Safety Notice

The reader is expressly advised to consider and use all safety precautions described in this textbook or that might also be indicated by undertaking the activities described herein. In addition, common sense should be exercised to help avoid all potential hazards and, in particular, to take relevant safety precautions concerning any known or likely hazards involved in food preparation, or in use of the procedures described in Culinary Essentials, such as the risk of knife cuts or burns.

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Foreword

Johnson & Wales University is known as America’s Career University. The University is student centered, employment-focused, market-driven, experientially based, and globally oriented. Johnson & Wales University collaborated with Glencoe/McGraw-Hill to bring you a unique textbook filled with the essential knowledge and skills needed to become a culinary professional.

**Culinary Essentials will show you:**
- the value of quality customer service to the dining experience.
- the role of foodservice management, standards, regulations, and laws.
- why safety and sanitation must be controlled at all times.
- how to use the equipment found in the professional kitchen.
- how culinary nutrition will enable you to create successful menus.
- how to use standardized recipes to control costs.
- the cooking techniques used in quantity food preparation.

Johnson & Wales’ philosophy is to learn by doing, so we hope you make good use of this learning tool and pursue a rewarding career in culinary arts. We invite you to visit [www.jwu.edu](http://www.jwu.edu) to learn more about Johnson & Wales University and culinary arts careers.

Johnson & Wales University Contributors

**Dr. Manuel Pimentel, Jr.**  
Sr. Vice President Emeritus  
University Relations

**Bradley J. Ware Ph.D., CCE, CCC**  
Professor  
College of Culinary Arts

**Deb Bettencourt**  
Special Projects Coordinator  
College of Culinary Arts

**George O’Palenick CEC, CCE, AAC**  
Associate Professor  
College of Culinary Arts

**Marc DeMarchena M.A., WSET, FRDP, CWE**  
Associate Professor  
College of Culinary Arts

**Suzanne Vieira M.S., RD, LDN**  
Department Chair  
Culinary Nutrition Program  
College of Culinary Arts

**Mitch Stamm CEPC**  
Associate Instructor  
International Baking & Pastry Institute  
College of Culinary Arts

**Robert M. Nograd CMC**  
Dean Emeritus  
Corporate Executive Chef

**John Chiaro M.S., CEC, CCE, AAC**  
Associate Professor  
College of Culinary Arts

**Douglas Stuchel M.A.T.**  
Culinary Team Lead Co-op & Employment  
Career Development Office

**Katrina Herold B.S., CSW**  
Instructor  
College of Culinary Arts

**Peter Vaillancourt B.S.**  
Instructor  
College of Culinary Arts

**Elaine Cwynar M.Ed.**  
Associate Professor  
College of Culinary Arts

**Rainer Heinerwadel M.A.T., GMC**  
WACS Global Master Chef  
Department Chair  
Culinary Baccalaureate Program  
College of Culinary Arts

**Gary Welling A.S.**  
Department Chair  
International Baking & Pastry Institute  
College of Culinary Arts

**Karl Guggenmos M.B.A., GMC, AAC**  
WACS Global Master Chef  
University Dean, Culinary Education

**Paul J. McVety EdD**  
Dean, Culinary Academics
Contributors and Reviewers

Educational Reviewers

Allen B. Asch  
Area Technical Trade Center  
Las Vegas, Nevada

Arnell M. Currie  
Welsh High School  
Welsh, Louisiana

Joyce Glen  
Nettleton High School  
Jonesboro, Arizona

Marsha Miller  
Fort Payne High School  
Fort Payne, Alabama

Kimberley M. Myers M.Ed., NBPTS  
Aynor High School  
Aynor, South Carolina

Holly P. Nix  
Blacksburg High School  
Blacksburg, South Carolina

Shirley Rauh  
Lutheran High School South  
St. Louis, Missouri

Amanda Riggen  
Walker Career Center  
Indianapolis, Indiana

Denise Schaefer CEC, CCE, AAC  
Penta Career Center  
Perrysburg, Ohio

Marilyn J. Schoolmeester  
Edgerton High School  
Edgerton, Minnesota

Wealthy Slattery  
Crenshaw High School  
Los Angeles, California

Kim Smith  
Cary High School  
Cary, North Carolina

Beverly J. Swisher  
Wichita High School West  
Wichita, Kansas

Susan Teelin  
Camden Middle School  
Camden, New York

Linda Larsen Valiga M.Ed.  
Waukesha South High School  
Waukesha, Wisconsin

Technical Reviewers

Stephanie Anagnoson  
Math Expert  
Santa Clarita, California

Chef Billie DeNunzio CCE  
Institute of Culinary Arts  
Eastside High School  
Gainesville, Florida

Emily L. Kimbrough  
Lead Chef Instructor  
Charleston, South Carolina

Dr. Keith Mandabach CEC, AAC  
Assistant Professor  
New Mexico State University  
School of Hotel, Restaurant, and Tourism Management  
Las Cruces, New Mexico

Jeff Nelken M.S., RD  
Food Safety/HACCP Expert  
Woodland Hills, California

Chef Erik Oberholtzer  
Tender Greens  
Culver City, California

Sally Porter  
Hinds Community College  
Jackson, Mississippi