

# Culinary Indexing Reference Sources Questionnaire

Accompanies "Culinary Indexers' Reference Sources" by Catherine Sassen

---

Welcome! Before agreeing to participate in this research study, it is important that you read and understand the following explanation of the purpose, benefits and risks of the study and how it will be conducted.

Title of Study: Culinary Indexing Reference Sources Survey

Investigator: Catherine Sassen, University of North Texas Libraries

Purpose of the Study: You are being asked to participate in a research study which will gather recommendations of reference sources for culinary indexing. The results will be presented at the 2014 Conference of the American Society for Indexing, and will be shared with the Culinary Indexing Special Interest Group.

Study Procedures: You are being asked to respond to a survey that will take about five to ten minutes of your time.

Foreseeable Risks: No foreseeable risks are involved in this study.

Benefits: This study may benefit you directly by identifying reference sources that may be useful in culinary indexing.

Compensation for Participants: None

Procedures for Maintaining Confidentiality of Research Records: The survey is not collecting any information that can connect your responses to you. The confidentiality of your individual information will be maintained in any publications or presentations regarding this study.

Questions about the Study: If you have any questions about the study, you may contact Catherine Sassen at [Catherine.Sassen@unt.edu](mailto:Catherine.Sassen@unt.edu).

Review for the Protection of Participants: This research study has been reviewed and approved by the UNT Institutional Review Board (IRB). The UNT IRB can be contacted at (940) 565-3940 with any questions regarding the rights of research subjects.

Research Participants' Rights: Your participation in the survey confirms that you have read all of the above and that you agree to all of the following:

\* Catherine Sassen has explained the study to you and you have had an opportunity to contact her with any questions about the study. You have been informed of the possible benefits and the potential risks of the study.

- \* You understand that you do not have to take part in this study, and your refusal to participate or your decision to withdraw will involve no penalty or loss of rights or benefits. The study personnel may choose to stop your participation at any time.
- \* You understand why the study is being conducted and how it will be performed.
- \* You understand your rights as a research participant and you voluntarily consent to participate in this study.
- \* You understand you may print a copy of this form for your records.

1. This message is the informed consent notice. By clicking on the “I agree” response below, you are giving your consent to participate in the survey.

- I agree and wish to participate in the survey.
- I do not wish to participate.

*[Note=The respondent is required to answer this question. If “I do not wish to participate” is selected, the respondent will exit the survey.]*

2. Which of the following online reference sources do you find useful in culinary indexing?

- Café Creosote Dictionary of Cooking Terms, <http://www.cafecreosote.com/dictionary.php3>
- Cook’s Thesaurus, <http://www.foodsubs.com/>
- Encyclopedia of spices, <http://theepicentre.com/spices/>
- Gernot Katzer’s Spice Pages, <http://gernot-katzers-spice-pages.com/engl/>
- Glossary of Indian Food & Cooking Terms, <http://www.cuisinecuisine.com/Glossary.htm#58>
- How to Cook Gourmet: Culinary Terms, <http://www.howtocookgourmet.com/culinary-terms.html>
- International Gourmet Cooking Terms and Techniques, <http://www.international-gourmet.net/cooking-terms-and-techniques/>
- Other \_\_\_\_\_
- Other \_\_\_\_\_
- Other \_\_\_\_\_

3. Which of the following multilingual guides to recipe terms do you find useful in culinary indexing?

- English-American Recipe Translator, <http://www.cs.cmu.edu/~mbishop/engfood.html>
- Food Lexicon, <http://www.foodlexicon.net/>
- French-English Food Dictionary, <http://www.beyond.fr/food/french-english-food-dictionary-1.html>
- Spanish English Bilingual Food Glossary, <http://www.lingolex.com/spanishfood/foodglossary.htm>
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_

4. Which of the following print reference sources do you find useful in culinary indexing?

- Davidson, Alan and Tom Jaine. The Oxford Companion to Food. 2nd ed. Oxford: Oxford University Press, 2006.
- Herbst, Sharon Tyler. The New Food Lover's Companion. 5th ed. Hauppauge, New York: Barron's Educational Series, Inc, 2013.
- Igoe, Robert S. Dictionary of Food Ingredients. 5th ed. New York: Springer, 2011.
- Labensky, Steven, Gaye G. Ingram, and Sarah R. Labensky. Webster's New World Dictionary of Culinary Arts. 2nd ed. Upper Saddle River, NJ: Prentice Hall, 2001.
- Nickerson, Alexandra, Fred Leise, and Terri Hudoba. Indexing Specialties: Cookbooks. Medford, NJ: Information Today in association with American Society for Indexing, 2009.
- Riely, Elizabeth. The Chef's Companion: A Culinary Dictionary. 3rd ed. Hoboken, N.J: J. Wiley, 2003.
- Robuchon, Joël and Prosper Montagné. Larousse Gastronomique: The World's Greatest Culinary Encyclopedia. 1st American ed. New York: Clarkson Potter/Publishers, 2009.
- Rolland, Jacques. The Cook's Essential Kitchen Dictionary: A Complete Culinary Resource. Toronto: R. Rose, 2004.
- Rolland, Jacques L. and Carol Sherman. The Food Encyclopedia: Over 8,000 Ingredients, Tools, Techniques, and People. Toronto, Ont.: Robert Rose, 2006.
- Sinclair, Charles G. Dictionary of Food: International Food and Cooking Terms from A to Z. 2nd ed. London: A. & C. Black, 2005.
- Wellisch, Hans H. Indexing from A to Z. 2nd ed. New York: H.W. Wilson, 1995.
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_
- Other: \_\_\_\_\_

5. What other culinary indexing reference sources would you recommend?