

Instructional Resources

Culinary Arts CIP No. 12.0500

Please note: This list of instructional resources is provided as a tool and not an endorsement by the Arizona Department of Education. Contact information for these resources is subject to change.

Content: **Textbooks**
 Books
 Culinary Arts Educator Designed Resources
 Publications
 Websites
 Associations and Organizations

TEXTBOOKS

McGraw-Hill

<http://www.mheducation.com/professional.html>

Johnson & Wales University

Culinary Essentials

Copyright: 2006

Student Edition 0-07-869070-6

Lab Manual 0-07-868071-4

Instructor Resource Guide 0-07-869073-0

Teaching & Learning Resources 0-07-869074-9

Culinary Recipe Cards 0-07-826347-6

Culinary Equipment Cards 0-07-826348-4

ExamView Pro Test Generator CD-ROM 0-07-869079-X

Culinary Inclusion Strategies CD-ROM 0-07-869080-3

Culinary Essentials offers all the ingredients for a successful foodservice training program. Great charts, extra-ordinary full-color illustrations, step-by-step instructions, and the latest safety standards make this a winning text. New in this edition: Johnson & Wales Healthy Recipe Contest Finalists recipes and the latest in HACCP (Hazard Analysis Critical Control Points) safe temperature controls.

Prentice Hall

<http://vig.prenhall.com/>

Culinary Essentials, Student Edition

ISBN: 0078226090

Open foodservice career pathways with this outstanding new program!

Packed with great charts and extraordinary full-color illustrations, this text provides a current and practical view of the culinary workplace

Labensky, Hause

On Cooking: A Textbook of Culinary Fundamentals

Copyright: 2003

ISBN: 0130452416

The text contains over 750 recipes—200 from the authors and numerous chefs working throughout the country in culinary programs along with step-by step color photographs of various stages in the preparation of dishes to help students visualize techniques. There is also a chapter on nutrition and an expanded principles-of-cooking chapter. The book has an emphasis on culinary principles presents students with the how and why of cooking.

ProStart

National Restaurant Association National Restaurant Association Educational Foundation

<http://www.nraef.org/prostart/teachers/involved/components.asp>

Student Textbooks: Present the world of foodservice operations and management in everyday language students can understand.

Student Workbooks: Assemble in-class activities, recipes, homework assignments and projects into a convenient softbound book that students can carry with them to class and labs.

Student Workplace Competency Checklist: Lets students, teachers and worksite mentors gauge students' progress at their internship. As students learn or show mastery of a specific skill, mentors check off competency items on their checklist.

Spanish Chapter Outlines and Glossary: Help Spanish-speaking students better understand key concepts and terms.

The Goodheart-Willcox Company Inc.

<http://www.goodheartwillcox.com/>

Food: A Handbook of Terminology, Purchasing and Preparation

Copyright: 2001

ISBN: 0029Z

This is the 10th edition of the AAFCS Nutrition, Health and Food Management division's landmark reference book. Published since 1946, this edition builds on the fundamental work of earlier editions with updated nutritional materials, revised food science information, and new resources. This edition was edited by Diane McComber, with assistance from Rachel Schemmel, Nancy Lewis, Carolyn Bednar, and Janice Harte.

Wiley Publishing

<http://www.wiley.com/WileyCDA/>

The Culinary Institute of America

The Professional Chef, Seventh Edition

Copyright: 2001

ISBN: 0471382574

More than 1,000 pages are packed into the voluminous seventh edition, with information and recipes designed to teach technique.

The Culinary Institute of America

Culinary Math

Authors: Linda Blocker, and Julia Hill

Copyright: 2001

ISBN: 0471387401

This workbook and guide to food service mathematics reviews basic addition, subtraction, multiplication, and division, explains the units of measurement used in professional kitchens, and offers techniques for converting weight and volume measures. It also provides instruction on calculating yield percent, determining costs, calculating the amount of an ingredient needed, using kitchen ratios, and converting between American and metric measures. The second edition adds a volume to weight chart for specific foods and a glossary.

Becoming a Chef, Revised Edition

Authors: Andrew Dornenburg, Karen Page

Copyright: 2003

ISBN: 0-471-15209-9

With more and more chefs achieving celebrity status, interest in the exciting world of today's leading chefs is higher than ever. Essential reading for anyone who loves food, *Becoming a Chef* gives an entertaining and informative insider's look at this dynamic profession, going behind the scenes to look into some of the most celebrated restaurant kitchens across the nation. More than 60 leading chefs-including some of the newest up-and-coming-discuss the inspiration, effort, and quirks of fate that turned would-be painters, anthropologists, and football players into culinary artists.

The Chef's Companion: A Concise Dictionary of Culinary Terms, 2nd Edition

Author: Elizabeth Riely

Copyright: 1996

ISBN: 0-471-28759-8

Any food professional or aspiring chef will quickly build confidence in the use of culinary terms with this indispensable guide to the correct spelling, pronunciation, definition, usage, and origin of over 4,500 terms. The updated *Second Edition of The Chefs Companion* succinctly covers all the latest terms relating to cooking techniques, food preparations, herbs and spices, varieties and cuts of food, wine terminology, and equipment for the professional kitchen, as well as notable figures in the history of food and gastronomy.

Chef's Book of Formulas, Yields, and Sizes, 3rd Edition

Author: Arno Schmid

Copyright: 2003

ISBN: 0-471-22716-1

The ultimate quick-reference cost control resource for busy kitchens

The Chef's Book of Formulas, Yields, and Sizes is a powerful tool for controlling food costs in any foodservice operation. Now in an updated third edition, this encyclopedic reference is packed with helpful, practical information, including kitchen yields for more than 2,000 ingredients listed by food groups, sample purchase quantities, suggested serving sizes, tips and tricks for working with various ingredients, and other helpful tools for getting the most out of any size budget.

BOOKS

The Saucier's Apprentice

A Modern Guide to Classic French Sauces for the Home

By Raymond Sokolov

Alfred A. Knopf, Publisher, New York

ISBN: 0-394-48920-9

A comprehensive collection of recipes-authoritative, clear, and easy to follow-as well as inventive method of cooking for the average kitchen. Prepped with culinary lore and with reassuring accounts of the author's own experiences as a modern-day saucier's apprentice, here is a book that will appeal to every good amateur cook who wants to produce sumptuous fare at home for occasions great and small.

Successful Manager's Handbook: Develop Yourself, Coach Others (Paperback)

by Kristie J. Nelson-Neuhaus, Carol J. Skube, David G. Lee, Lisa A. Stevens, Lowell W. Hellervik, Brian L. Davis, Susan H. Gebelein

Service That Sells! the Art of Profitable Hospitality (Paperback)

by Phil Roberts, Jim Sullivan

CULINARY ARTS EDUCATOR DESIGNED ASSESSMENTS

Evaluation Tools for Culinary Arts

Karla Duckworth, former Culinary Arts Instructor, Basha High School, Chandler Unified District, Chandler, AZ

Debra Haught, former Culinary Arts Instructor, Casa Verde High School, Casa Grande Union High School District, Casa Grande, AZ

Evaluation Tools as well as additional resources for educators to use in the classroom: rubrics, skills checklists, projects, etc. can be found at:

http://www.aztechprep.org/Vocational_Programs/Level_III/Cul_Arts/cul_arts.html

PUBLICATIONS

Dairy Council Directory

National Dairy Council

Dairy Council of Arizona

<http://www.nationaldairycouncil.org/press/spokespeople/directory.asp?region=4>

Receive an e-newsletter that updates for the latest dairy nutrition news, fast facts, free tools for patients, expert nutrition advice and information on updated dairy nutrition resources. A National Dairy Directory is available through local dairy council representatives who provide a variety of nutrition-related information and educational materials pertaining to the health benefits of dairy foods. **Center of the Plate**

<http://www.acfchefs.org/pubs/cop.html>

Center of the Plate is the official membership and business newsletter of the American Culinary Federation, the nation's organization of professional chefs and cooks. *Center of the Plate* is dedicated to providing accurate news about American Culinary Federation chapters and members. *Center of the Plate* is devoted to one goal — to serve as a unifying medium of communication among members, chapters, and leaders of the American Culinary Federation

Chef Educator Today

www.feni.org

Foodservice Educators Network International publishes a quarterly magazine to assist educators with staying current with trends and improving professionally.

Art Culinaire Magazine

www.gerartc.com

Published quarterly, Art Culinaires' hardbound, oversized format appeals to professionals, students, and consumers who are as passionate about the food industry.

Bon Appetit

www.bonappetit.com

A food and entertainment magazine. Each issue covers America's culinary diversity by highlighting the country's restaurants, chefs and regional cuisines. Latest trends in casual and formal entertaining, including the best wines and spirits, tableware and kitchen design. Quick menus, healthful cooking and what's new in the marketplace.

Cheese Market News

<http://www.cheesemarketnews.com/>

Weekly publication that caters to professionals in the cheese, dairy and deli businesses. Contains news, classifieds, information about new products etc.

The Cheese Reporter

<http://www.cheesereporter.com/subscriptions.htm>

The Cheese Reporter is a weekly dairy trade publication, covering legislative and regulatory issues, pricing and production trends, marketing and technology, as well as anything and everything a dairy manufacturer or dairy marketer needs each and every week to compete in this ever-changing dairy industry.

The Consultant

<http://www.fcsi.org/publications.html>

Published quarterly, *The Consultant* is the official professional journal of Food Services Consultants International (FCSI). Each issue is filled with practical information and member written articles. Many of the presentations given at the Annual Conference and other Society-sponsored events are published here.

Dietary Manager Magazine

<http://www.dmaonline.org/magazine/main.html>

The Magazine is published by the Dietary Manager's Association and features topics like food safety, food service marketing, foodservice equipment and purchasing, staff training and continuing education.

Food Arts Magazine

http://www.winespectator.com/Wine/Free/FoodArts/FoodArts_Subscription/0,2613,,00.html

Culinary magazine catering to the culinary professional. The publication features recipes, industry trends, equipment surveys, and food presentation techniques.

Foodservice 411

www.foodservice411.com/rimag/

Restaurants and Institutions Magazine is the leading source of food and business trend information and exclusive research on operators and restaurant patrons. Editorial coverage spans the entire food service industry, including chains, independent restaurants, hotels and institutions. Twenty issues per year.

The Gold Medal Classroom

<http://www.cafemeetingplace.com/goldmedal.htm>

(GMC) is a bi-monthly magazine written for foodservice educators. Features and columns, lesson plans and guest speakers will all provide up-to-date information for the culinary and baking/pastry classrooms. Subscription is free.

Journal of Food Science

<http://www.ift.org/cms/?pid=1000341>

JFS is a scientific journal published by the Institute for Food Science. It contains peer-reviewed reports of original research and critical reviews of all aspects of food science for food professionals. Today it publishes more than 500 papers a year — over 3,000 pages of original research and scientific reviews.

Journal of Food Science Education

<http://www.ift.org/cms/?pid=1000358>

Online Scientific Journal published by the Institute of Food Sciences which focuses on issues related to education in the food sciences.

The National Culinary Review

<http://www.acfchefs.org/pubs/ncr.html>

The National Culinary Review serves as the official monthly publication of the American Culinary Federation, the nation's largest and oldest organization of culinary professionals. It seeks to inform and educate chefs, cooks, and foodservice professionals of the latest culinary trends and events. *The National Culinary Review* provides ideas, information, and insights to educate and assist men and women working in the foodservice industry. *The National Culinary Review* is dedicated to the professional and personal development of American Culinary Federation members and the promotion of the culinary profession.

Pro Start Newsletter

http://www.nraef.org/publications/hba_bridges_news.asp?head_id=8&sub_id=1Bridges

Newsletter purpose is to publicize any and all current efforts to build quality school-to-career programs in America's 25,000 high schools and give credit to the many teachers and industry members who are combining efforts in the interest of advancing hospitality education.

Sizzle

<http://www.acfchefs.org/pubs/sizzle.html>

Produced primarily for culinary students the magazine offers information successful career management, culinary technique, food trends, and emerging fields in food science.

Tufts Health and Nutrition Newsletter

<http://healthletter.tufts.edu/>

The goal of the Tufts Health & Nutrition Letter, a publication of Tufts Media at Tufts University, is to provide the consumer with honest, reliable, scientifically authoritative health and nutrition advice that not only can be trusted but can have a direct and often immediate effort on their health. The content of the newsletter is based substantially from the research and expertise of the Gerald J. & Dorothy R. Friedman School of Nutrition Science and Policy.

WEBSITES

Audubon Associations Guide to Seafood

<http://www.audubon.org/campaign/10/seafood/>

Gives a consumer guide to selecting environmentally sound sea foods.

Center for the Advancement of Food Service Education (CAFÉ)

<http://www.cafemeetingplace.com/index.htm>

The mission is to provide foodservice educators with easy and affordable access to the resources they desire that will help them better prepare students for successful careers in the hospitality industry. Numerous websites, classroom resources, lesson plans, etc. The Gold Medal Classroom (GMC) is a bi-monthly magazine written for foodservice educators. Features and columns, lesson plans and guest speakers will all provide up-to-date information for the culinary and baking/pastry classrooms. Subscription is free.

Chef and Child Foundation

<http://www.acfchefs.org/ccf/ccf.html>

The mission of the Chef and Child Foundation is to educate and assist the family in understanding proper nutrition and to be the voice of the American Culinary Federation in its fight against childhood hunger. The website contains nutrition guidelines and activity suggestions to prevent hunger.

Dairy Management Inc.

<http://www.dairyinfo.com/>

Contains a variety of information concerning the use of dairy products in nutrition and culinary arts, as well as recent research. All information is sponsored by the dairy industry.

Epicurious

www.epicurious.com

The world's greatest recipe collection. Everything from latkes to lentils. Information for the expert as well as the novice. There is a forum where one can trade gustatory insights with fellow epicures.

Food - Culinary Food Reference Website

<http://www.foodreference.com>

The Food Reference Website: Lots of articles on food history and usage; recipes; food trivia and facts; kitchen tips; culinary quotes, personalities and events; food humor and poetry; culinary crosswords and a fun and informative weekly newsletter.

Food Network / Food TV

<http://www.foodtv.com/>

Website with extensive food related information from recipes and techniques to an online store.

National Guide to Independent Restaurants

<http://dineoriginals.com/>

A website dedicated to the promotion of independent restaurants that also contains guide to independent restaurants across the U.S.

Knife Sharpening

<http://www.knifecenter.com/knifecenter/sharpen/instruct.html>

How to and useful maintenance tips to keep knives sharp.

Oldways Preservation and Exchange Trust

<http://www.oldwayspt.org/>

Oldways is a nonprofit “food issues think tank” concerned with translating complex details of nutrition science into “the familiar language of food.” This synthesis converts high-level science into a consumer-friendly health-promotion tool for consumers, health professionals, chefs, farmers, journalists, and the food industry. The website contains information of nutritional issues, membership specials, etc and the trust also publishes nutritional monographs.

Noodle Pie

www.Noodlepie.com

Noodlepie is a blog about Asian food.

PastryWiz Food Resource Center

<http://www.pastrywiz.com>

At the PastryWiz Food Resource Center you will find 1000’s of pages of pastry & baking information along with food related information both for the professional and the consumer.

Sautewednesday.com

Saute Wednesday is published by Bruce Cole.

He is also the editor of Edible San Francisco, a quarterly newsletter devoted to sustainable cuisine and agriculture.

Seafood Choices Alliance

<http://www.seafoodchoices.com/>

The Seafood Choices Alliance seeks to bring ocean conservation to the table by providing the seafood sector - fishermen, chefs and other purveyors - with the information they need to make sound choices about seafood and provide the best options to their customers.

Slow Food

http://www.slowfood.com/eng/sf_cose/sf_cose.lasso

Slow Food is an international association that promotes food and wine culture, but also defends food and agricultural biodiversity worldwide. It opposes the standardization of taste, defends the need for consumer information, protects cultural identities tied to food and gastronomic traditions, safeguards foods and cultivation and processing techniques inherited from tradition and defend domestic and wild animal and vegetable species.

Thefoodsection.com

Based in New York City, *The Food Section* publishes original food writing and photography and scours the web for links to culinary news and events, recipes, and gastronomical ephemera.

Unites State Department of Agriculture

<http://www.nal.usda.gov/fnic/>

The Food and Nutrition Information Center (FNIC) at the National Agricultural Library (NAL) has been a leader in food and human nutrition information dissemination since 1971. FNIC's web site provides a directory to credible, accurate, and practical resources for consumers, nutrition and health professionals, educators and government personnel. Visitors can find printable format educational materials, government reports, research papers and more. FNIC nutrition information specialists review all site content to ensure top quality resources and Dietary Guidelines.

United States Food and Drug Administration

<http://www.fda.gov/>

Information about food safety, labeling, nutrition, federal standards, food additives, biotechnology, food borne illnesses etc.

ASSOCIATIONS/ORGANIZATIONS

Arizona Restaurant Association

www.azrestaurant.org

ARHA is dedicated to educating Arizona's current restaurateurs and their employees on the industry's latest trends, management techniques and regulations. But ARHA also cares about the food-service industry's future. That's why it takes an active role in the training of future industry leaders through support of the ProStart Food Service Management curriculum, which is taught in a number of high schools throughout Arizona. The ARAF's ProStart® School to Career program provides a connection between education and a career in the foodservice industry.

National Restaurant Association

<http://www.restaurant.org/>

The National Restaurant Association is a leading business association for the restaurant industry. Together with the National Restaurant Association Educational Foundation, the Association's mission is to represent, educate and promote a rapidly growing industry that is comprised of 900,000 restaurant and foodservice outlets employing 12.2 million people. Our restaurant members represent table service and quick service restaurant operators, chains, franchisees and independents. Allied members are suppliers, distributors and consultants. Student and faculty memberships represent those in the education field. The international membership allows those companies outside the U.S. to enjoy the benefits of the Association. The not-for-profit members gain access to information to better their organizations.

The American Culinary Federation

<http://www.acfchefs.org/acfwhat.html>

The American Culinary Federation (ACF), Inc., a professional, not-for-profit organization for chefs and cooks, is the largest and most prestigious organization dedicated to professional chefs in the United States today. Provides professional development opportunities, competitions, education, and other services for its members. The Federation has chapters throughout Arizona.

ACF Chefs Association of Greater Phoenix

http://www.acfchefs.org/presidents_portal/ACFChapter.cfm?ChapterChoice=AZ013

Bill Sy CEC AAC

Art Institute of Phoenix

2233 West Dunlap

Phoenix AZ 85021

602-678-4300 x128

syb@aii.edu

ACF of Northern Arizona

http://www.acfchefs.org/presidents_portal/ACFChapter.cfm?ChapterChoice=AZ043

Frank J Branham

1109 S Plaza Way PMB 327

Flagstaff AZ 86001

928-774-8431

ACF Chapter in the White Mountains of Arizona

http://www.acfchefs.org/presidents_portal/ACFChapter.cfm?ChapterChoice=AZ073

Dennis Black
PO 2079
Snowflake AZ 85937
928-536-4932
c9258b@netscape.net

ACF Prescott Chapter

www.prescottacf.org
ACF PAC
PO Box 10703
Prescott AZ 86304
(928) 771-8898
juniperhouse@earthlink.net

ACF Valley of the Sun Chef's Association

http://www.acfchefs.org/presidents_portal/ACFChapter.cfm?ChapterChoice=AZ083

Willis A. Getchell CEC
8011 E Camelback Road
Scottsdale AZ 85251
480-990-3773 x317
wgetchell@scichefs.com

ACF Resort and Country Club Chef's Association

Brian W Dragos CEC CCE
PO Box 7115
Chandler AZ 85246
480-695-5387
Fax: 480-821-4759

ACF Chefs Association of Southern Arizona

www.acfchefsarizona.org
www.acfchefs.org/chapter/az053.html
John Cahill, President
C/O Jeanie Merideth, Association Manager
PMB #139
3305 N Swan Road #109
Tucson AZ 85712
520-299-6787
Fax: 520-299-6431
execuchef1@aol.com
jgmerideth@aol.com

Careers in Culinary/Arts Program

www.ccapinc.org

C-CAP is a school-to-career program that links public high schools to the foodservice industry. Our comprehensive approach prepares students for a successful education and career. C-CAP provides job readiness training and places students in jobs and internships with local restaurants, hotels and other foodservice establishments. A specially-designed curriculum allows high-school age students to participate in C-CAP after the school day. C-CAP offers long term support to scholarship recipients through financial aid assistance, career building workshops, job referrals and placement. Through annual competitions, C-CAP provides scholarships that allow students the opportunity to continue their education. National industry sponsors provide equipment and essential supplies needed to prepare students for culinary careers. C-CAP pairs teachers and their students with industry professionals for in-class and work-place demonstrations.

American Cheese Society

<http://cheesesociety.org/displaycommon.cfm?an=1>

The Society's membership includes farmstead, artisan and specialty cheesemakers; academicians and enthusiasts; marketing and distribution specialists; food writers and cookbook authors; and specialty foods retailers from the United States, Canada, and Europe. In addition, members of the Society work with the federal government concerning issues that involve accepted standards and practices in the production of cheese and fermented dairy products. Each year the Society hosts an annual conference and a world-renowned cheese competition, which culminates in the Festival of Cheeses.

American Institute of Wine and Food

<http://www.aiwf.org/national/index.asp?chapter=1>

A non-profit educational organization devoted to improving the appreciation, understanding, and accessibility of food and drink.

The organization has two Arizona Chapters that organizes different events:

Central Arizona Chapter: <http://www.aiwf-centralarizona.org/>

Tucson Chapter: <http://www.aiwf.org/tucson/index.asp?chapter=136>

American Personal Chefs Association

<http://www.personalchef.com/>

Organization catering to the Professional Personal Chefs and the promotion of the personal chef industry. Emphasis on ongoing professional development and information for those considering the industry as a career path.

Chefs Collaborative

<http://www.chefscollaborative.org/>

Chefs Collaborative is a national network of more than 1,000 members of the food community who promote sustainable cuisine by celebrating the joys of local, seasonal, and artisanal cooking. The organization provides its members with tools for running economically healthy, sustainable food service businesses and making environmentally sound purchasing decisions.

The Foodservice Consultants Society International (FCSI)

<http://www.fcsi.org/membership.html>

The organization serves as a link between the many professionals working in the foodservice industry; practitioners in layout and design, planning, research, training, technology, operations and management. Seeks to help its members advance their careers, provide professional recognition and supply networking opportunities with colleagues. **FCSI** has over 1,000 members in more than 35 countries worldwide.

International Association for Food Protection

<http://www.foodprotection.org/>

A non-profit association of food safety professionals the IAFP is comprised of a diverse membership of over 3,000 members from 50 nations. The Association is dedicated to the education and service of its members, as well as industry personnel. Through the Association, members are able to keep informed of the latest scientific, technical, and practical developments in food safety and sanitation. The Association provides its members with an information network through its two scientific journals, *Food Protection Trends* and *Journal of Food Protection*®, its educational annual meeting, and interaction with other food safety professionals.

International Association of Culinary Professionals

<http://www.iacp.com/about/background.html>

A non-profit organization providing continuing education and development for its members who are involved in areas of culinary education, communication and preparation of food and drink.

National The Resort Food Executive Committee

www.rfec.org

The Resort Food Executives Committee will share our knowledge by promoting and supporting culinary apprenticeship programs and training. The purpose of the organization is the continuous dedication of excellence in food preparation and the career development of future resort chefs. It supports the education of culinary apprentices and journeymen by providing the knowledge and skills needed to perpetuate the high standards in the resort industry. The goal of the organization is to exchange the apprentices and journeymen among our members to provide a broader base of experience.

Society for Food Service Management

<http://www.sfm-online.org/about/about.html>

The society serves the needs and interests of the Food Management Professional in onsite food service industry. The primary focus of the organization is to enhance the careers of its members and to foster an ethical, responsible, and professional climate for its members.

Society for Food Science and Technology

<http://www.ift.org/cms/>

The Institute of Food Technologists (IFT) is a scientific and educational society serving the food science and technology field. Founded in 1939, IFT is a not-for-profit organization whose mission is to advance the science and technology of food through the exchange of knowledge. IFT members represent a broad cross-section of food professions in industry, academia, and government throughout the world.

Women Chefs and Restaurateurs

<http://www.womenchefs.org/displaycommon.cfm?an=1>

The Mission of Women Chefs & Restaurateurs is to promote the education and advancement of women in the restaurant industry and the betterment of the industry as a whole. Some of the goals of the organization is as follows: To facilitate communication and exchange of ideas between members and to promote professional contacts, to provide educational opportunities for professional and personal development for women in all sectors of the restaurant industry, to create and expand professional and business opportunities for women working in or wishing to enter the restaurant industry, to provide support and foster an environment which insures women equal access to the position, power and rewards offered by the restaurant industry, and to examine the issues of women in the workplace and to advocate the improvement of work environments in the restaurant industry.