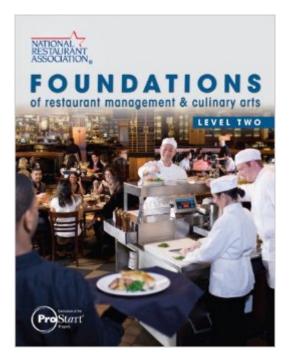
The book was found

Foundations Of Restaurant Management & Culinary Arts: Level 2





Synopsis

Industry-driven curriculum that launches students into their restaurant and foodservice career! Curriculum of the ProStart® program offered by the National Restaurant Association. The National Restaurant Association and Pearson have partnered to bring educators the most comprehensive curriculum developed by industry and academic experts.

Book Information

Hardcover: 600 pages Publisher: Pearson; 1 edition (June 6, 2010) Language: English ISBN-10: 0131380222 ISBN-13: 978-0131380226 Product Dimensions: 8.7 x 1.2 x 11 inches Shipping Weight: 4.2 pounds (View shipping rates and policies) Average Customer Review: 4.7 out of 5 stars Â See all reviews (3 customer reviews) Best Sellers Rank: #342,700 in Books (See Top 100 in Books) #148 in Books > Cookbooks, Food & Wine > Professional Cooking #612 in Books > Business & Money > Industries > Hospitality, Travel & Tourism #1228 in Books > Textbooks > Business & Finance > Management

Customer Reviews

This is a thorough and informative textbook. It gives good descriptions and details on culinary history and basic products. It is a continuation of Level 1.

Book very clean and in good condition.

Red all ok

Download to continue reading...

Foundations of Restaurant Management & Culinary Arts: Level 2 RESTAURANT MANAGEMENT: Restaurant Management Secret For Running Restaurant Business Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Restaurant China : Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 2) Restaurant China : Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 1) Restaurant Business Plan: How to Open a Restaurant Startup and Be Profitable Within the First Year Religion, Food, and Eating in North America (Arts and Traditions of the Table: Perspectives on Culinary History) Umami: Unlocking the Secrets of the Fifth Taste (Arts and Traditions of the Table: Perspectives on Culinary History) Kosher USA: How Coke Became Kosher and Other Tales of Modern Food (Arts and Traditions of the Table: Perspectives on Culinary History) Webster's New World Dictionary of Culinary Arts (2nd Edition) Hog and Hominy: Soul Food from Africa to America (Arts and Traditions of the Table: Perspectives on Culinary History) Arts Management: Uniting Arts and Audiences in the 21st Century Foundations of GMAT Math, 5th Edition (Manhattan GMAT Preparation Guide: Foundations of Math) Nutritional Foundations and Clinical Applications: A Nursing Approach, 5e (Foundations and Clinical Applications of Nutrition) Mainframe Experimentalism: Early Computing and the Foundations of the Digital Arts Arts Law Conversations: A Surprisingly Readable Guide for Arts Entrepreneurs Creating Meaning Through Literature and the Arts: Arts Integration for Classroom Teachers Pineapple Doilies (Leisure Arts #75013) (Leisure Arts Little Books) Ripple Afghans to Crochet (Leisure Arts #75001) (Leisure Arts Little Books) Unique Shapes In Plastic Canvas (Leisure Arts #1581) (Leisure Arts Craft Leaflets)

<u>Dmca</u>