

**HOME ECONOMICS CAFETERIA TRAINING 11
AND 12 GRADE COLLECTIONS**

Overview of Comprehensive Resources

*On Cooking: A Textbook of Culinary
Fundamentals, Second Canadian Edition*
(Grade 11, Grade 12)

This large, hardcover Canadian text is designed as a comprehensive guide to the culinary arts, for both new and experienced cooks. Thirty-five chapters in the student text cover all aspects of food preparation and presentation, with many colour layouts and step-by-step pictures. There are over 600 recipes, from classic to contemporary, as well as sections on cooking lore. Appendices include measurement, conversion charts, a bibliography and recommended reading materials. This edition includes updated meat guidelines reflecting the recent changes in Canadian meat regulations; coverage of emerging technologies and trends, including information on new cooking media (e.g., induction cooking); more detailed content in the chapters dealing with sauces and stocks and pies, pastries and cookies; a more standardized recipe format; and more than 90 new Canadian recipes.

The accompanying instructors manual includes chapter outlines, learning outcomes, key terms, supplementary information, questions for discussion and test questions. Appended to the manual are a series of transparency masters, illustrating topics such as temperature danger zone and stages of cooked sugar.

Professional Cooking, 4th Edition
(Grade 11, Grade 12)

This 30-chapter American textbook describes the various aspects of the food industry in detail. Topics include history and organization of food service, the use and care of tools and equipment and food preparation. The recipes included in the publication describe techniques and procedures and provide practice in the fundamentals of food preparation. This edition emphasizes healthy living and provides additional new recipes.

The accompanying Canadian Cooking Companion provides information regarding the grading and inspection of food in Canada, as well as an introduction to the basics of nutrition and vegetarian cuisine and fish and seafood products available in Canada. It is divided into five modules: "Nutrition in Canada," "Meat Inspection and Grading in Canada," "Poultry and Egg Inspection and Grading in Canada," "Canadian Fish and Seafood," "Culinary Arts and Vegetarianism". Each module features an introductory learning guide and concluding summary and review material.