DESCRIPTION

Without the clear descriptions on the menu or the descriptions by your server, it might be difficult to answer the simple question, "what would you like today?" *The Chef's Companion* should sit on the shelf next to important cooking references to help the chef navigate the foreign language that is the culinary arts.

ABOUT THE AUTHOR

ELIZABETH RIELY is a journalist and food historian whose articles have appeared in Bon Appétit, Gourmet, the Boston Globe, and The New York Times. She is editor of the Radcliffe Culinary Times, the newsletter of the Schlessinger Library, a contributor to Gastronomica, and the author of the cookbook *A Feast of Fruits*.

NEW TO EDITION

- Concise definitions. Professional chefs need brevity as they create menus and train staff.
- New Terms. 900 all new terms will reflect growth and interest in: wine, pastry, and ethnic cuisine.

FEATURES

• Timeless reference. This book captures more than 5,000 terms, which professional chefs must use every day with their customers (in menus) and in their kitchens (with staff).

• Guide to Pronunciation. The entire staff needs to be versed in culinary (and wine terms).

For additional product details, please visit https://www.wiley.com/en-us