

LOW PRICE EDITION



International Cooking

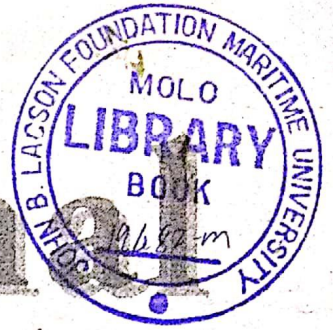
Heyman

2nd Edition

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International Cooking

A CULINARY JOURNEY

Second Edition

Patricia A. Heyman

Prentice Hall

Boston Columbus Indianapolis New York San Francisco Upper Saddle River
Amsterdam Cape Town Dubai London Madrid Milan Munich Paris Montreal Toronto
Delhi Mexico City São Paulo Sydney Hong Kong Seoul Singapore Taipei Tokyo



Pearson Education South Asia Pte Ltd.
23-25 First Lok Yang Road,
Jurong, Singapore 629733

Original edition, entitled *INTERNATIONAL COOKING: A CULINARY JOURNEY*, 2nd Edition by HEYMAN, PATRICIA A., published by Pearson Education Inc., publishing as Prentice Hall, Copyright ©2012 by Pearson Education, Inc.

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ISBN 978-981-0696-36-8

9 8 7 6 5 4 3 2 1 14 13 12 11

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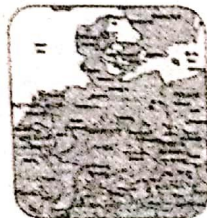
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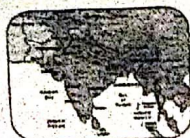
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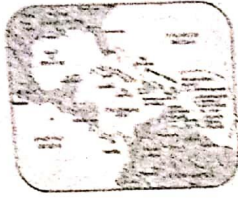
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