

Pre-PAC Instructional Resource Directory

Culinary Arts

The Pre-PAC Instructional Resource Directory provides a list of suggested resources that address the domains, competencies, and content of Pre-PAC assessments. Use of the references and resources do not guarantee successful completion of the assessment. AAFCS does not endorse any external products (textbooks, curriculum, etc), vendors, consultants, or documentation that may be listed in the Directory. While every effort will be made to ensure accuracy and reliability of content, AAFCS assumes no responsibility for errors or for use of the information provided. Additionally, AAFCS disclaims any and all liability for any claims or damages that may result from providing information contained on the site, including any Web sites maintained by third parties and linked to the Pre-PAC site. The responsibility for content rests with the organizations that provide the information. The inclusion of links from the site does not imply endorsement by AAFCS.

Books

Careers in Focus – Family and Consumer Sciences

Author: Lee Jackson

Publisher: Goodheart-Willcox

Description: This textbook, appropriate for use in secondary programs, addresses the variety of careers in family and consumer sciences. Several of the chapters focus on careers related to food service and culinary arts.

Culinary Essentials

Author: Johnson and Wales

Publisher: Glencoe-McGraw Hill

Description: This comprehensive textbook, appropriate for use in secondary culinary arts programs, addresses basic essentials of food preparation, nutrition, and culinary arts.

The Culinary Professional

Author: John Draz; Christopher Koetke

Publisher: Goodheart-Willcox

Description: This comprehensive textbook, appropriate for use in secondary culinary arts programs, addresses the fundamental knowledge of professionals in the areas of food preparation, nutrition, and culinary arts.

Developing Career and Living Skills

Author: Mary Sue Burkhardt

Publisher: EMC Publishing

Description: This text, appropriate for use in secondary programs, addresses the skills necessary to explore a variety of careers and to succeed in a professional work environment.

Food, Nutrition, and Wellness

Author: Roberta Duyff

Publisher: Glencoe-McGraw Hill

Description: This comprehensive textbook, appropriate for use in secondary programs, addresses principles of food preparation and nutrition.

Introduction to Culinary Arts

Author: Culinary Institute of America

Publisher: Pearson Education

Description: This text explores culinary basics, careers in the culinary industry, and related topics, such as food preparation and service, food storage, work simplification, menu design, and restaurant business skills.

Introduction to Foodservice

Author: June Payne-Palacio; Monica Theis

Publisher: Pearson Education

Description: This comprehensive postsecondary text covers the fundamentals of food service and the business principles necessary for foodservice management.

Nutrition for Foodservice and Culinary Professionals, Student Workbook and Study Guide

Author: Karen Eich Drummond; Lisa M. Brefere

Publisher: Wiley

Description: This text provides up-to-date information on nutrition and diet that is necessary for foodservice and culinary professionals.

On Baking: A Textbook of Baking and Pastry Fundamentals

Author: Sarah R. Labensky

Publisher: Pearson Education

Description: This introductory text to cooking and culinary arts focuses on the fundamentals and principles of baking.

On Cooking: A Textbook of Culinary Fundamentals

Author: Sarah R. Labensky; Alan M. Hause; Priscilla Martel

Publisher: Pearson Education

Description: This introductory text to cooking and culinary arts addresses the fundamentals of food preparation techniques, nutrition principles, and culinary science.

On Food and Cooking: The Science And Lore Of The Kitchen

Author: Harold McGee

Publisher: Scribner

Description: This revised and expanded edition is widely used and referenced in the nutrition and culinary profession.

So You Want to Be a Chef? Your Guide to Culinary Careers

Author: Lisa M. Brefere; Karen Eich Drummond; Brad Barnes

Publisher: Wiley

Description: The book and its resources provide information regarding jobs in cooking and foodservice and their associated career tracks, job duties, hours and working conditions, qualifications, and employment and promotion opportunities.

Professional Association Websites

American Culinary Federation (ACF)

URL: <http://www.acfchefs.org/>

Description: ACF is a national, professional organization for chefs. The website provides publications and links to resources of interest to culinary instructors and culinary programs.

Center for the Advancement of Foodservice Education (CAFÉ)

URL: <http://www.cafemeetingplace.com/>

Description: This association website provides links and access to videos demonstrating culinary techniques, to resources associated with the food industry and other professional associations, and to teaching tips and lesson plans.

National Restaurant Association

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

Description: The association website offers research and news regarding jobs and careers in the restaurant industry, profitability and entrepreneurship, food and healthy living, and sustainability. Fact sheets regarding the industry at the national level and at the state level are available for download.

Professional Chef's Association

URL: www.professionalchef.com

Description: The professional association offers membership and certifications for professional chefs. The website provides updated information on the industry and access to a food and beverage (F & B) encyclopedia.

Government Websites

Bureau of Labor Statistics Occupational Outlook Handbook

URL: <http://www.bls.gov/oco/>

Description: This government website provides information regarding careers and the associated duties/responsibilities, work setting, education and training requirements, salary, and projected growth.

Food and Drug Administration (FDA)

URL: www.fda.gov

Description: The government website features a "Food" section that provides current information relevant to food service and culinary settings.

Hazard Analysis Critical Control Points (HACCP)

URL: <http://www.fda.gov/food/foodsafety/hazardanalysiscriticalcontrolpointshaccp/default.htm>

Description: The government website provides background and current information regarding this food safety management system.

Occupational Safety and Health Administration (OSHA)

URL: <http://www.osha.gov/>

Description: The website provides resources and publications offering updated information regarding health and safety regulations in the workplace.

Other Resources – Curricula, Teaching Materials, Handouts, Etc.

Beef University: A Food Service Guide to Beef

URL: <http://www.beeffoodservice.com/beefuniversity.aspx>

Publisher: Beef Checkoff Program, National Cattlemen's Beef Association

Description: This program provides modules, PowerPoint files, and fact sheets regarding numerous topics on beef product information, cookery tips and techniques, and nutrition.

Culinary Arts Curriculum

URL: <http://ccfcs.tizrapublisher.com/>

Publisher: The Curriculum Center for Family and Consumer Sciences

Description: The online curriculum, available with a subscription, includes electronic versions of student resources and teacher lesson plans, presentations, and additional resources and tools. The curriculum is correlated to the Pre-PAC competencies.

KP Culinary Arts

URL: <http://www.kpcurriculum.com/Products/CA>

Publisher: KP Education Systems

Description: The online and software-based curriculum provides units, instructional videos, lessons, and assessments on a variety of culinary arts topics. The units can be purchased individually or as a bundle.

Lifetime Nutrition and Wellness Curriculum

URL: <http://ccfcs.tizrapublisher.com/>

Publisher: The Curriculum Center for Family and Consumer Sciences

Description: The online curriculum, available with a subscription, includes electronic versions of student resources and teacher lesson plans, presentations, and additional resources and tools. The curriculum is correlated to the Pre-PAC competencies.

State Developed Curricula and Resources

URL: <http://www.doe.in.gov/octe/facs/NASAFACS/NASAFACS.html#states>

Publisher: NASAFACS

Description: This site provides access and links to state Family and Consumer Sciences Education program websites. Many states provide curricula, instructional resources, and materials for teachers providing instruction in the content areas associated with Pre-PAC Products.