HOSPITALITY

NEW EDITIONS & BESTSELLERS FOR 2017/18

CENGAGE
The only Australian textbook that focuses on providing comprehensive content covering the five units of competency and forming a fully rounded skill set for people working in the hospitality industry. Institutions that offer short courses also can customise their text by selecting from any of these units.

- The unit-based approach helps instructors to deliver courses and administer assessments seamlessly.
- Spiral-bound with tear-out worksheets so students can submit assignments easily.
- Assessments are independently validated to ensure the tasks meet the four criteria of the Principles of Assessments.
- Covers the following units of competency:
  - SITXFSA001 Use hygienic practices for food safety
  - SITHFAB002 Provide responsible service of alcohol
  - SITHFAB003 Operate a bar
  - SITHFAB005 Prepare and serve espresso coffee

Table of Contents
1. Use hygienic practices for food safety
2. Provide responsible service of alcohol
3. Operate a bar
4. Clean and tidy bar areas
5. Prepare and serve espresso coffee

This newest edition of *The Road to Hospitality* supports SIT20316 Certificate II in Hospitality and SIT30616 Certificate III in Hospitality. Focusing on job-readiness, this very practical guide includes real-world examples and self-testing throughout to prepare students to enter the industry.

- NEW ‘Employability skill’ boxes explain the responsibilities of employees, including acquired skills and real-life challenges they may face, preparing them for the workplace.
- NEW summative assessment worksheets reinforce learning.
- End-of-chapter projects encourage further research and extend the chapter’s theory, deepening student learning.
- Comprehensively revised and updated to cover industry standards, benchmarks and trends.

Table of Contents
1. Source and use information on the hospitality industry
2. Interact with customers
3. Provide service to customers
4. Show social and cultural sensitivity
5. Participate in safe work practices
6. Use hygienic practices for hospitality services
7. Use hygienic practices for food safety
8. Work effectively with others
9. Work effectively in hospitality service
10. Coach others in job skills

**PRINT MODULE AVAILABLE**
Supporting SITHFAB002
Provide responsible service of alcohol

cengage.com.au/vet/hospitality-food
SUCCESSFUL HOSPITALITY CAREER <<<

Professional Chef is the ultimate guide for aspiring chefs looking to excel in their studies and progress towards a rewarding and stimulating career. It clearly explains the skills, techniques and theory needed to succeed in the kitchen and compete for some of the finest jobs in the catering industry.

**Table of Contents**

1. Work effectively with others
2. Participate in safe work practices
3. Use hygienic practices for food safety
4. Clean kitchen premises and equipment
5. Maintain the quality of perishables
6. Use food-preparation equipment
7. Produce simple dishes using basic methods
8. Use cookery skills effectively
9. Produce salads and appetisers
10. Produce stocks, sauces and soups
11. Produce vegetables, fruit, egg and farinaceous dishes
12. Preparing sandwiches
13. Participate in safe food-handling practices
14. Participate in environmentally sustainable work practices

**Table of Contents**

1. Produce poultry dishes
2. Produce seafood dishes
3. Produce meat dishes
4. Produce breads, cakes and pastries
5. Produce desserts
6. Produce and serve food for buffets
7. Plan and cost menus
8. Produce food that meets special dietary requirements
9. Work effectively as a cook
10. Coach others in job skills
11. Prepare and serve cheese
12. Receive and store stock
13. Source and use information on the hospitality industry

**AVAILABLE AS A VALUE PACK**

Ford | Hunter | Tinton | Rippington, Professional Chef Volume 1 & 2, 2e ISBN: 9780170245555 (v1 KO) and 9780170245548 (v2 CC) ©2016

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