

2022-23 Required Books	Author	Publisher	ISBN	Courses
The 10 Principles of Food Industry Sustainability	Baldwin	Wiley-Blackwell	978-1118447734	CUL101
The Professional Chef 9 th edition	CIA	Wiley	978047000421352	CUL 174, 184 (CUL 171-173 Lab)
The Professional Chef 9 th Ed. Study Guide	CIA	Wiley	9781118139882	CUL 174, 184
So You Want to be A Chef	Drummond	Wiley	9780470088562	CUL 170
Baking and Pastry Mastering the Art & Craft 3 rd ed.	CIA	Wiley	9780470928653	CUL 164, 165, CUL 239
Baking and Pastry Mastering the Art Study Guide 3 rd edition	CIA	Wiley	9781118712825	CUL 164
ServSafe Coursebook 7 th Edition w/ electronic exam sheet	NRAEF	Pearson	978-0134764221	CUL 123
Remarkable Service 3 rd ed.	CIA	Wiley	9781118116876	CUL184
American Regional Cuisine 3 rd ed.		Wiley	978-1-118-52396-4	CUL185
Math for the Professional Kitchen	Dreesen, Nothnagel, Wysocki	Wiley	978-0-470-50896-1	CUL 111 - Winter
Second Year Required Books				
Human Resources Management in the Hospitality Industry	David K. Hayes, Jack D. Ninemeier	Wiley	978-1-118-98850-3	CUL 210
Food and Beverage Cost Control 7 th ed.		Wiley	9781119524991	CUL 236
Beer Wine and Spirits	The International Culinary Schools	Wiley	9780470138847	CUL 237
Garde Manger: The Art and Craft of the Cold Kitchen	CIA	Wiley	978-0470587805	CUL 238
Hospitality and Restaurant Management	NRA	Pearson	978-0-13-211613-8	CUL 240
International Cuisine	The International Culinary Schools at The Art Institutes	Wiley	978-0470410769	CUL 241
Bread 2 nd edition	Hamelman	Wiley	978-1-118-13271-5	CUL242
The Advanced Art of Baking & Pastry	CIA	Wiley	978-1118485750	CUL 239, CUL 242, CUL 297
Optional Textbooks & Resources				
Professional Pastry Chef 4 th ed.	Friberg	Wiley	978-0471359258	CUL165
Webster's New World Dictionary of Culinary Arts	Labensky	Prentice Hall	978-0130966223	CUL 184
The Pastry Chef's Companion	Rinsky	Wiley	978-0470009550	CUL164
Patisserie	Curley	Jacqui small	978-1-909342-21-7	CUL242
Controlling Foodservice Costs	NRA	Pearson	978-0-13-217527-2	CUL236
Hospitality Human Resources Management and Supervision	NRAEF	Pearson	978-0132175258	CUL 210

Requirement				
Food handler's Card: http://www.foodworkercard.wa.gov/				All Classes
Uniforms				
2 all white chef coats w/ first & last name				All labs
2 black & white hounds-tooth checked chef pants				All labs- 1 st year
Closed toed, shoes slip resistant – black – NOT tennis shoes				All labs
White Dress Shirt for Customer Service				CUL185
Black Slacks for Customer Service				CUL185
Chef's Hat (paper, cloth bakers or cloth toque)				All labs
Other Optional				
Classic Knife Cuts 3-D model cut kit				
Lock for Locker				
**Please see chef or bookstore about coat embroidery. Please do not have them embroidered at the factory, they need the SVC logo.				