

Integrated Introduction to Culinary Arts Management

Safety, Recipes and Certification

Student Workbook



Visit the following websites to learn more about this book:



Student Workbook

Table of Contents

The chapters in this workbook align with the chapters in the coursebook.

Foreword	i
1. A World of Food	1
2. Handling Food Safely	17
3. Bad Bugs.....	37
4. Food Hazards and Allergens	53
5. TCS Foods and Controls	71
6. Sources and Receiving	85
7. Storage.....	101
8. Food Preparation	117
9. Food Service	137
10. Cleaning and Sanitizing	153
11. Facility and Equipment.....	169
12. Pest Control.....	185
13. Management Systems and Crisis Planning	201
14. Regulations, Inspections, and Staff Training	219
15. Practice Exam (Provided with this Book).....	237
16. Certification Exam Study Guide	247
Glossary	255
Flash cards	277

Videos

Each chapter includes a video covering the recipe and relevant topics from the coursebook chapter. Videos include:

- Food safety topics
- Culinary arts
- Food Safety Manager certification topics
- Review of example exam questions