

INSTRUCTIONAL MATERIALS PUBLISHERS

Bid Item

Course: Culinary Arts (8800500)
Title: Professional Cooking, 8th Edition , Edition: 8
Copyright: 2014
Author: Wayne Gisslen
Grade Level: 9 - 12

Publisher Questionnaire

Authors & Credentials: List full name of author(s), with major or senior author listed first. Briefly provide credentials for each author.

Wayne Gisslen: is the author of the bestselling series of culinary books that includes Professional Cooking, Essentials of Professional Cooking, Professional Baking, Advanced Professional Cooking, and The Chef's Art: Secrets of Four-Star Cooking at Home, all published by Wiley. A graduate of The Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant.

Students: Describe the type(s) of students for which this submission is intended.

Culinary Arts students

1. IDENTIFY AND DESCRIBE THE COMPONENTS OF THE MAJOR TOOL. The Major Tool is comprised of the items necessary to meet the standards and requirements of the category for which it is designed and submitted. As part of this section, include a description of the educational approach of the submission.

Educational Approach (The information provided here will be used in the instructional materials catalog in the case of adoption of the program. Please limit your response to 500 words or less.)

Professional Cooking, Eighth Edition reflects the changing nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material. Familiar material reflects the core curriculum that has stayed focused on the essentials, the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen.

Major Tool - Student Components Describe each of the components, including a format description.

- Realistic Procedures: Although supported by discussions of cooking theory, procedures given here are based on actual practices in the industry. Attention is given not just to quantity production but also to the special problems of cooking to order.
- Format: This book is designed to be readable and useful. The format emphasizes and highlights key points in bold type, italics, and numbered sequences, so basic information can be located and reviewed at a glance.
- Illustrations: Hundreds of clear, concise, full-color photographs, including 125 new to this edition, illustrate basic manual techniques shown from the point of view of the person performing them.
- Pronunciation Guides and Glossaries: Phonetic guides are included for difficult words, giving the approximate pronunciation using English sounds. Because food-service workers must be able to communicate with each other, definitions of terms introduced in the text are summarized in the glossary at the end of the book.
- WileyPLUS builds students' confidence because it takes the guesswork out of studying by providing students with a clear roadmap: what to do, how to do it, if they did it right. This interactive approach for the students includes:
- Complete online version of the textbook included
- Relevant, student study tools and learning resources to ensure positive learning outcomes, including:
 - o Appendices
 - o Lecture PowerPoints
 - o Recipe Table of Contents
 - o Resources
- Wiley E-Text

Major Tool - Teacher Components Describe each of the components, including a format description.

- WileyPLUS builds students' confidence because it takes the guesswork out of studying by providing students with a clear roadmap: what to do, how to do it, if they did it right. This interactive approach for the instructor includes:
- Course Materials to help you personalize lessons and optimize your time, including:
 - o Appendices
 - o Image Gallery
 - o Instructor's Manual
 - o Lecture PowerPoints
 - o Math Tutor PowerPoints
 - o Recipe Table of Contents
 - o Resources
 - o Study Guide Solutions
 - o Respondus Test Bank
 - o Test Bank and Answer Key (Word)
 - o Text Art PowerPoints
- Wiley E-Text

2. IDENTIFY AND DESCRIBE THE ANCILLARY MATERIALS. Briefly describe the ancillary materials and their relationship to the major tool.

Ancillary Materials - Student Components Describe each of the components, including a format description.

Culinar E-Companion Site Student Companion Website contains:

- o Appendices
- o Lecture PowerPoints
- o Recipe Table of Contents
- o Resources

Ancillary Materials - Teacher Components Describe each of the components, including a format description.

Instructor Companion Website includes:

- o Appendices
- o Image Gallery
- o Instructor's Manual
- o Lecture PowerPoints
- o Math Tutor PowerPoints
- o Recipe Table of Contents
- o Resources
- o Study Guide Solutions
- o Respondus Test Bank
- o Test Bank and Answer Key (Word)
- o Text Art PowerPoints

3. HOW MUCH INSTRUCTIONAL TIME IS NEEDED FOR THE SUCCESSFUL IMPLEMENTATION OF THIS PROGRAM? Identify and explain the suggested instructional time for this submission. If a series, state the suggested time for each level. The goal is to determine whether the amount of content is suitable to the length of the course for which it is submitted.

2 semesters or 1 school year

4. WHAT PROFESSIONAL DEVELOPMENT IS AVAILABLE? Describe the ongoing learning opportunities available to teachers and other education personnel that will be delivered through their schools and districts as well as the training/in-service available directly from the publisher for successful implementation of the program. Also provide details of the type of training/in-service available and how it may be obtained. (The information provided here will be used in the instructional materials catalog in the case of adoption of the program.)

Professional Development is available and can be arranged on a case by case basis. Previous training events have included sessions on the use of WileyPLUS and other online resources such as the Instructor Companion Sites, sessions by Wiley authors and other similar events. In addition, Instructors are welcome to sign up and attend WFN sessions available on the Wiley Faculty Network (<http://www.wiley.com/college/wfn/index.html>).

5. WHAT HARDWARE/EQUIPMENT IS REQUIRED? Briefly list and describe the hardware/equipment needed to implement the submission in the classroom. **REMEMBER:** Florida law does not allow hardware/equipment to be included on the bid! However, schools and districts must be made aware of the hardware/equipment needed to fully implement this program.

Computer Website Access

6. WHAT LICENSING POLICIES AND/OR AGREEMENTS APPLY? If software is being submitted, please attach a copy of the company's licensing policies and/or agreements.

Digital Content License Agreement with EULA

7. WHAT STATES HAVE ADOPTED THE SUBMISSION? List some of the states in which this submission is currently adopted.

Not Applicable

8. LIST THE FLORIDA DISTRICTS IN WHICH THIS PROGRAM HAS BEEN PILOTED IN THE LAST EIGHTEEN MONTHS.

Not Applicable