



Publisher Questionnaire

Pearson Title: Introduction to Culinary Arts, Jerry Gleason

Florida Course: 8800510 - Culinary Arts 1

AUTHORS & CREDENTIALS: LIST FULL NAME OF AUTHOR(S), WITH MAJOR OR SENIOR AUTHOR LISTED FIRST. BRIEFLY PROVIDE CREDENTIALS FOR EACH AUTHOR.

Culinary Institute of America (CIA)

Dedicated to culinary education since 1946, the Culinary Institute of America offers associate, bachelor's, and master's degree programs as well as certificate courses for culinary enthusiasts. With campuses in New York, Texas, California, and Singapore, the CIA also offers conferences and consulting services that have made the organization the think tank of the food industry.

STUDENTS: DESCRIBE THE TYPE(S) OF STUDENTS FOR WHICH THIS SUBMISSION

The submission is intended for students interested in pursuing a career in the field of culinary arts.

1. LIST THE FLORIDA DISTRICTS IN WHICH THIS PROGRAM HAS BEEN PILOTED IN THE LAST EIGHTEEN MONTHS.

This program has not been piloted in Florida over the last 18 months.

2. HOW ARE YOUR DIGITAL MATERIALS SEARCHABLE BY FLORIDA'S ACADEMIC STANDARDS (SECTION 1006.33(1)(e), FLORIDA STATUTES)?

A correlation to Florida standards with links to content citations is provided in the Instructor Resources section of the MyLab digital companion.

3. IDENTIFY AND DESCRIBE THE COMPONENTS OF THE MAJOR TOOL.

Educational Approach:

Using *Introduction to Culinary Arts, Fifth Edition*, students gain a broad perspective to explore and launch a culinary career, including career alternatives, and educational requirements. This text is designed to cover the basics of both in areas such as product knowledge, food safety, nutrition, food science, as well as cooking and baking techniques.

The program is written and designed specifically for high school students with a flexible delivery including print and digital options. The program is visually engaging and feature the real-world experience only an organization like CIA can provide.

From basic knife skills to running a restaurant, *Introduction to Culinary Arts* shows students a pathway to success in the restaurant and food service industry. The Culinary Institute of America brings over 65 years of excellence and experience to the latest edition of this program.

- New engaging introduction in each chapter
- New portfolio projects
- Updated chef profiles
- Updated design and images
- Expanded career information
- Powerful Pearson MyLab® Platform

MyLab Introduction to Culinary Arts, 5th Edition is a digital learning platform that provides tutorials, digital media, homework activities, and assessment solution designed enable teachers to customize instruction to an entire class or individual students. The MyLab offers an embedded etext as well as course management functions, including gradebook, assignment manager, data, and analytics, all supporting an engaging online learning experience and individualized instruction.

Major Tool - Student Components

The Major Tool, student components, consists of the Student Edition (printed textbook) and the MyLab digital companion.

- The Student Edition (940 pages, four color, NASTA bound) consists of twenty-four chapters and one appendix.
- MyLab Digital Course including additional instruction, activities, digital media, and assessments.

Major Tool - Teacher Components

n/a

4. IDENTIFY AND DESCRIBE THE ANCILLARY MATERIALS.

Ancillary Materials - Student Components

The consumable Student Activity Guide provides additional learning activities and extensions. including assessments, writing assignments, and group projects.

Ancillary Materials - Teacher Components

The Teacher's Wraparound Edition (print, hard cover) contains the full student edition with teaching resources included in the margins. These resources include discussion points, teaching tips and reinforcement activities.

Downloadable Resources

- Classroom presentations provide an overview of the key objectives of each lesson, available in PowerPoint and Rise formats.
- Test Bank with TestGen assessment software enables teachers to select and generate customized tests from a bank of supplied questions and/or add their own test questions.
- Glossary and Lesson Objectives in Spanish is available for download in PDF format.

5. IDENTIFY WHICH INDUSTRY STANDARD PROTOCOLS ARE UTILIZED FOR INTEROPERABILITY?

The MyLab learning platform is IMS Global / 1 Ed Tech, 1.3 compatible.

A list of learning management platforms that can be integrated with MyLab and other information on integration services can be found at <https://www.pearson.com/en-us/higher-education/educators/digital-learning-platforms/lms-integration-services.html>.

6. HOW MUCH INSTRUCTIONAL TIME IS NEEDED FOR THE SUCCESSFUL IMPLEMENTATION OF THIS PROGRAM?

Using the Student Edition, Student Activity Guide, and additional activities in the MyLab, there are over one hundred fifty hours of instruction available to the teacher. However, the program is designed for flexible implementation and the teacher can customize the instruction to fit a variety of course lengths.

7. WHAT PROFESSIONAL DEVELOPMENT IS AVAILABLE?

There is no formal Professional Development program available for this program. However, the editorial staff is available to help with content questions implementation issues. Technical support is available at this website <https://support.pearson.com/getsupport/s/contactsupport>.

8. WHAT HARDWARE/EQUIPMENT IS REQUIRED?

The MyLab platform can be accessed by any device connected to the Internet. A list of compatible browsers and their system requirements is available here:

<https://support.pearson.com/getsupport/s/article/Using-an-Alternate-Supported-Browser>.

9. WHAT LICENSING POLICIES AND/OR AGREEMENTS APPLY?

Terms of Use and End User License Agreement are available at the following link: <http://tpi.pearsoncmg.com/tpi/w3c/license.jsp>.

10. WHAT STATES HAVE ADOPTED THE SUBMISSION?

The program has been adopted state-wide in New Mexico and Texas. The program is widely used throughout the United States.

11. WHAT OPEN EDUCATIONAL RESOURCES RELATED TO THIS BID DO YOU MAKE AVAILABLE(S)?

There are no Open Educational Resources associated with this program.

12. ALTHOUGH NOT CALLED FOR IN THE STATE ADOPTION, DO YOU HAVE ADVANCED PLACEMENT (AP) OR ACCELERATED PROGRAM INSTRUCTIONAL MATERIALS AVAILABLE FOR THE COURSE(S) BID FOR ADOPTION?

There are no AP materials associated with this or other CTE courses bid into this adoption.

13. WHAT, IF ANY, FOREIGN LANGUAGE TRANSLATIONS DO YOU HAVE AVAILABLE?

Spanish translations of the Glossary and Lesson Objectives are available online at no cost to adopters.

14. DO YOU PROVIDE ACCESS POINT SCAFFOLDING OR AN ACCESS POINT CORRELATION UPON REQUEST?

Not applicable - Access Points are not developed for this course.

15. ESSA LEVELS OF EVIDENCE

While no formal efficacy studies have been conducted on the program, it is in its fifth edition and has been used by thousands of high school students over more than twenty years. The author, the Culinary Institute of America, is a prestigious institution with foremost expertise in the industry.