

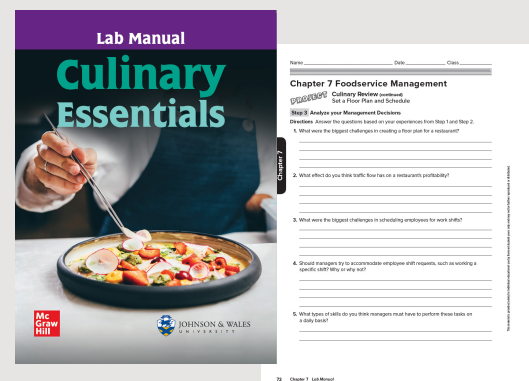
Launch Confident Culinary Careers

Culinary Essentials empowers high school students with the knowledge and hands-on skills to thrive in today's evolving food service industry. Developed in partnership with Johnson & Wales University, this visually engaging program combines industry expertise with active learning for real-world success.

- **Industry foundations:** Students explore the essential principles of culinary management and professional practice.
- **Mastering food preparation:** Through visual instruction and detailed instructions, students build skills in mise en place, knife work, cooking methods, and menu development.
- **Flexible resources:** A write-in lab manual is perfect for students in a busy kitchen, and engaging digital resources support learning on the go.

Key Features

- **Ideal content to support learning:** With clear step-by-step procedures, outstanding recipes, culinary tips, and important safety, sanitation, and nutrition guidance, this program is the ultimate guide and reference tool for students.
- **A lab manual for flexible learning:** The print write-in version is easy to bring into the kitchen or take home, serving as a key resource for students to use with labs, answer practice questions, write vocabulary definitions, and more. PDF sections are available in the online resources as well.
- **Online student resources for full support:** Online adaptive study support, flashcards, assessment, soft skills practice, career exploration, and more support learning to prepare for a hands-on day in the kitchen.
- **Teacher resources to ease prep and grading:** Teaching is fully supported with a **Teacher's Edition** e-book with annotations; **Teacher's Manual** with lesson plans, bell-ringer activities, extra assessment, reteaching strategies, and more; an editable **PowerPoint** deck per chapter; and **project-based learning** support.



Culinary Essentials

Print | Digital | Mobile

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Student Edition Sample ISBN: 9781265932336

Lab Manual ISBN: 9781265880149

Dynamic Online Resources

- **SmartBook®** delivers personalized, adaptive learning tailored to student progress
- **Flash cards** help students study essential vocabulary
- **Rich assessment** supports learning objectives
- Extensive **soft skills** activities and an exploratory **Career Center** helps students become future-ready
- An **interactive eBook** with powerful study tools along with a mobile app helps with studying on the go

Available in print and 1- to 8-year digital and bundle subscriptions

1- to 8-year Lab Manual options also available



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