

CULINARY ARTS

2025-2026 TEXTBOOKS & REQUIRED SUPPLIES

✓ TEXTBOOKS (Required)	TEXTBOOK TITLE 1. Culinary Math (NEW) 2. Serve-Safe Course Book (NEW) 3. On Cooking – Culinary Fundamentals Students may purchase textbooks from the W	(NEW or USED) 6 th	PUBLISHER Wiley tional Restaurant Association Pearson r the vendor of their choice.	ISBN 978-1-118-97272-4 978-0-866-12709-7 978-0-134-44190-0
✓ TOOLS (Required)	Students' required chef coats, hat, knife set, and a chef's thermometer costs are included in their fees. These items will be distributed to students during the first week of class. Students will also need to purchase on their own, from the vendor of their choice. Black Chef's pants (black scrub pants) Black Non-Skid Shoes Black Sharpie marker(s)			
✓ SUPPLIES (Required)	Students <u>may</u> also need to purchase supplies such as (but not limited to) pens and/or pencils, notebooks and/or paper, three-ring-binders, etc. These items are purchased by the student at the vendor of their choice.			

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