

HOSPITALITY 2015

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Professional Chef CourseMate Express

Use *Professional Chef CourseMate Express* alongside the Professional Chef textbooks for a complete blended learning solution!

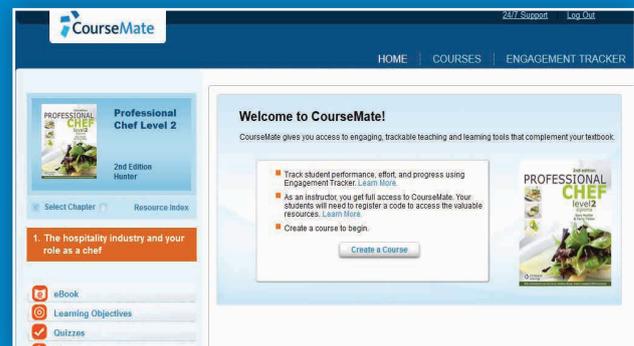
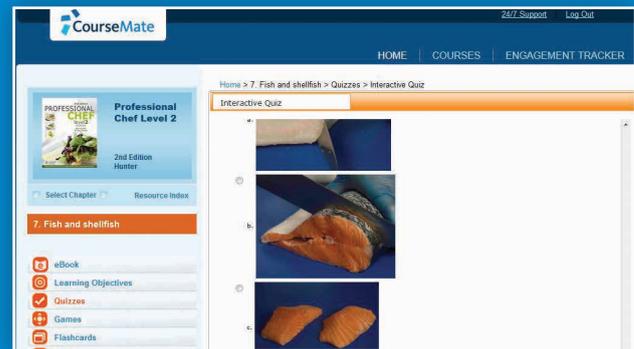
This highly interactive resource brings course concepts to life and is designed to support instructors and students through the range of online resources which can be perfectly integrated in to the classroom to cover the guided learning hours for each unit.

For Students:

- Video master chef classes
- Learning objectives
- Multiple choice quizzes
- Interactive activities and games
- Bonus recipes
- Interactive food map
- Glossary

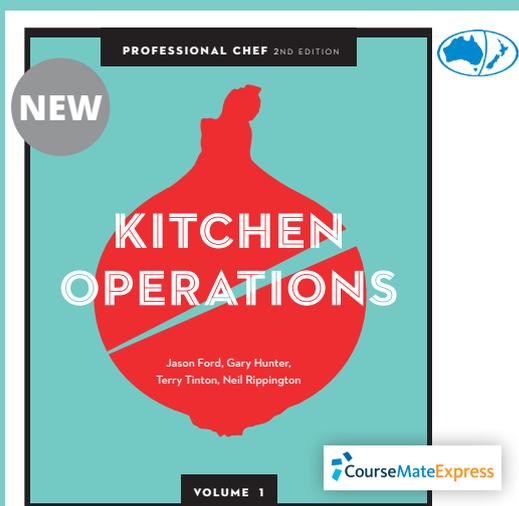
For Instructors

- Lessons plans and schemes of work
- PowerPoint slides
- Activity handouts
- 'Engagement Tracker' tools so students' progression and comprehension can be fully monitored



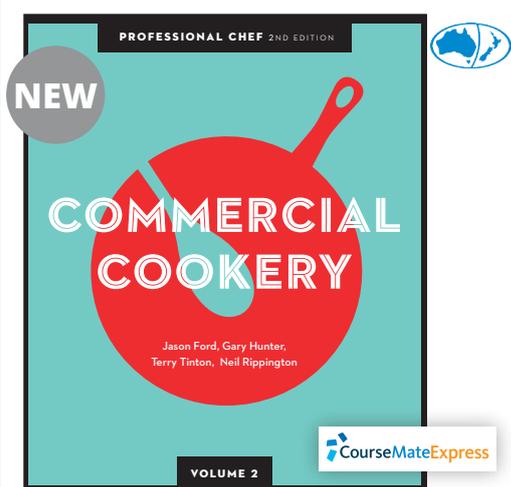
*... highly interactive resource
brings course concepts to life to
support instructors and students*

The Professional Chef series



Professional Chef Volume 1: Kitchen Operations, 2e

Ford | Hunter | Tinton | Rippington
ISBN: 9780170245555
378pp, Print Book + Online Learning
Package | eBook | eChapters, ©2016



Professional Chef Volume 2: Commercial Cookery, 2e

Ford | Hunter | Tinton | Rippington
ISBN: 9780170245548
424pp, Print Book + Online Learning
Package | eBook | eChapters, ©2016

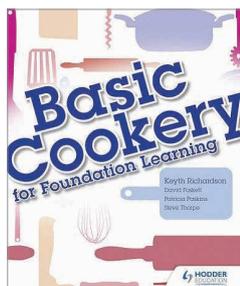
The Professional Chef series of textbooks provides each learner with a solid foundation of theoretical and practical knowledge to help achieve a rewarding career as a professional chef.

Inspirational professional photography clearly illustrates presentation skills, techniques and final dish images for each recipe, help learners gain the skills to achieve the perfect plate!

To provide every learner with a great repertoire of recipes and skills, the textbooks provide a comprehensive range of classical, modern and regional recipes, along with a new chapter on careers and industry ensuring they are fully prepared for a successful role in a professional kitchen.

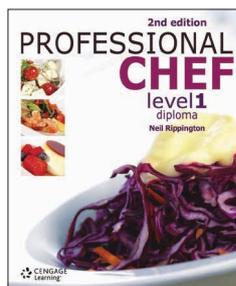
From basic skills to the finest of techniques, prepare your students' for the culinary ride of their life!

- **Split book edition**, covering 2 qualifications – Certificate II in Kitchen Operations and Certificate III in Commercial Cookery.
- **Detailed mapping documents**, mapping unit of competency to chapter contents.
- **Major rewrite** of Kitchen Management content
- Expanded content on **sustainability** and **environmental work practices**, covering issues relating to today's environments.
- More information covering menus, catering, nutrition, food safety plans, baking, equipment etc make it the **most comprehensive text** on the market.
- **Step-by-step sequences** illustrate each key process and provide an easy-to-follow guide.
- **Essential skills and knowledge** highlighted throughout the chapters show what is required of each student while undertaking the course.
- **Activity boxes** encourages critical thinking about key topics, whilst considering how to apply the skills/knowledge in the workplace.
- **Health and safety** boxes draw attention to important health and safety tips and information.
- **Modern and traditional recipes** in each produce chapter to hone in on practical skills.
- Relevant **video demonstration** can be accessed through the CourseMate Express website for visual learners.
- An **Assessment of knowledge and understanding** at the end of each chapter contains self-test questions for greater comprehension.
- Access to **CourseMate Express** for additional learning tools and activities that help students succeed. Access chapter study guides, games, videos and audio summaries, review with flash cards and check understanding with interactive quizzing.



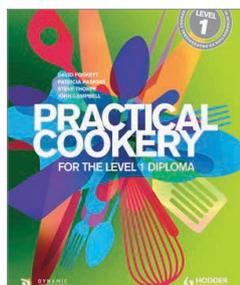
Basic Cookery for Foundation Learning, 1e

Richardson
ISBN: 9781471808197
280pp, Paperback, ©2015
Hodder Education



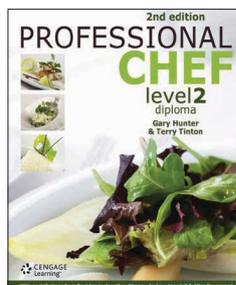
Professional Chef Level 1, 2e

Rippington
ISBN: 9781408039083
256pp, Print Book + Online Learning Package | eBook | eChapters, ©2012



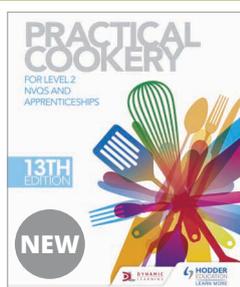
Practical Cookery Level 1

Foskett | Paskins | Thorpe
ISBN: 9781444187496
322pp, Paperback, ©2014
Hodder Education



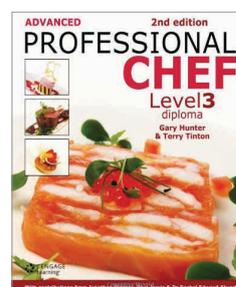
Professional Chef Level 2, 2e

Hunter | Tinton
ISBN: 9781408039090
608pp, Print Book + Online Learning Package | eBook | eChapters, ©2012



Practical Cookery Level 2, 13e

Foskett | Paskins | Thorpe | Rippington
ISBN: 9781471839573
648pp, Hardback, ©2016
Hodder Education

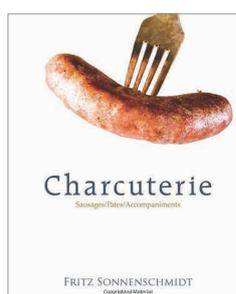


Professional Chef Level 3, 2e

Hunter | Tinton
ISBN: 9781408064214
544pp, Print Book + Online Learning Package | eBook | eChapters, ©2014

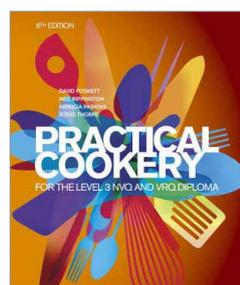


- Over 600 reliable recipes and 1,000 photographs cover the latest preparation, cooking and finishing techniques as well as the classics every chef should master.
- Covers all of the essential underpinning knowledge practising students.
- Clear step-by-step sequences to master techniques, along with access to professional demonstration videos with links throughout the book.



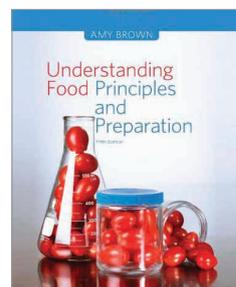
Charcuterie: Sausages, Pates and Accompaniments, 1e

Sonnenschmidt
ISBN: 9781428319912
320pp, Paperback | eBook | eChapters, ©2010



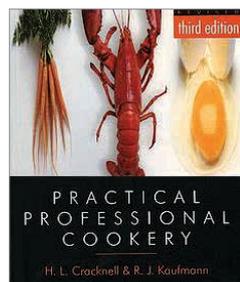
Practical Cookery Level 3, 6e

Foskett | Rippington | Paskins | Thorpe
ISBN: 9781471806698
576pp, Paperback, ©2015
Hodder Education



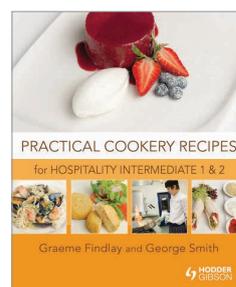
Understanding Food: Principles and Preparation, 5e

Brown
ISBN: 9781133607151
704pp, Hardcover | eBook | eChapters, ©2014



Practical Professional Cookery, 3e

Cracknell | Kaufmann
ISBN: 9781861528735
928pp, Paperback, ©2000



Practical Cookery Recipes for Hospitality, 1e

Findlay | Smith
ISBN: 9781444110722
120pp, Paperback, ©2011
Hodder Education



LE CORDON BLEU.

Established in Paris in 1895, Le Cordon Bleu is renowned and widely respected for maintaining the highest standards of culinary excellence. The academy is greatly esteemed as the home of western cuisine and as a champion and innovator of French culinary techniques.

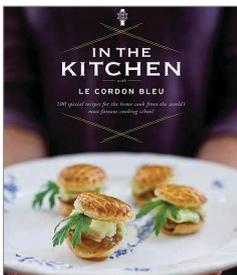
Each year, more than 20,000 students from 70 countries are trained at Le Cordon Bleu's institutes, which now include over 40 schools in 20 countries, in cities such as Paris, London, Tokyo, Ottawa, Seoul, Sydney, Bangkok and Mexico City.

... renowned and widely respected for maintaining the highest standards of culinary excellence.

Le Cordon Bleu Coursemate

Le Cordon Bleu CourseMate works hand in hand with the *Le Cordon Bleu Cuisine Foundations* textbook and is the perfect course companion for learners looking to expand their knowledge and tutors wishing to support their students both in and out of the classroom.

Developed to help reinforce essential methods and techniques, this comprehensive online learning suite provides time-saving PowerPoint presentations, an interactive eBook, games, quizzes and flash cards along with an audio glossary of key terms and nearly 90 minutes of demonstration videos led by Chef Patrick Martin of Le Cordon Bleu.



In the Kitchen with Le Cordon Bleu, 1e

The Chefs of Le Cordon Bleu
ISBN: 9781133282822
256pp, Paperback | eBook | eChapters,
©2014

In the Kitchen with Le Cordon Bleu presents 100 special recipes – from appetizers to desserts, the Chefs have chosen recipes that are inspiring, fresh,

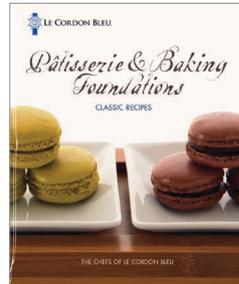
creative and delicious. Ranging in difficulty from easy to complex, the recipes selected offer unique challenges for cooks of all skill levels.

Through mouth-watering, inspirational photography, the Chefs share secrets and tips and provide knowledge and background on cooking to bring high-end cuisine to the classroom.



Le Cordon Bleu Patisserie and Baking Foundations, 1e

The Chefs of Le Cordon Bleu
ISBN: 9781439057131
384pp, Hardcover | eBook | eChapters,
©2013



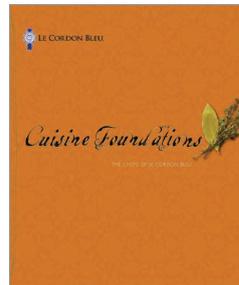
Le Cordon Bleu Patisserie and Baking Foundations: Classic Recipes, 1e

The Chefs of Le Cordon Bleu
ISBN: 9781439057179
384pp, Spiral Bound, ©2012

Written by the internationally known Chefs of Le Cordon Bleu, *Pâtisserie and Baking Foundations* is a thorough introduction to classic French pâtisserie techniques.

With glorious step-by-step photography and mise-en-place presentation, the book takes readers through the complete evolution of French pastry, making this an ideal resource for aspiring professional chefs.

Providing the opportunity to practice the skills learned in *Pâtisserie and Baking Foundations*, the *Classic Recipes* textbook teaches the technical secrets of Le Cordon Bleu through 141 step-by-step recipes, presented in decadent full colour with finished recipe pictures, ingredient photos and charts.



Le Cordon Bleu Cuisine Foundations, 1e

The Chefs of Le Cordon Bleu
ISBN: 9781435481374
512pp, Hardcover | eBook | eChapters,
©2011



Le Cordon Bleu Cuisine Foundations: Classic Recipes, 1e

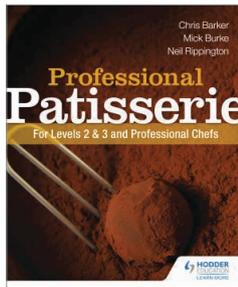
The Chefs of Le Cordon Bleu
ISBN: 9781435481381
224pp, Spiral Bound, ©2011

Le Cordon Bleu Cuisine Foundations presents the definitive concepts and techniques of classic French cuisine in an artfully designed package that captures the rich tradition of Le Cordon Bleu.

Illustrated with thousands of highly detailed photographs, *Le Cordon Bleu Cuisine Foundations* passes the exceptional history of traditional, modern, nouvelle, and actual French cuisine on to a new generation of culinarians.

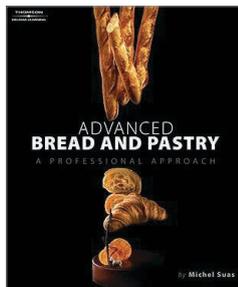
Cuisine Foundations: Classic Recipes features 169 recipes that have been carefully selected by Le Cordon Bleu to enable readers to put in to practice skills learned in *Le Cordon Bleu Cuisine Foundations* textbook. This exquisite package provides detailed instructions for every recipe and ensures each reader gains the skills to create these inspirational dishes with confidence.

BAKING/PÂTISSERIE



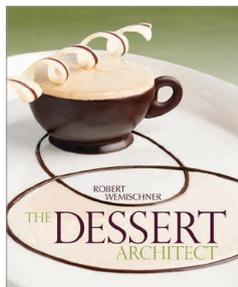
Professional Patisserie: For Levels 2, 3 and Professional Chefs, 1e

Burke | Barker | Rippington
 ISBN: 9781444196443
 448pp, Paperback, ©2014
 Hodder Education



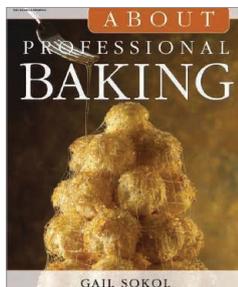
Advanced Bread and Pastry, 1e

Suas
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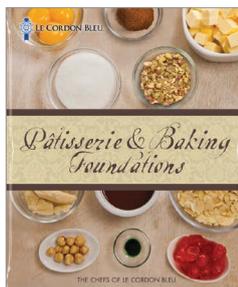
The Dessert Architect, 1e

Wemischner
 ISBN: 9781428311770
 44pp, Hardcover | eBook | eChapters,
 ©2010



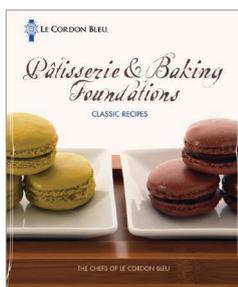
About Professional Baking, 1e

Sokol
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Le Cordon Bleu Patisserie and Baking Foundations, 1e

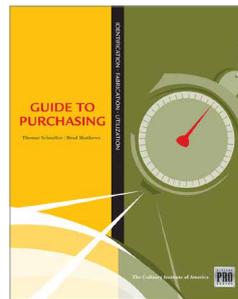
The Chefs of Le Cordon Bleu
 ISBN: 9781439057131
 384pp, Hardcover | eBook | eChapters,
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Le Cordon Bleu Patisserie and Baking Foundations: Classic Recipes, 1e

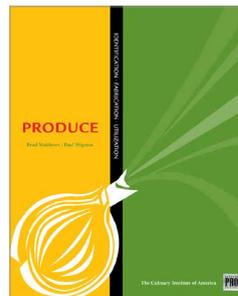
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KITCHEN PRO SERIES



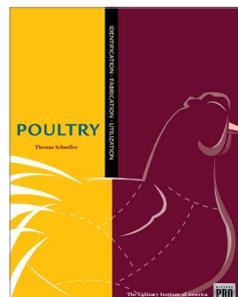
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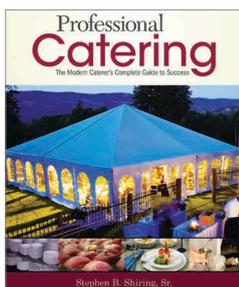
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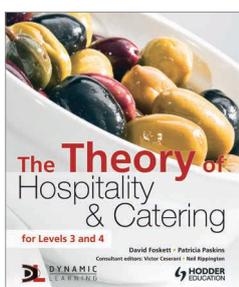
Guide to Fish and Seafood Identification, Fabrication and Utilization, 1e

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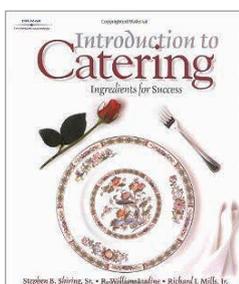
CATERING



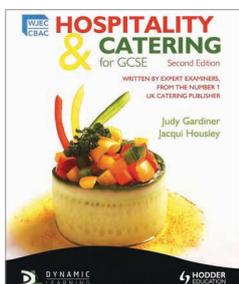
Professional Catering, 1e
Shiring
ISBN: 9781133280781
416pp, Hardcover | eBook | eChapters,
©2014



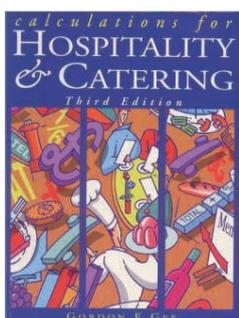
The Theory of Hospitality and Catering, 12e
Foskett | Ceserani
ISBN: 9781444123760
448pp, Paperback, ©2012
Hodder Education



Introduction to Catering: Ingredients for Success, 1e
Shiring | Jardine | Mills
ISBN: 9780766816602
352pp, Paperback, ©2001

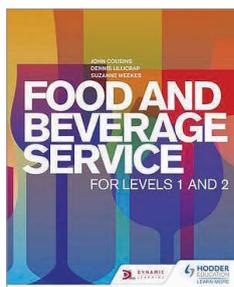


Hospitality and Catering, 2e
Gardiner | Housley
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224pp, Paperback, ©2010
Hodder Education

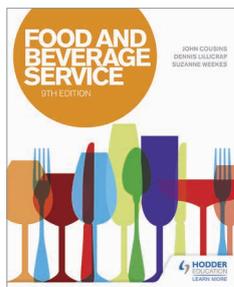


Calculations for Hospitality and Catering, 3e
Gee
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FOOD & BEVERAGE



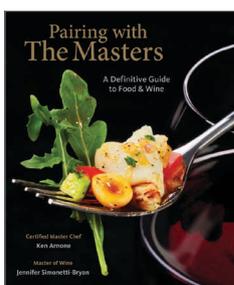
Food and Beverage Service for Levels 1 and 2, 1e
Cousins | Lillicrap | Weekes
ISBN: 9781471807916
368pp, Paperback, ©2015
Hodder Education



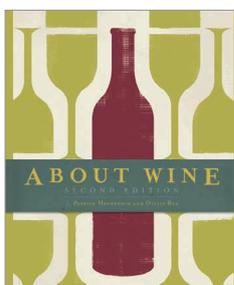
Food and Beverage Service, 9e
Cousins | Lillicrap | Weekes
ISBN: 9781471807954
480pp, Paperback, ©2015
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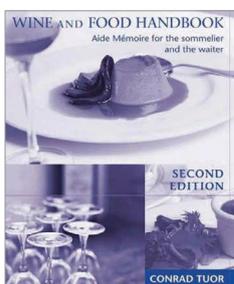
WINE FUNDAMENTALS



Food and Wine Pairing With the Masters, 1e
Arnone | Simonetti-Bryan
ISBN: 9781111543846
288pp, Hardcover, ©2013



About Wine, 2e
Henderson | Rex
ISBN: 9781439056509
736pp, Hardcover, ©2012



Wine and Food Handbook, 2e
Tuor
ISBN: 9780340848524
288pp, Paperback, ©2003

HOSPITALITY MANAGEMENT



Hospitality Supervision and Leadership Level 3

Foskett | Paskins | Farrelly | Vasanthan | Steele
 ISBN: 9781471847523
 400pp, Paperback, ©2016
 Hodder Education

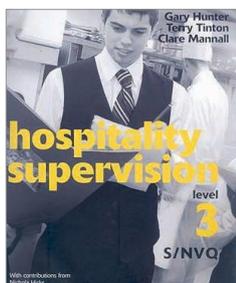


Provides the essential knowledge and skills any supervisor working in the hospitality industry will need: from supporting, motivating and developing staff, to customer service skills, problem solving and controlling resources.

Develops understanding of the assessment requirements with clear explanations of all criteria.

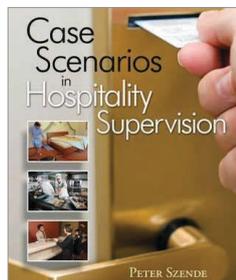
Helps students build a portfolio, with guidance on suitable evidence and activities that provide assessment opportunities.

Prepares students for professional discussions and questioning with knowledge checks at the end of each unit to test understanding.



Hospitality Supervision Level 3, 1e

Hunter | Tinton | Mannall
 ISBN: 9781408009253
 486pp, Paperback | eBook | eChapters,
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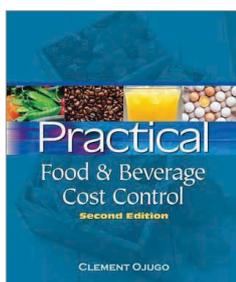
Case Scenarios in Hospitality Supervision, 1e

Szende
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 ©2010



Managing Quality Service in Hospitality, 1e

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 ISBN: 9781439060322
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Ojugo
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 ©2010

EVENT MANAGEMENT & MARKETING



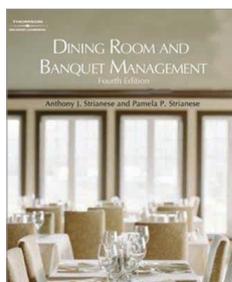
Sports and Entertainment Marketing, 4e

Kaser | Oelkers
 ISBN: 9781133602446
 440pp, Hardback, ©2016



Successful Event Management: A Practical Handbook, 4e

Shone | Parry
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 ©2014



Dining Room and Banquet Management, 4e

Strianese | Strianese
 ISBN: 9781418053697
 416pp, Paperback, ©2008



Hospitality and Travel Marketing, 4e

Morrison
 ISBN: 9781418016555
 624pp, Hardcover, ©2010

INTRODUCTION TO HOSPITALITY

Hospitality



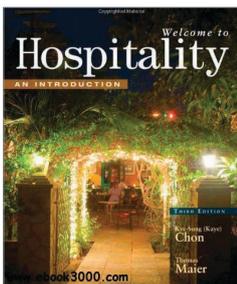
Gale Hospitality, Tourism and Leisure Collection Printed Access Card, 1e

Delmar
ISBN: 9781285173160
Mixed Media, ©2012

- Can only be sold in a value pack.
- Includes current, relevant material from magazines, academic journals, books, news articles and multimedia

presentations, combining a broad range of useful, specialised resources to create a single, easily accessible reference tool

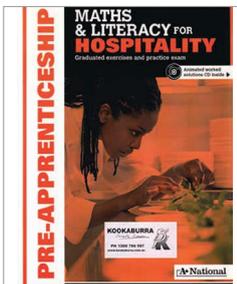
- Includes useful features, such as citation tools, downloadable files, and translation services, making it easier to apply relevant information for academic or professional purposes.



Welcome to Hospitality: An Introduction, 3e

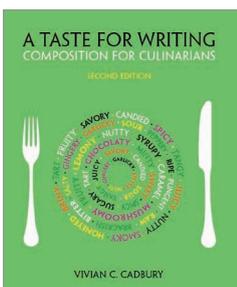
Chon | Maier
ISBN: 9781428321489
560pp, Hardcover | eBook | eChapters,
©2010

MATHS & WRITING



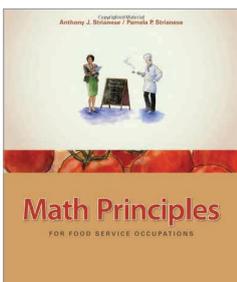
Pre-Apprenticeship Maths and Literacy for Hospitality

Spencer
ISBN: 9781408072691
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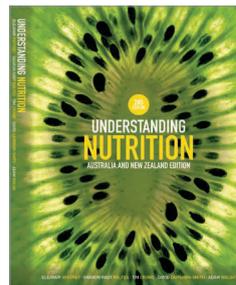
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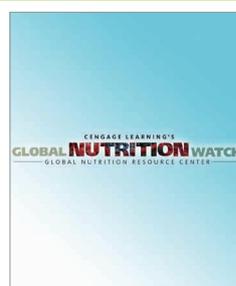
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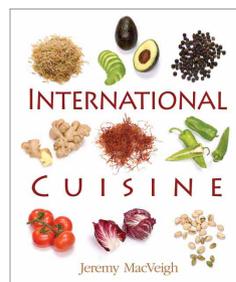


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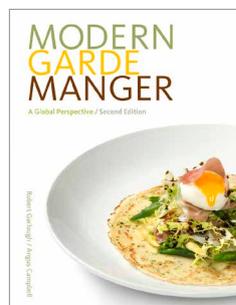
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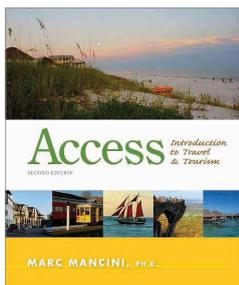
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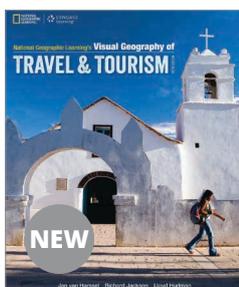
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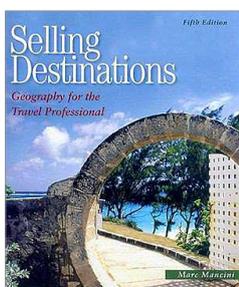
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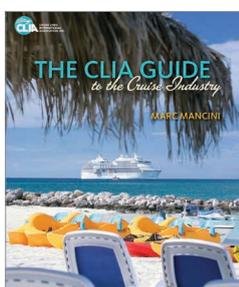
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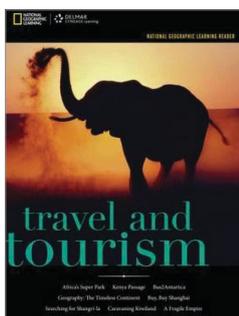
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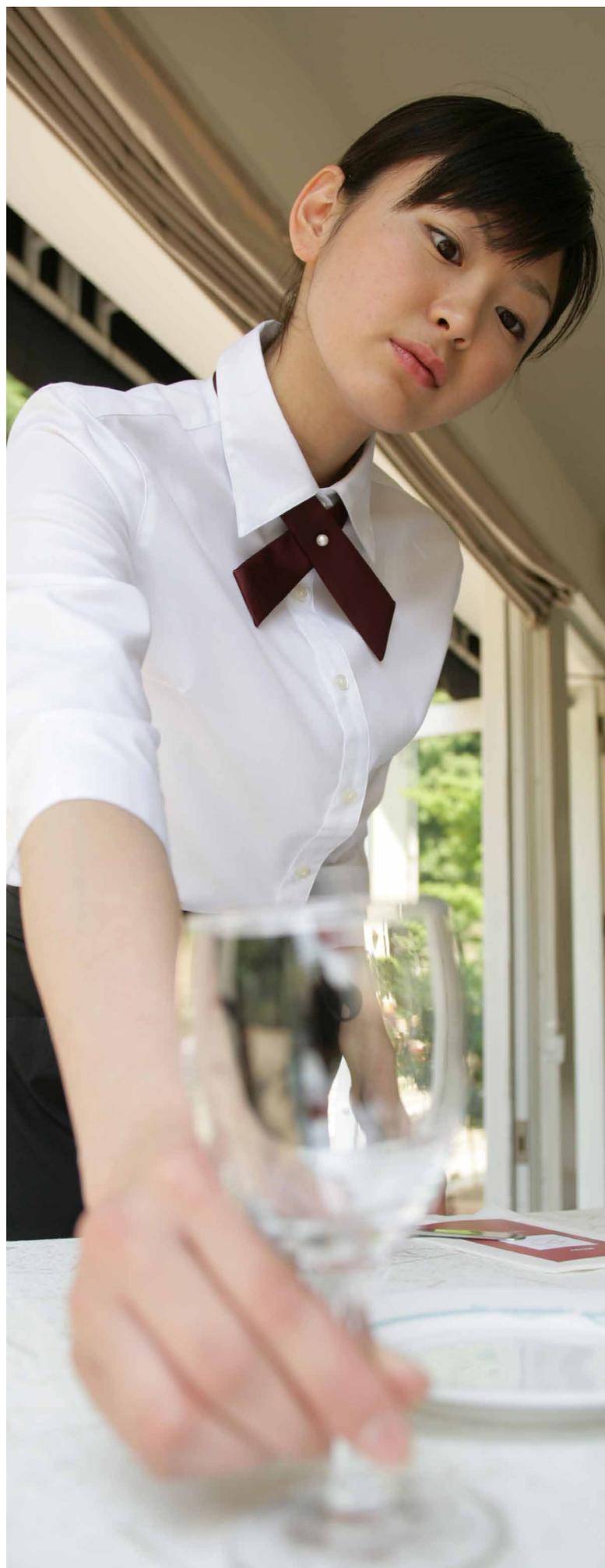
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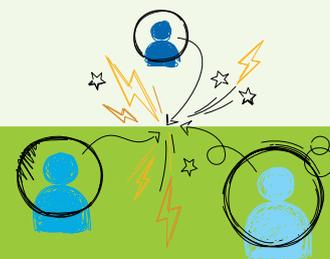
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