



Subject Guide for Culinary Arts

Locating Culinary Arts information at LATTTC Library.

See the suggested Subject Headings below for searching books; E-books; Research Databases for journal, magazine, and newspaper articles; and internet sites.

Subject Headings

Appetizers	Cookery nuts	Menus
Baking	Cookery seafood	Outdoor cookery
Breakfasts	Desserts	Pancakes waffles etc
Brunches	Dinners and dining food	Quantity cookery
Buffets cookery	Electric cookery	Quick and easy cookery
Canning and preserving	Entrees cookery	Reducing diets recipes
Carving meat etc	Food habits	Roasting cookery
Casserole cookery	Food presentation	Salads
Caterers and catering	Food processor cookery	Salt-free diet recipes
Chafing dish cookery	Frying	Sandwiches
Chocolate	Gastronomy	Sauces
Condiments	High-carbohydrate diet recipes	Side dishes cookery
Confectionery	High-fiber diet recipes	Soups
Convection oven cookery	High-protein diet recipes	Steaming cookery
Cookery butterscotch	Holiday cookery	Stews
Cookery coconut	Lenten menus	Stocks cookery
Cookery coffee	Low budget cookery	Stuffed foods cookery
Cookery for one	Low-calorie diet recipes	Sugar-free diet recipes
Cookery for two	Low-carbohydrate diet recipes	Suppers
Cookery herbs	Low-cholesterol diet recipes	Table setting and decoration
Cookery natural foods	Low-fat diet recipes	Tortillas
	Luncheons	Vegetarian cookery
	Make-ahead cookery	

more information: Here are entered works on the art of cooking, as well as works that consist of collections of recipes.

Works on the cookery of specific places are entered under Cookery subdivided by the name of the place. Works on national cuisines and styles of cooking are entered under headings such as Cookery, American, [Chinese, etc.], which may be further subdivided to designate regional styles,



e.g. Cookery, American--Southern style; Cookery, Chinese--Sichuan style; etc. Works on an individual style in a specific locality are entered under two headings, one for the style and one for the locality, e.g. 1. Cookery, American--Southern style. 2. Cookery--Georgia--Savannah.

Research Databases

Find journal, magazine, and newspaper articles; research reports; image sources; primary documents; specialized dictionaries, encyclopedias, and more.

Academic OneFile

Full-text articles from scholarly (peer-reviewed) journals and reference sources.

Gale Virtual Reference Library

Multi-subject virtual reference sources including multi-volume encyclopedias, dictionaries, and specialized reference sources.

General Reference Center Gold

Magazines, journals, reference sources, and multimedia materials including recipes, culinary information and international cookery.

General OneFile

Full-text articles from magazines, journals, news and reference sources, and multimedia materials including pod casts and audio files.

Books & E-books

The Library has an extensive collection of books designated for culinary arts students - The Blanch Gottlieb Culinary Special Collection, located on the first floor of the library - in addition to reference, circulating print and electronic books available for everyone. Try one of the suggested subject headings above in the Library's [Online Catalog](#).

Select Internet Sites

The African Cookbook: Menus and Recipes from Africa

http://www.africa.upenn.edu/Cookbook/about_cb_wh.html

Includes menus and recipes for Ethiopia, Kenya, Liberia, Madagascar, Morocco, Mozambique, Senegal, Sudan, Tanzania, and the Island of Zanzibar. From the African Studies Center, University of Pennsylvania.



Asian Recipes Online

<http://www.asianrecipesonline.com/>

Search for recipes by category or by place. Includes recipes from Burma, China, India, Indonesia, Japan, Korea, Malaysia, Philippines, Singapore, Sri Lanka, Thailand, and Vietnam.

CookingSchools.com: The Cooking and Culinary School Directory

<http://www.cookingschools.com/>

This site aims to "help prospective culinary students quickly access cooking & culinary schools and programs based on their own unique criteria." Includes data on over 1200 culinary arts schools and recreational culinary educational programs in the United States and worldwide. Searchable by location and culinary specialty, with links to resources on careers, job listings, financial aid, and other related topics.

European Cuisines <http://www.europeancuisines.com/>

A collection of recipes and links to other recipe and food sites, organized by country.

Feeding America: The Historic American Cookbook Project

<http://digital.lib.msu.edu/projects/cookbooks/>

A growing "collection of some of the most important and influential American cookbooks from the late 18th to early 20th centur[ies]." Searchable by author, title, recipe name, and ingredients; browsable by category. Includes a brief history of American cookbooks, brief biographies of many of the authors, an online display of cooking utensils, a glossary of obsolete cooking terms, and a video tour of the collection. From the Michigan State University Library and the MSU Museum.

How to Cook Everything: Take on the Recipes

http://www.howtocookeverything.tv/recipe_list.php.html

Recipes from "How to Cook Everything: Bittman Takes on America's Chefs," a public television series (and related cookbook) in which food writer Mark Bittman "pits his home cooking against the ultra-style of the best known chefs in the country." Provides recipes for dishes such as steak tartar, lobster roll, tuna teriyaki, gazpacho, braised rabbit, and persimmon pudding.

Latina.com Recipes <http://www.latina.com/recipes>

Browse recipes by course (entrees, sides, soups, salsas, drinks & deserts) or search for a recipe in the search box.

World Culinary Institute: Visit With the Masters

http://www.worldculinaryinstitute.com/the_masters.html

Brief biographies of four famous chefs: Fernand Point, Auguste Escoffier, Julia Child, and James Beard. Includes descriptions of culinary careers and highlights, such as Escoffier's "revolutionizing and modernizing the menu, the art of cooking and the organization of the professional kitchen," and how Beard "appeared in his own segment on television's first cooking show on NBC in 1946." From the World Culinary Institute, a site that links to hundreds of cooking schools and related sites.