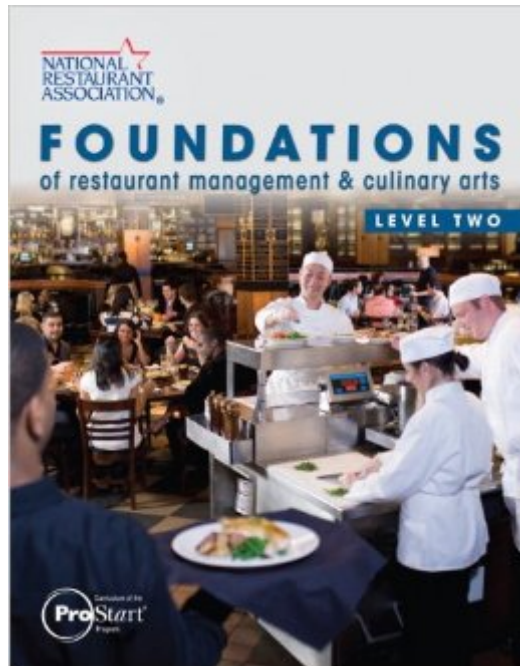


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# Foundations Of Restaurant Management & Culinary Arts: Level 2



## 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)

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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 Â Â See all reviews Â (3 customer reviews)

Best Sellers Rank: #342,700 in Books (See Top 100 in Books) #148 in Â Books > Cookbooks, Food & Wine > Professional Cooking #612 in Â Books > Business & Money > Industries > Hospitality, Travel & Tourism #1228 in Â Books > Textbooks > Business & Finance > Management

## 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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