

## Technical Training Resource List

This information is for counselling purposes only. As technical training resources are updated frequently, **apprentices are advised not to purchase any items listed below until after meeting their instructor on the first day of class.** The resources listed below may be purchased from the technical training provider offering the program.

### A. Required for Technical Training

#### For All Three Periods

1. [Trade Course Outline](#)
2. The New Professional Chef - Fifth Edition - The Culinary Institute of American - Van Norstrand, Reinhold
3. On Cooking: Textbook of Culinary Fundamentals (1995), Prentice Hall – Sarah R. Labensky and Alan M. Haus (ISBN 0-13-194515-7)
4. Professional Cooking - Wayne Gisslen - John Wiley and Sons
5. Institutional Note Packages and Reference Material
6. Beefacts Manual for Food Service - Beef Information Centre / Alberta Cattle Commission
7. Sanitation Code
8. For third period
  - Interprovincial Standards Red Seal Program “Cook” [National Occupational Analysis \(NOA\)](#).

### B. Optional Training Resources

#### For All Three Periods

1. Professional Baking - Wayne Gisslen - John Wiley and Sons
2. Learning Guides for Professional Cook Training, Level I, II and III Opening Learning Agency
3. Math Principles for Food Service Occupations - Haines, Delmar Publishers
4. Classical Cooking the Modern Way - Eugene Pauli, CBI Publishing Co. Inc.
5. Herring's Directionally of Classical and Modern Cookery - Walter Bickel, Radio City Book Store
6. Japanese Garnishes the Ancient Art of Mukimono - Yukiko and bob Haydock - Holt, Rinehart and Winston
7. Chinese appetizers and Garnishes - Huang Sue-Huei
8. Kochkunst in Bildern (Buffet Book) Hugo Mattheaes, Druckerei und Verlag GmbH. & Co.
9. Terrines, Pates and Galantines - Editors Time - Life Books, Time - Life Magazines
10. The Big Beautiful Books of Hors d'Oeuvres - Julia Windberg - Butterick Publishing
11. The Roux Brothers New Classic Cuisine - Albert and Michel Roux - Prentice Hall Canada Incorporated
12. Planning and Controls for Food and Beverage Operations - J. D. Ninemeier, Educational Institute of American Hotel and Motel Association
13. The Chef's Compendium of Professional Recipes - Fuller and Ronald, Heinemann: London
14. Le Repertoire de la Cuisine
15. Meat Manual
16. Advanced Professional Cooking - Wayne Gisslen

17. Techniques of Healthy Cooking - Culinary Institute of America
18. Pates and Terrines - Hearst Books
19. Food and Beverage Control - Douglas C. Keisler
20. Canada Good Guide
21. Laououse Gastronomique
22. Personal Nutrition - Boyle and Whitney
23. Art of Garde Manger