Introduction to Culinary Arts
Third Edition
Texas Student Edition (Print) with eText and Project-Based Learning Digital Course
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Discover the realities and career pathways available in the field of culinary arts

The Culinary Institute of America, a leader in culinary excellence for over 60 years, takes your high school students through a journey from a culinary arts student through employability, including culinary theory and skill development and management and business skills. *Introduction to Culinary Arts*, Third Edition, covers everything from sanitation and safety to nutrition and food science to culinary and baking techniques, instilling practical knowledge and skills that students can apply throughout their career.

This edition features:

- **Expanded** coverage of educational and training requirements.
- **Coverage** of skills for the workplace, including time-management, professionalism, work ethics, technical training, stress management, work/leisure balance.
- **Coverage** of the history of the food service industry.
- **Spotlight** on key culinary techniques and information.

Text features provide an essential springboard for career exploration

- *Culinary Education and Training* walks students through the day in a life of a typical culinary arts student, outlines education requirements for various culinary degrees and professional development, covers a typical day working in a restaurant, and addresses the roles restaurants play in the economy.
- *Culinary Careers* features introduce a career path, the entry level requirements, helpful tips for career advancement, and a profile of someone holding that position, including their education and positions, and salary ranges.
- *On the Job* scenarios ask students apply what they have learned in a unit to a professional situation.
A strong foundation for culinary management and business

• A chapter dedicated to addressing customer complaints and other common problems associated with running a restaurant, giving students tools to manage difficult situations when engaging the general public.
• A chapter on current nutrition topics.
• A chapter that demonstrates how to build menus that offer healthy options for customers.
• A separate chapter details the steps involved in owning a restaurant, purchasing and tracking inventory, and the day-to-day details of managing a restaurant.

Streamlined chapters help scaffold learning and assessment and make studying easier

• Reading Review. Each chapter opens with a list of the key concepts and vocabulary that readers should master after reading the chapter.
• Reading Checkpoints ask students to pause and answer a question to confirm understanding of section content before moving on.
• Assessment activities end each section and provide questions to review important concepts; Critical Thinking activities help students apply critical thinking skills; Test Kitchen activities, and an activity related to language arts, science, social studies, or math all serve to keep students actively engaged.
• Chapter Review and Assessment provide review questions that step students from multiple choice to conceptual understanding to critical thinking. Culinary Math questions and On the Job scenarios help students apply what they have learned to a professional situation.
• Bold key vocabulary terms supports acquisition of important academic language.
• Vibrant full-color design and images engage and illustrate important culinary content including color charts, and full-size photos illustrating techniques, tools, foods, and much more!

Streamline course set-up, class prep, and instruction with a Digital eText

• One-click navigation to TEKS aligned content. Use the Digital eText, Student and Teacher Editions, to quickly jump from the Texas Essential Knowledge and Skills standards (TEKS) directly to the content in the eText that fulfills that standard.
• 24/7 access to Digital eTexts of the Teacher and Student editions, as well as accompanying Test Bank and PowerPoint files.
• Compatible with Thin Common Cartridge to facilitate single sign-on integration and rostering.

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