About the Authors

Chef John Draz received his associate's degree from The Culinary Institute of America in Hyde Park, New York, in 1981 and was the recipient of the Edward T. Hanley Scholarship. He also received a bachelor's degree in Culinary Management from Kendall College in Evanston, Illinois. During his nearly 40 years in the field, Chef Draz has worked at numerous restaurants and hotels. In 1983, as Chef of The Winnetka Grill, Chef Draz was featured in the PBS television series Great Chefs of Chicago.

Chef Draz was a founding faculty member of the Kendall College School of Culinary Arts in Evanston, Illinois. While serving on the faculty, he taught a wide variety of subjects related to professional cookery. Chef Draz served as chair of the culinary department from 1988 to 1991, supervising all aspects of instruction and college foodservice. He has earned certifications from the American Culinary Federation including Certified Executive Chef and Certified Culinary Educator.

In addition, Chef Draz has experienced entrepreneurship as chef/owner of a 300-seat fine-dining restaurant. He has extensive consulting experience lending his talents to numerous independent restaurants, manufacturers, and trade associations. Chef Draz has over 20 years of experience as a research chef and food product developer. He is recognized as a Certified Research Chef by the Research Chefs Association. He currently works as a consultant to food companies developing products for retail and foodservice.

Chef Christopher Koetke started working in the culinary arts in 1982 and is currently Corporate Executive Chef of Ajinomoto Health and Nutrition of North America. He is also President of Complete Culinary LLC, a consulting firm dedicated to the 360-degree, comprehensive view of food and beverage. He devoted 20 years of his professional life to culinary education as chef instructor, dean, and vice president of the School of Culinary Arts at Kendall College. He was also vice president of culinary arts for Laureate International Universities where he oversaw 48 culinary programs in 12 countries. He is currently the past chair of the Feed the Planet Committee of Worldchefs. Before his career in culinary education began, he worked in some of the finest restaurants and patisseries in the United States, France, and Switzerland.

Chef Koetke has an MBA from Dominican University, a BA in French literature from Valparaiso University, and a Certificat de la Langue Française from the Sorbonne in Paris. He has been honored with the Outstanding Alum from the Brennan School of Business at Dominican University, Alumni Achievement Award from Valparaiso University, and Worldchefs Educator Award. He hosted his own national TV cooking show for almost five years, is a frequent presenter at national and international food events, and has written for several prominent newspapers and foodservice publications. Chef Koetke has received numerous industry awards including Chef of the Year by the Chicago chapter of the International Food and Wine Society, American Culinary Federation culinary competition medals, and third place in the US finals of the Bocuse d'Or.

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US Foodservice

New to This Edition

Designed for the beginning culinary student, the fifth edition of *The Culinary Professional* has been carefully planned to provide succinct sections of thought-provoking text directly followed by review questions throughout the lessons. Instructors can use these targeted review questions to assess comprehension for the specific learning outcome the content and assessment questions are designed to meet. The end of chapter activities are also correlated to specific numbered learning outcomes to easily connect application questions to important learning goals.

Safety guidelines have been enhanced to ensure that students are aware of the potential risks when working in the fast-paced foodservice environment. The essential safety material throughout the entire curriculum has been expanded to include additional hazards in the workplace, electrical safety, personal protective equipment, and prevention of ergonomic injuries.

Maintaining safe food is one of the most important tasks for foodservice professionals. This edition has been updated to meet the newest FDA Food Code published in late 2022.

In coordination with experts in food allergies, critical updates were made to help students improve their knowledge of how to better serve individuals with food allergies.

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Credentialing Partners and Support

Goodheart-Willcox appreciates the value of industry credentials, certifications, and accreditation. We are pleased to partner with leading organizations to support students and programs in achieving credentials. Integrating industry-recognized credentialing into a career and technical education (CTE) program provides many benefits for the student and for the institution. By achieving third-party certificates, students gain confidence, have proof of a measurable level of knowledge and skills, and earn a valuable achievement to include in their résumés. For educators and administrators, industry-recognized credentials and accreditation validate learning, enhance the credibility of programs, and provide valuable data to measure student performance and help guide continuous program improvement.

American Culinary Federation (ACF)

Goodheart-Willcox is delighted to acknowledge the American Culinary Federation (ACF), a professional organization for chefs and cooks that is recognized as the standard for excellence in the culinary industry. The ACF works with NOCTI to provide comprehensive solutions to secondary and postsecondary individuals looking to begin a career in the field of culinary arts. The collaboration between ACF and NOCTI focuses on co-branding NOCTI's Culinary Arts Cook and Retail Commercial Baking Job Ready assessments to further expand certification opportunities for culinary students across the country. Learners have the opportunity to earn the Workforce Competency Credential and college credit recommendations through NOCTI and to apply for certification through ACF by meeting the ACF requirements listed on their website. Goodheart-Willcox has correlated the text to the competencies and standards within the NOCTI-ACF Job Ready certifications.

The Culinary Professional is correlated to the Culinary Arts Cook, Retail Commercial Baking, Culinary Arts Prep Cook, and the Commercial Foods credentials offered by NOCTI and to the Culinary 1 and Culinary 2 YouScience® Industry Certifications.

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YouScience Industry Certifications, part of the YouScience Brightpath academic and career guidance platform, offer students entry- to mid-level certifications that act as tangible proof of their skills and knowledge. For more information about YouScience, including a complete listing of their Industry Certifications, please visit https://www.youscience.com/certifications/.

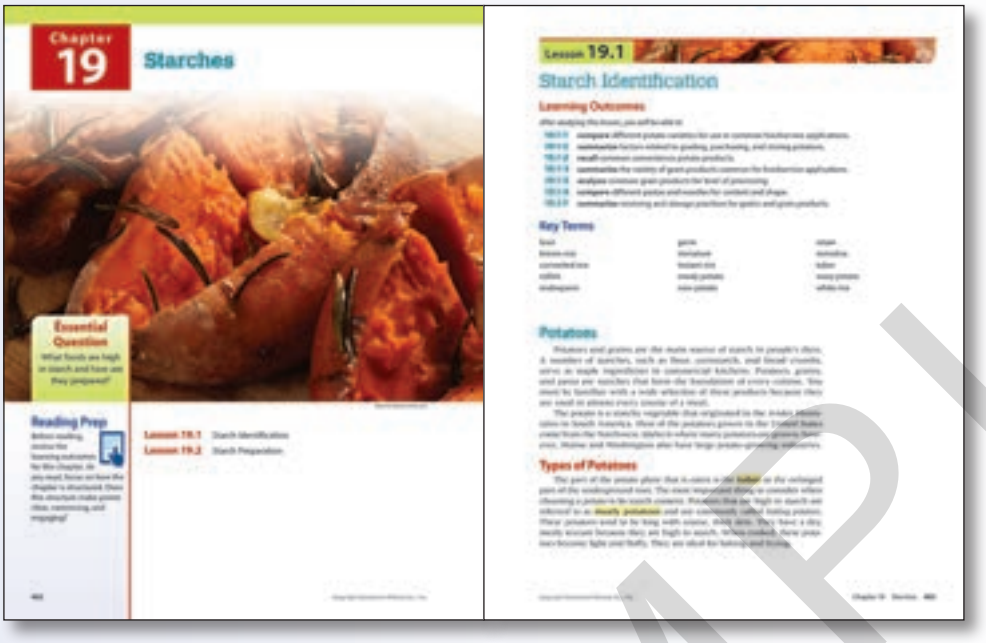
To see how *The Culinary Professional* correlates to credentialing and certification standards, visit the Correlations tab at www.g-w.com/culinary-professional-2027.

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Guided Tour

The instructional design includes student-focused learning tools to help students succeed. This visual guide highlights the features designed for the textbook.

Essential Questions foster inquiry and encourage students to learn the chapter content.



Lessons arrange content into manageable chunks.

Learning Outcomes clearly identify the knowledge and skills to be obtained when the chapter is completed. These outcomes are numbered and correlated to related assessment elements to facilitate reporting and remediation.

Key Terms list the key terms to be learned in the chapter.

Reading Prep features provide quick, easy activities to expand reading skills.

Caption Questions enrich and extend learning.



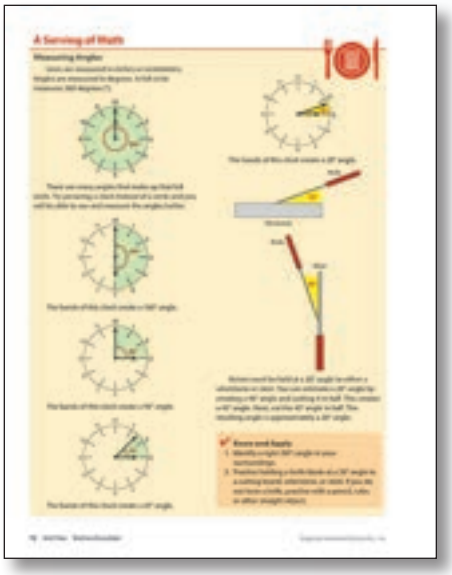


Figures have been designed to communicate specific techniques and topics clearly and simply.

Reviews follow each section of the lessons with questions that are correlated to the learning outcomes and reinforce understanding.

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A Serving of Math features provide tutorial for basic math concepts.



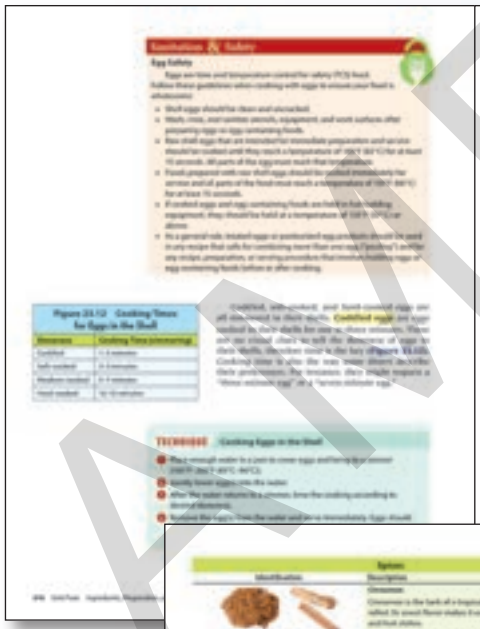
A Serving of Science features simplify fundamental food science concepts.

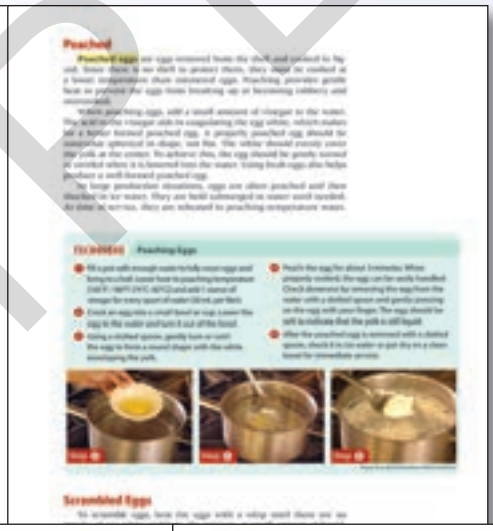


A Serving of History features provide interesting glimpses of the culinary field throughout time.



Sanitation & Safety features supply food and kitchen safety topics relevant to the foodservice industry and chapter content.





Illustrated Techniques provide step-by-step instructions for foundational techniques.

Illustrated Descriptions identify foods and equipment used in professional kitchens.





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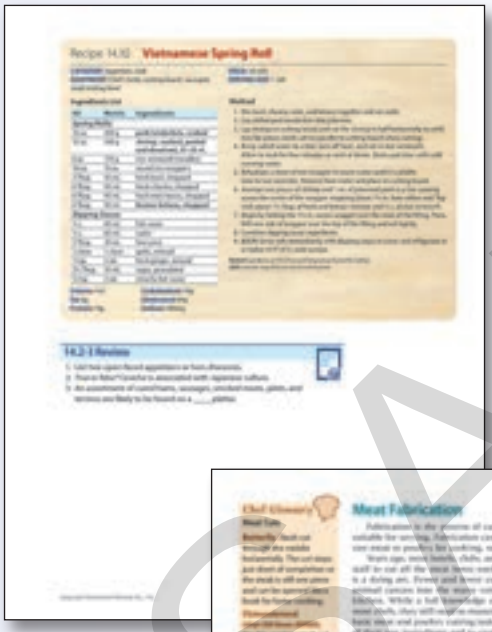


Nutrition Tidbit features share interesting nutrition updates relevant to future chefs.

Instructive Graphics and Illustrations engage students and expand content.

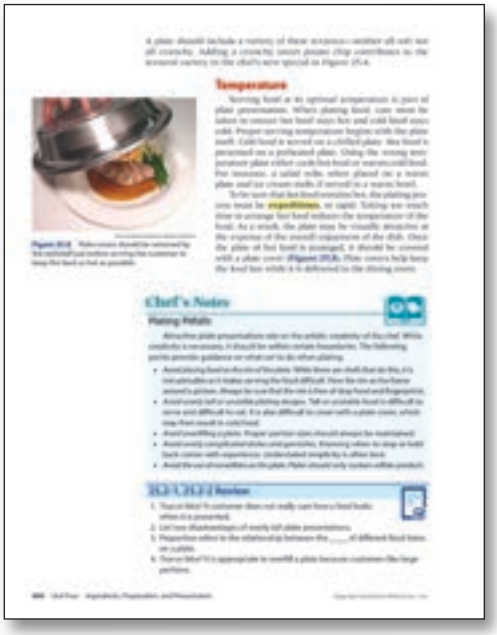


Industry Insights features provide useful information for succeeding in the culinary industry.



Recipes apply culinary techniques from each lesson to produce delicious dishes.

Chef's Notes features supply helpful hints and interesting facts from culinary experts.





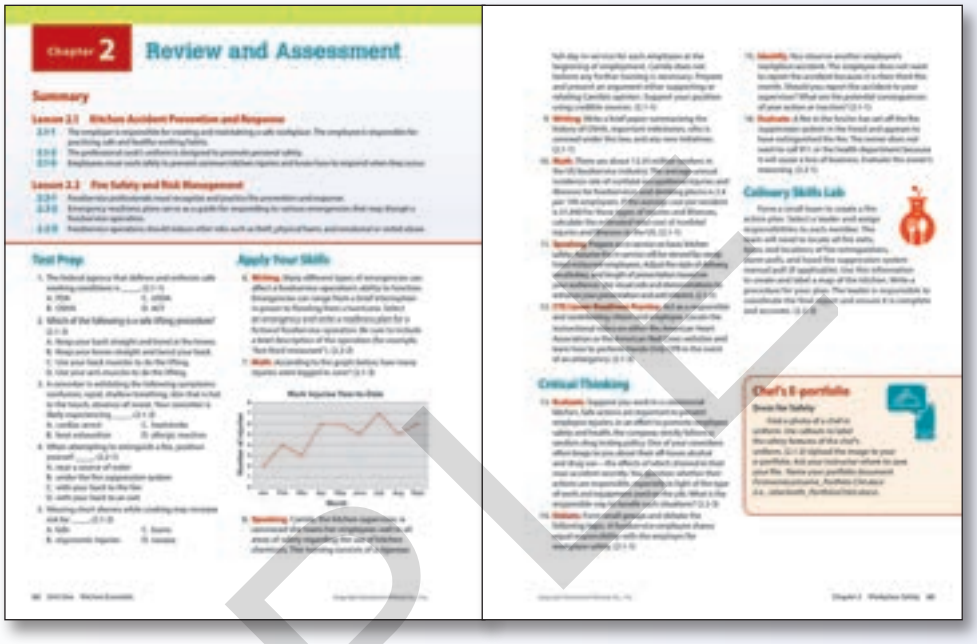
Chef Glossary features outline industry-specific vocabulary.

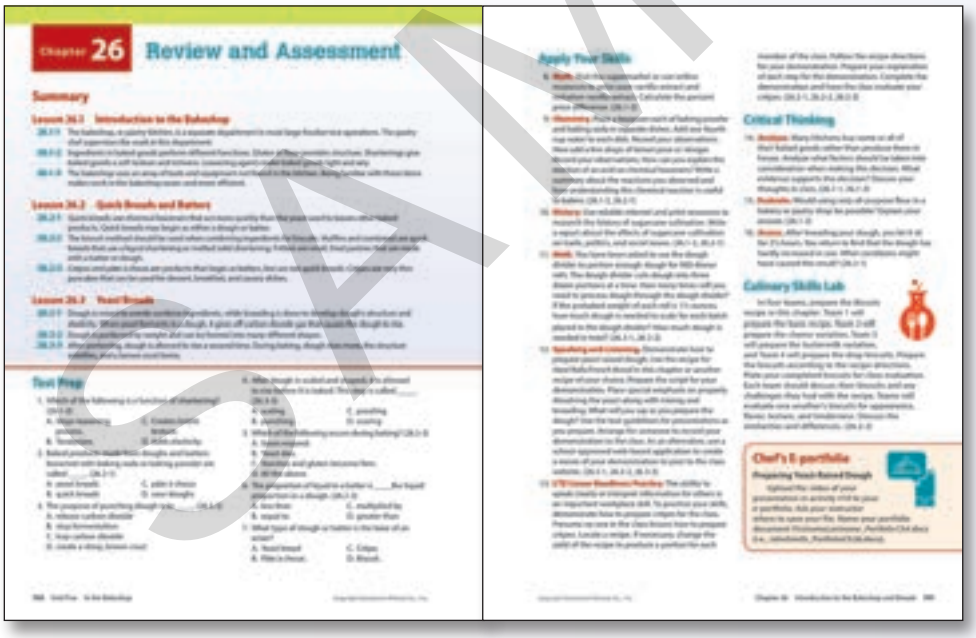
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Summary feature provides an additional review tool for you and reinforces key learning outcomes.

Test Prep questions enable you to demonstrate knowledge, identification, and comprehension of chapter material.

Apply Your Skills questions and activities link chapter content to various academic subjects and to career expectations in the areas of reading, writing, and speaking.





Critical Thinking questions develop higher-order thinking and problem-solving abilities.

Culinary Skills Lab provides an opportunity to apply chapter content.

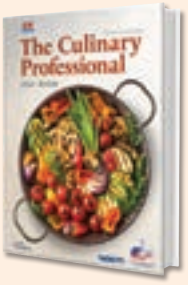
Chef's E-portfolio builds your e-portfolio for use when exploring volunteer, education and training, or career opportunities.

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TOOLS FOR STUDENT AND INSTRUCTOR SUCCESS

Student Tools

Student Text



Available in print and digital, *The Culinary Professional* provides the foundational content needed for a career in the culinary arts. Fundamental culinary techniques, food safety and sanitation, and food and equipment identification are supplemented with culinary history, career success, management, menu development, resource use, nutrition, and analyzing cuisines. Test Prep questions assess knowledge gained and a Culinary Skills Lab challenges students to apply their skills. A Chef's E-portfolio activity aids students in developing their portfolios.

Workbook

- Includes questions and activities to help students achieve key learning outcomes.

Lab Manual

- Hands-on food preparation lab activities with lab-specific performance rubrics.

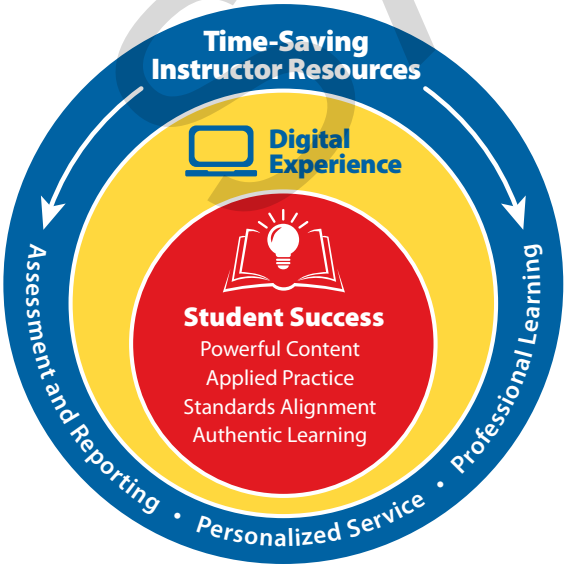
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