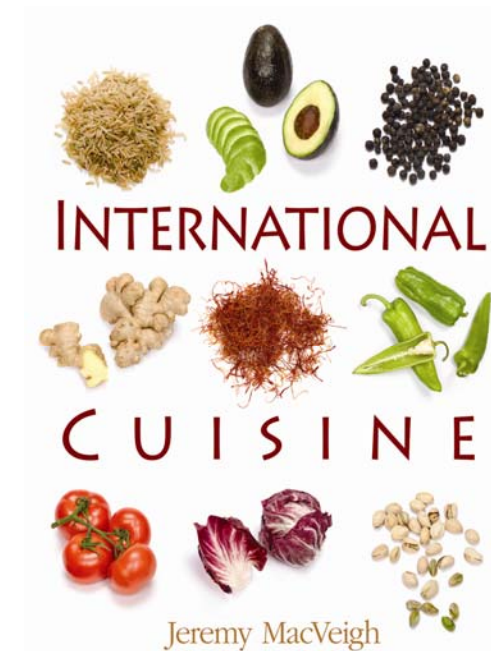


**Delmar Cengage Learning Releases *International Cuisine* by Jeremy MacVeigh of Professional Culinary Institute**

Delmar, a part of Cengage Learning, is pleased to announce the publication of *International Cuisine* by Chef Jeremy MacVeigh.



*International Cuisine* (ISBN: 1-4180-4965-4, \$91.95) is a landmark work featuring rich insight and highly practical coverage of the world's major cuisines. Extensively researched and lavishly illustrated, it fills the gap between culinary books and culinary reality in today's diverse kitchens. Each chapter is clearly organized and provides detailed information on historical background, unique components, culinary terminology, common ingredients, and techniques as well as recipes.

Social, political, and religious shifts in culture have directly affected the food we eat today—both at home and while dining out. Culinary educators have responded to this demand by teaching courses that survey the world's cuisines and their evolutions, to better prepare graduates for an ever-evolving marketplace. The release of *International Cuisine* breaks a years-long void during which no significant discourse on international cookery was published in the United States.

Among the book's noteworthy features:

- Comprehensive coverage of major cuisines around the world, from Middle Eastern and North African to Indian and Southeast Asian.
- Extensive map illustrations highlighting the important relationship between geographic location and regional cuisines.
- Discussion of the unique components of each cuisine, explaining how it evolved to influence today's global foodways.
- Detailed photographs providing a visual counterpoint to written descriptions and clearly shown step-by-step processes.
- More than 300 tested recipes representing various regional cuisines—most of which capitalize on common pantry ingredients or those readily bought at specialty markets.
- A Measurements, Conversions, and Equivalents appendix for easy scaling of recipes.

The author, Jeremy MacVeigh is a respected instructor of international cuisines and other core subjects at Professional Culinary Institute in San Jose, Calif. A former executive chef with extensive commercial-cooking experience, MacVeigh earned his undergraduate degree in food science before graduating from Western Culinary Institute in Portland, Ore. In 2007 he was named Instructor of the Year by BrightStar Education Group.

"Jeremy MacVeigh's clear and precise research into the cuisines of the world shows the importance of regional cuisines in today's culinary world ... A must-read for every culinarian," says Frederic "Fritz" Sonnenschmidt, certified master chef (CMC), culinary dean emeritus of The Culinary Institute of America, and celebrated author of several textbooks on classic techniques, most noticeably in the areas of garde manger and charcuterie.

Companion instructor's materials are provided in print and online. The Instructor's Manual (ISBN: 978-1418049652) to *International Cuisine* serves as a valuable resource, providing review and test questions, course outline, teaching tips and guidelines, objectives, and key terms. A companion website provides PowerPoint slides and additional recipes for each chapter, as well as an electronic copy of the Instructor's Manual.

According to Jim Gish, senior acquisitions editor at Delmar Cengage Learning, "To the experienced chef as well as the up-and-coming culinarian cooking in an increasingly global world, the quest for international understanding is important. By executing these international techniques and food combinations, both professional and novice cooks will be inspired to explore and create their own diverse combinations based on the rich array of cuisines explored in *International Cuisine*."

For more information on *International Cuisine*, visit: [www.culinary.delmar.com](http://www.culinary.delmar.com).