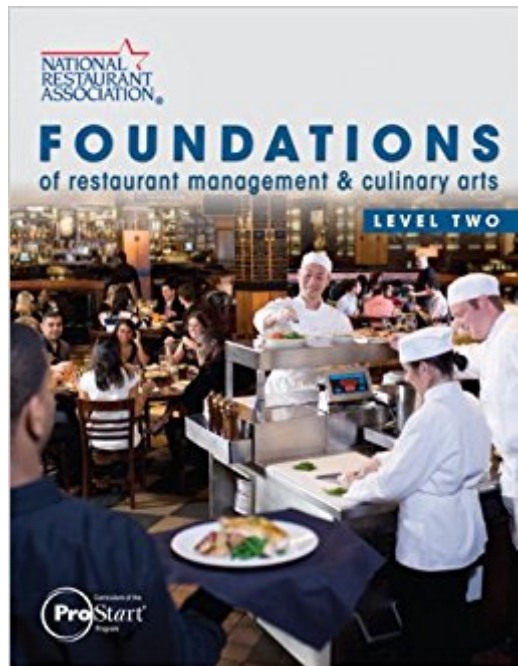




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Foundations Of Restaurant Management & Culinary Arts: Level 2



Synopsis

Industry-driven curriculum that launches students into their restaurant and foodservice career!
Curriculum of the ProStart® 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

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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 Books > Cookbooks, Food & Wine > Professional Cooking #882 in Books > Business & Money > Industries > Hospitality, Travel & Tourism #1580 in 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.

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