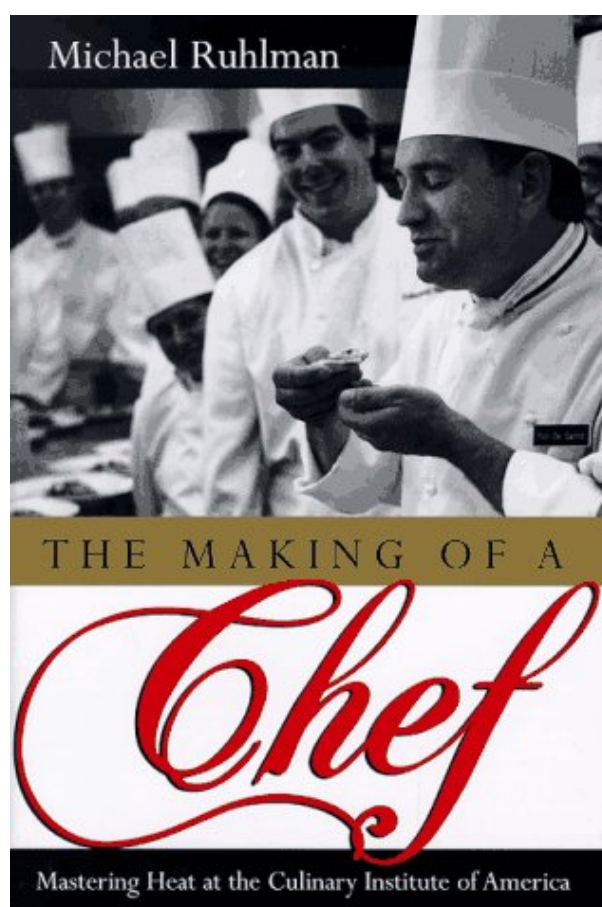


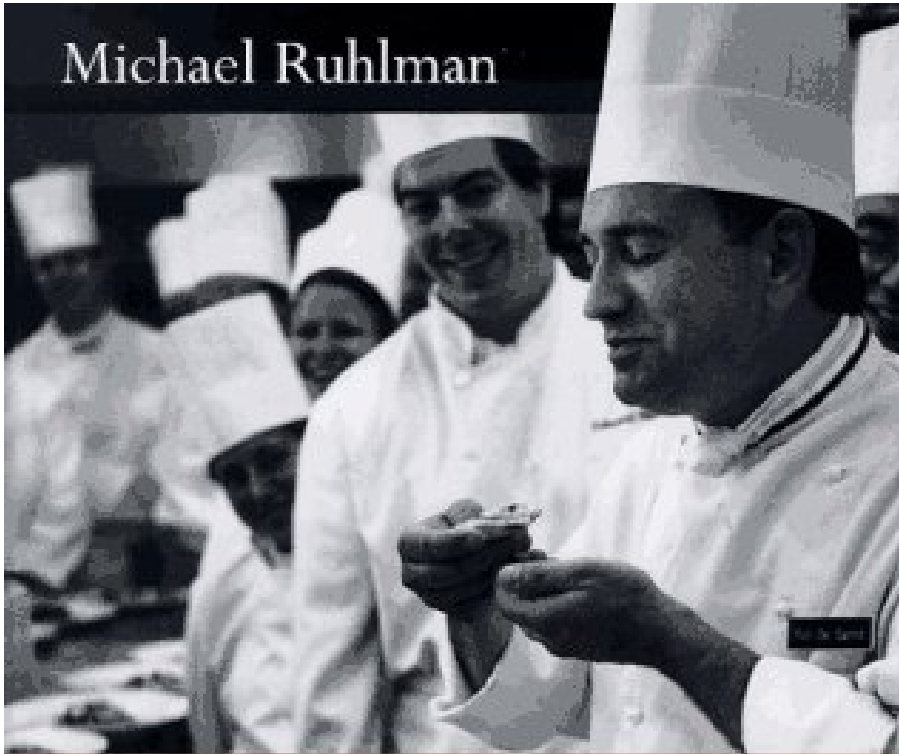
# THE MAKING OF A CHEF: MASTERING HEAT AT THE CULINARY INSTITUTE OF AMERICA BY MICHAEL RUHLMAN



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Michael Ruhlman



THE MAKING OF A

*Chef*

Mastering Heat at the Culinary Institute of America

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It is the moment to improve and also revitalize your ability, knowledge and experience consisted of some home entertainment for you after long time with monotone things. Working in the office, going to examine, learning from test as well as even more activities could be finished and you have to start brand-new things. If you really feel so worn down, why do not you attempt brand-new point? An extremely easy point? Reading The Making Of A Chef: Mastering Heat At The Culinary Institute Of America By Michael Ruhlman is exactly what we provide to you will recognize. And guide with the title The Making Of A Chef: Mastering Heat At The Culinary Institute Of America By Michael Ruhlman is the referral currently.

### Amazon.com Review

Journalist Michael Ruhlman talked his way into the CIA: the Culinary Institute of America, the Harvard of cooking schools. It had something to do with potatoes a grand-uncle had eaten decades earlier, how the man could remember them so well for so long, buried as they had been in the middle of an elegant meal. Ruhlman wanted to learn how to cook potatoes like that--like an art--and the CIA seemed the place to go. The fun part of this book is that we all get to go along for the ride without having to endure the trauma of cooking school.

Ever wonder what goes on in a busy kitchen, why your meal comes late or shows up poorly cooked? The temptation is to blame the waiter, but there are a world of cooks behind those swinging doors, and Ruhlman marches you right into it. It's a world where, when everything is going right, time halts and consciousness expands. And when a few things go wrong, the earth begins to wobble on its axis. Ruhlman has the writerly skills to make the education of a chef a visceral experience.

### From School Library Journal

YA The Culinary Institute of America is known as "the Harvard of cooking schools" and many of this country's best-known chefs are graduates. Ruhlman enrolled as a student with the intention of writing this book, which begins as a chronicle of the intense, high-pressure grind of classes and cooking. However, it turns into an engrossing personal account as, his every effort critiqued, the author determines to become a student and not just impersonate one. YAs will enjoy Ruhlman's anecdotes about his instructors and his classmates. Some of whom are still in their teens. The appendix offers a chart showing the course work for associate degrees. This will appeal to anyone aspiring to a career as a chef as well as to those interested in food preparation, presentation, and the restaurant industry in America. A Patricia Noonan, Prince William Public Library, VA

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The eye-opening book that was nominated for a 1998 James Beard Foundation award in the Writing on Food category.

In the winter of 1996, Michael Ruhlman donned hounds-tooth-check pants and a chef's jacket and entered the Culinary Institute of America in Hyde Park, New York, to learn the art of cooking. His vivid and energetic record of that experience, *The Making of a Chef*, takes us to the heart of this food-knowledge mecca. Here we meet a coterie of talented chefs, an astonishing and driven breed. Ruhlman learns fundamental skills and information about the behavior of food that make cooking anything possible. Ultimately, he propels himself and his readers through a score of kitchens and classrooms, from Asian and American regional cuisines to lunch cookery and even table waiting, in search of the elusive, unnameable elements of great cooking.

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- 320 pages

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- Used Book in Good Condition

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Most helpful customer reviews

2 of 2 people found the following review helpful.

A passion for cooking!

By Amazon Customer

I have read many books on cooking as I'm trying to learn more about cooking. This is the second book on Culinary Schools and by far the best if one wishes to know more about what it's like to attend one and graduate. Michael Ruhlman is first a writer then a culinary expert. He spent several years taking notes, making journals and doing interviews with the Chefs. His hard work and time are evident especially in his interviews. The Culinary Institute of America is not an easy trip and lecture around a group of burners. It is hard work and prepares the students for their life as a cook on the line and a chef. You feel the ache in your own bones from the long hours on your feet. Ruhlman conveys the feelings and emotions of the students so well. It is almost as if the reader is in the class. If this is a subject that interests you. Get the book and experience it. And yes you do learn some tricks of the trade, but they are no short cuts in this school.

2 of 2 people found the following review helpful.

A must read for anyone who wants to be a Chef!

By Alan Reynolds

I love to cook. Always have, but never thought I could make enough money at it. Since retiring, I've found my passion in life, but I know I'll never be a chef - too old.

That having been said, THIS book is unique amongst all those books written by Chefs. Michael Ruhlman's unique approach - A writer who sets out to write about what it's like to be a student at CIA. Along the way we meet the people; students, instructors, and administrators of the school through in-depth interviews and recounted personal conversations the author has had with them. The author manages to put the reader there, conveying the intensity of each stage of the training of a young chef. Along the way, he discovers the dedication required of all cooks and chefs following a blizzard.

I HIGHLY RECOMMEND this book to anyone of any age interested in the culinary arts. I've been wanting

to attend one of CIAs Culinary Bootcamps, but now I REALLY want to go!

2 of 2 people found the following review helpful.

What Michael Ruhlman captures in this book (and in his other books on culinary training and practice) is the personality of the

By Stephen Mark Eure

Having trained in the culinary arts myself, I know the technical and theoretical details of just about every classical cooking and baking technique there is. What Michael Ruhlman captures in this book (and in his other books on culinary training and practice) is the personality of the craft - the beloved details of the professionals in the industry and of the students who bind through their love of the art and science of food. Learning to think about cooking is a lot like boot camp. But the capacity to write about boot camp with the lure of an espionage thriller takes an immense talent. Michael Ruhlman is a magnificent journalist - his books give impeccable attention to detail without losing sight of the human element in every detail.

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