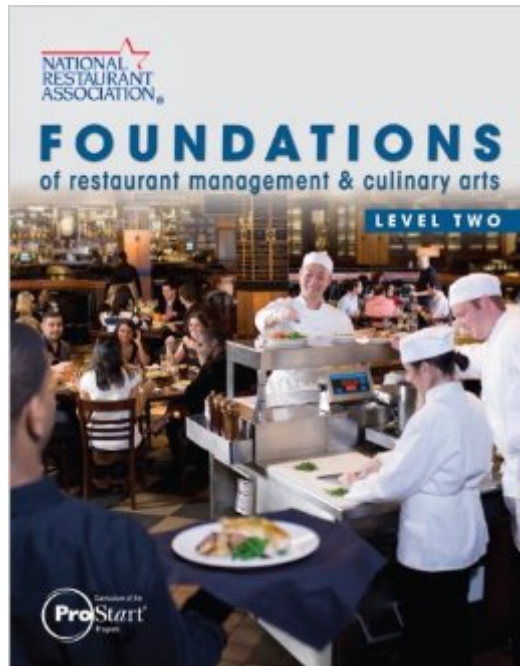


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Foundations Of Restaurant Management & Culinary Arts: Level 2



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

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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 See all reviews (3 customer reviews)

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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.

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