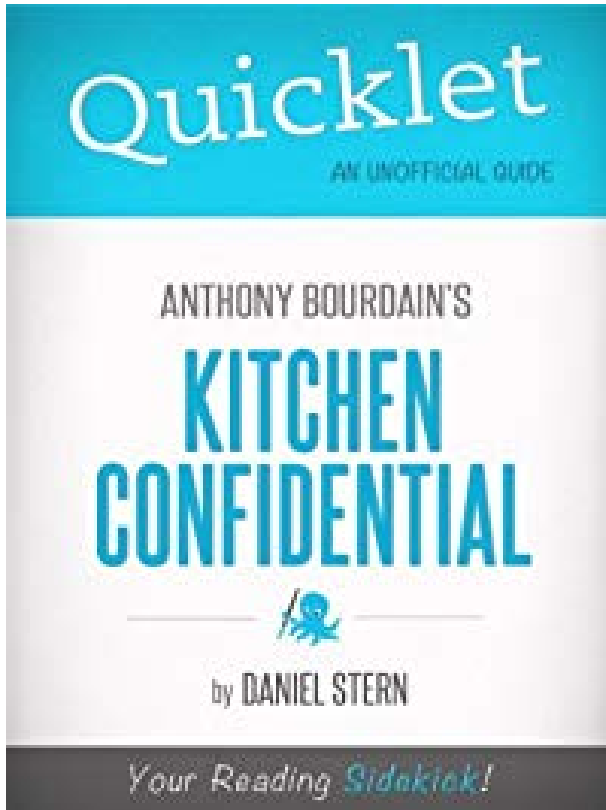


# Quicklet On Kitchen Confidential By Anthony Bourdain



<b>Pages:</b>	45
<b>Goodreads Rating:</b>	4.29
<b>ASIN</b>	B006JT9IYK
<b>Language</b>	English
<b>Author:</b>	Daniel Stern
<b>Genre:</b>	Uncategorized

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Hi readers! We recently underwent an overhaul of our Quicklets to focus on commentary, analysis, and criticism from our expert writing team. In addition, our Quicklets include an overall summary, brief chapter summaries, a description of key characters and themes, fun trivia, and a selection of great online readings.

Thanks! - - - - Quicklets: Your Reading Sidekick! Never read a book alone again! Supercharge your reading with Quicklets. Quicklets are jam-packed with information like those notes you totally copied off that geeky kid you knew back in high school. But they're not boring like other study guides. They keep you entertained AND informed. You can conquer any book with your trusty sidekick. We've got your back :) Quicklets: Your Reading Sidekick! Anthony Bourdain is a television host, author, and chef. A 1978 graduate of the Culinary Institute of America, Bourdain worked as a professional chef in New York City for nearly twenty years, eventually being named Executive Chef of Brasserie Les Halles in 1998. Though best known for hosting the Emmy-winning television program No Reservations, Bourdain first shot to prominence after his book Kitchen Confidential reached the New York Times Best Seller list in 2000. Bourdain would follow Kitchen Confidential with A Cook's Tour (2001), an account of his travels to many different parts of the world, including Cambodia, Russia and Morocco. A Cook's Tour, which was simultaneously filmed as a television program, first showed the type of passionate and honest commentary on international cuisine that Bourdain would become best known for. Bourdain has written ten books in total (including three fiction books), most

recently 2010's Medium Raw which was also a New York Times Best Seller. Kitchen Confidential is an autobiographical account of chef Anthony Bourdain's entry into the professional culinary world of the 1980s and 90s and his experiences within it. The book is organized into six sections, each representing part of a multi-course meal: Appetizer, First Course, Second Course, Third Course, Dessert, and Coffee and a Cigarette. BOOK OUTLINE Pt. I: Context and Overall Highlights ->Anthony Bourdain's background and the overall significance of Kitchen Confidential Pt. II: List Of Important People ->The most important people and their significance Pt. III: Key Terms and Definitions ->Explanations of prominent culinary and other special terms used in Kitchen Confidential Pt. IV: Additional Reading, Major Reviews, and Related Articles