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## Cooking Techniques DVD, 4th Edition - Pearson

On Cooking: A Textbook of Culinary Fundamentals (Hardcover) Published January 1st 2006 by Prentice Hall. Fourth Edition, Hardcover, 1,440 pages. Author (s): Sarah R. Labensky. ISBN: 0131713272 (ISBN13: 9780131713277) Edition language: English.

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