

2025 – 2026 SCHOOL YEAR – TEXTBOOK/RESOURCE REQUIREMENTS

First and Second Semester

Textbooks:

Foundations of Restaurant Management & Culinary Arts, 3rd Edition – Level 2

Websites:

<https://jrti.schoology.com/login?&school=3029584600>

<https://sp2.org/>

<https://www.careersafeonline.com/>

<https://live.myvrspot.com/site/login>

<https://www.servsafe.com/>

<https://band.us/n/afa9beaaq7T40>

2025 – 2026 SCHOOL YEAR – REFERENCE BOOKS RECOMENDED FOR PURCHASE

First and Second Semester

The Professional Chef 9th edition, Wiley publishing, The Culinary Institute of America

Garde Manger, The Art and Craft of the Cold Kitchen, 4th edition, Wiley publishing,
The Culinary Institute of America

On Food and Cooking, The Science and Lore of the Kitchen
Harold McGee

The New Food Lover's Companion 3rd edition, Sharon Tyler Herbst

Emily Post's Etiquette 16th edition, Peggy Post

2025 – 2026 SCHOOL YEAR – DAILY REQUIRED MATERIALS

Chef may check for these items daily as part of your daily mise en place.

- Log-on information for all electronic resources
- School provided device fully charged (Chromebook or Tablet)
- Sharpie Permanent markers, required every day in class
- Pen (blue or black ink) or pencil
- Pocket sized Notebook (for taking notes in the kitchen during class)
- Non-slip, closed toe shoes (sneakers are not acceptable for lab)
- Professional Uniform (as outlined in uniform policy)