The International Culinary Schools at The Art Institutes

E-Book Rental (120 Days)	978-0-470-59805-4	July 2010	\$13.00
E-Book Rental (150 Days)	978-0-470-59805-4	July 2010	\$14.00
E-Book	978-0-470-59805-4	July 2010	\$48.00

DESCRIPTION

International Cuisine provides comprehensive coverage of cuisines found throughout the world not only through recipes and techniques, but also through coverage of the history, culture, geography, religion, and locally grown ingredients that influence these various cuisines.

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FEATURES

- A selection of **menus** and a total of **415 authentic recipes**, representing all countries and regions discussed are included
- Recipes are formulated for current practices and available ingredients, and include **detailed ingredients lists** and **step-by-step instructions**

- Unusual ingredients were kept to a minimum, and recipes including them also have ***Chefs Tips*** , which indicate suitable substitutions
- All menus and recipes **were tested**
- 32 beautiful color photographs illustrating finished dishes, included on two 8-page inserts, plus 50 b/w photos throughout
- An emphasis on **sustainability**—most cuisines covered are based on sustainable food choices
- *Influences on cuisine* span **cultural, historical, religious, geographical**, and include the **influence of locally available ingredients, alongside cooking techniques**
- Maps included in each chapter
- Countries chosen represent 5 continents, and the Caribbean and British Isles
- Detailed ingredients lists and culinary glossaries for each county or region discussed
- Organized in a flexible and accessible fashion so instructors can use the materials however they teach the course
- Instructor's Manual available

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