

2021-2022 Required Books	Author	Publisher	ISBN	Courses
ServSafe Coursebook	NRAEF	Pearson	978-0134764221	CUL123
So you want to be a Chef 2 nd edition	Drummond / Barnes	Wiley	978-0470088562	CUL170
The Professional Chef 9 th edition	CIA	Wiley	978047000421352	CUL 171,172,173,174, 297
The Professional Chef 9 th Ed. Study Guide	CIA	Wiley	9781118139882	CUL 174
Baking and Pastry Mastering the Art & Craft 3 rd ed.	CIA	Wiley	978470928653	CUL 164, 165
Baking and Pastry Mastering the Art Study Guide 3 rd ed	CIA	Wiley	978118712825	CUL 164
Remarkable Service 3 rd ed.	CIA	Wiley	978-1-118-116876	CUL184
American Regional Cuisine 3 rd ed.		Wiley	978-1-118-52396-4	CUL 185
Second Year Required Books				
Human Resources Management in the Hospitality Industry, 2 nd edition	Hayes	Wiley	978-1118988503	CUL210
Food & Beverage Cost Control 7 th ed.	Dopson/Hayes	Wiley	978-1-119-52499-1	CUL 236
Hospitality and Restaurant Management	NRA	Pearson	978-0-13-211613-8	CUL 240
Garde Manger: The Art and Craft of the Cold Kitchen	CIA	Wiley	978-0470587805	CUL 238
The Restaurant from Concept to Operation	John Walker	Wiley	9781118629628	CUL284
International Cuisine	I.C.S.@ A.I.	Wiley	978-0470410769	CUL241
The Advanced Art of Baking & Pastry	CIA	Wiley	978-1118485750	CUL239, CUL242, CUL 264, CUL 297
Optional Textbooks & Resources				
Controlling Foodservice Costs	NRA	Pearson	978-0-13-217527-2	CUL236
Webster's New World Dictionary of Culinary Arts	Labensky	Prentice Hall	978-0130966223	CUL, 174
The Pastry Chef's Companion	Rinsky	Wiley	978-0470009550	CUL164
Patisserie	Curley	Jacqui small	978-1-909342-21-7	CUL242
Hospitality and Restaurant Management	NRA	Pearson	978-0-13-211613-8	CUL 240
Bread: A Baker's Book of Techniques and Recipes 3 rd Ed.	Hamelman	Wiley	978-1119577515	CUL242

Culinary Tool List:	
8 inch French/Chef Knife	
6 inch Boning Knife	
3 inch Paring Knife	
8 inch Serrated Bread Knife	
9.5 inch Rubbermaid Spatula-high-temp	
Fish Spatula	
Micro plane	
Wooden Spoon	
Bayonet pocket thermometer	
# 806 1/2" lg. plain tip	
# 826 1/2 " lg. tip	
4" offset spatula	
8" offset spatula	
Knife Bag	
Knife Steel	
Kitchen Shears	
Measuring Spoons	
Small coupler	
Vegetable Peeler	
Zester	
Fish Scaler	
Optional: Bread Lame	
Optional: Candy Thermometer-See Chef	
Optional: Measuring Cups	
Uniforms:	
2 White Chefs coats w/ name	*See Bookstore about embroidery
2 Black Cooks pants	
Closed toed, shoes slip resistant - black	
White Dress Shirt for Customer Service	
Black Slacks for Customer Service	
Chef's Hat (paper, cloth bakers or cloth toque)	
Other Optional	
Classic Knife Cuts 3-D model cut kit	
Kitchen Timer	
2 White Chefs coats w/ name	