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Sarah has co-authored or edited almost over a dozen culinary books, including the best-selling On Cooking: A Textbook of Culinary Fundamentals (Prentice Hall, 1995; 4th ed. 2006) and the award-winning On Baking (Prentice Hall, 2005). Sarah is active in numerous professional organizations and is the Immediate Past-President of the IACP.

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