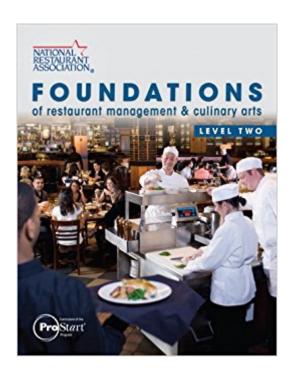


The book was found

Foundations Of Restaurant Management & Culinary Arts: Level 2





Synopsis

Industry-driven curriculum that launches students into their restaurant and foodservice career! Curriculum of the ProStartà ® program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts.

Book Information

Hardcover: 600 pages

Publisher: Pearson; 1 edition (June 6, 2010)

Language: English

ISBN-10: 0131380222

ISBN-13: 978-0131380226

Product Dimensions: 8.8 x 1.3 x 10.8 inches

Shipping Weight: 4.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 3 customer reviews

Best Sellers Rank: #416,727 in Books (See Top 100 in Books) #190 in A A Books > Cookbooks,

Food & Wine > Professional Cooking #882 in A A Books > Business & Money > Industries >

Hospitality, Travel & Tourism #1580 in A Books > Textbooks > Business & Finance >

Management

Customer Reviews

The National Restaurant Association and Pearson have partnered to bring secondary students the most comprehensive curriculum developed by industry and academic experts. The objective of the curriculum is to prepare students for a career in restaurant and foodservice management. The pedagogy is fortified by 21st Century Learning themes and objectives. The Program features are as follows: Comprehensive student resources and robust teacher materials provide an in-depth, industry-driven learning experience. Each Level (1 and 2) features blended coverage of culinary arts and management topics designed to build well-rounded skills for the workplace. 21st Century Learning objectives are taught and reinforced throughout the program including: - Critical thinking and problem solving - Communication and collaboration - Creativity and innovation - Global awareness -Health literacy Curriculum of the ProStart(R) program A High-school level book. Anyone preparing for a career in restaurant and foodservice management.

This is a thorough and informative textbook. It gives good descriptions and details on culinary

history and basic products. It is a continuation of Level 1.

Book very clean and in good condition.

Red all ok

Download to continue reading...

Foundations of Restaurant Management & Culinary Arts: Level 2 Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Foundations of Menu Planning (2nd Edition) (What's New in Culinary & Hospitality) Arts Management: Uniting Arts and Audiences in the 21st Century Religion, Food, and Eating in North America (Arts and Traditions of the Table: Perspectives on Culinary History) Hog and Hominy: Soul Food from Africa to America (Arts and Traditions of the Table: Perspectives on Culinary History) Culinary Arts Institute: Polish Cookbook Kosher USA: How Coke Became Kosher and Other Tales of Modern Food (Arts and Traditions of the Table: Perspectives on Culinary History) Chow Chop Suey: Food and the Chinese American Journey (Arts and Traditions of the Table: Perspectives on Culinary History) Umami: Unlocking the Secrets of the Fifth Taste (Arts and Traditions of the Table: Perspectives on Culinary History) Gastropolis: Food and New York City (Arts and Traditions of the Table: Perspectives on Culinary History) So You Want To Open a Restaurant: A Guide for Opening a Pizzeria, Breakfast Place or Restaurant Restaurant Server Manual: A Complete Training Guide for Restaurant Waitstaff Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains The Zuni Cafe Cookbook: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant: A Compendium of Recipes and Cooking Lessons from San Francisco's Beloved Restaurant Restaurant China: Identification & Value Guide for Restaurant. Airline, Ship & Railroad Dinnerware (Volume 2) Restaurant China: Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 1) Italian Cookbook of Famous Pizza Restaurant Recipes: Over 31 of Their TOP SECRET Recipes for Sauces, Crusts, Appetizers and Desserts (Restaurant Recipes and Copycat Cookbooks)

Contact Us

DMCA

Privacy

FAQ & Help