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Harold McGee's On Food and Cooking is a kitchen classic. Hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, On Food and Cooking is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them

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Harold McGee is a world-renowned authority on the science of food and cooking. He studied science and literature at Caltech and Yale, and has written two prize-winning books, On Food and Cooking and The Curious Cook, as well as many articles and reviews.

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This book is amazing. I read that it's mandatory in chef's school, because it shows to the chef what happens to the food when they are prepared, in terms of chemistry, microbiology, etc, in very lay terms.

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On Food and Cooking Book by Harold McGee Official

Introduction: Cooking and Science, 1984 and 2004 This is the revised and expanded second edition of a book that I first published in 1984, twenty long years ago.

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