



Chef School Book Lists For Semester 1

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H100 - Culinary Management

Program Coordinator: Chef Roger Maurer Ext. 3187 Email: rmaurer@georgebrown.ca

H116 - Integrated Culinary Management

Program Coordinator: Chef Owen Steinberg Ext. 6526 Email: osteinbe@georgebrown.ca

Textbook List - Semester 1

Course	Course Code	Textbook
Food and Beverage	CMDI 1005	Principles of Food and Beverage
Culinary Skills I	HOSF1023	Professional Cooking for Canadian Chefs 7th Edition
Theory of Food I	HOSF1029	Online – Please See Program Coordinator
Computer Skills & Applications	COMP1082	No text required
Fundamentals of Butchery	HOSF1185	Online Manual
Sanitation, Safety & Equipment	HOSF1052	BASICS.fst Online, Food Safety Training In Canada - 2nd Edition
Nutrition & Lifestyle	GSCI1102	My Diet Analysis 5.0 Access Card (Mac/PC) Nutrition & Lifestyle Manual
Culinary Desserts/Bake Theory	HOSF1002	Online – Please See Program Coordinator
PLEASE NOTE: You will need only one of the following 2 Math Books.		
Hospitality Math	MATH 1102	Mathematics for Hospitality
Math Foundations	MATH 1000	Math Foundations Manual
PLEASE NOTE: You will need only one of the following 2 English Books.		
Foundations English	COMM 1003	Canadian Writer's World, 3 rd Edition
College English	COMM1007	Essay Essentials With Reading

Please note: This book list is subject to change.



H112 - Culinary Skills - Chef Training

Program Coordinator: Chef Christine Walker Ext. 3027 Email: cwalker@georgebrown.ca

Textbook List - Semester 1

Course	Course Code	Textbook
Culinary Skills I	HOSF1023	Professional Cooking 7th Edition (Gisslin)
Theory of Food I	HOSF1029	Professional Cooking 7th Edition (Gisslin)
Business Communications	COMM1047	Workplace Writing by Marilyn Holt (Custom Publication For Hosp.)
Fundamentals of Butchery	HOSF1185	Currently No text required
Sanitation, Safety & Equipment	HOSF1052	BASICS.fst Online, Food Safety Training In Canada - 2nd Edition
Culinary Desserts/Bake Theory	HOSF1002	Online – Please See Program Coordinator
PLEASE NOTE: You will need only one of the following 2 Math Books.		
Hospitality Math	MATH 1102	Hospitality Math
Math Foundations	MATH 1000	Math Foundations

Please note: This book list is subject to change.



H113 - Baking & Pastry Arts Management

Program Coordinator: Donna Sanche Ext 3421 Email: dsanche@georgebrown.ca
Program Coordinator: Amede Lamarche Ext 3923 Email: alamarch@georgebrown.ca

Textbook List - Semester 1

Course	Course Code	Textbook
Sanitation, Safety & Equipment	HOSF1052	Basics.fst
Baking & Pastry Arts Theory I	HOSF1094	Professional Baking College Version 5 th ED
Baking & Pastry Arts Skills I	HOSF1093	Professional Baking College Version 5 th ED
Baking & Pastry Arts Theory I and II	HOSF 1097	Professional Baking by Gisslen (5th Edition)
PLEASE NOTE: You will need only one of the following 2 Math Books.		
Hospitality Math	MATH 1102	Mathematics for Hospitality
Math Foundations	MATH 1000	Math Foundations Manual
PLEASE NOTE: You will need only one of the following 2 English Books.		
Foundations English	COMM 1003	Canadian Writer's World, 3 rd Edition
College English	COMM1007	Essay Essentials With Reading

Please note: This book list is subject to change.