



Davis Applied Technology College

A UCAT Campus
 550 E 300 S, Kaysville 84037
 Phone: 593-2500



2012 Culinary Arts

Catalog Year: 2012

The Program Materials listed below show general resources that you will need to purchase for this program. It is recommended that you wait to purchase these materials until you have received a Program Orientation (this document explains when you need the materials). You should also wait until you begin each course to purchase Course Materials. DATC instructors update curriculum throughout the year and materials and pricing may change without notice. Some textbooks, materials and supplies may be used for multiple courses and are required unless otherwise noted.

Program Materials	Optional	New	Used
Other: Davis County Food Handler Permit or Serv Safe Certificate		\$10.00	
Material: Chef coat		\$24.99	
Material: Chef hat: black, white, striped beanie, or baker's hat		\$4.99	
Material: Knife set	X	\$129.99	
Material: Notepad: small enough to fit in the breast pocket of chef coat		\$1.49	
Material: Pants: black, black with white stripes, or chef checkered		\$23.99	
Material: Pen		\$1.99	
Material: Permanent black marker		\$1.39	
Material: Shoes: leather or vinyl with slip-resistant sole		\$14.99	
Material: Thermometer		\$14.99	
Course Materials	Optional	New	Used
<i>CULA 2720: Advanced Bakery</i>			
Other: No Information Available			
<i>CULA 2730: Advanced Hot Food</i>			
Other: No Information Available			
<i>CULA 2700: Catering</i>			
Other: No Information Available			
<i>BTEC 1110: Computer Literacy</i>			
Curriculum: BTEC 1110 Computer Literacy		\$1.10	
Textbook: Fehl, Alec, Judy Mardar, Sandra Rittman, Russel Stolins, and Pamela R. Toliver. Microsoft Office 2010: Essentials with 180-day Software Trial and eLab License Key. Labyrinth Learning, 2011. ISBN: 1-5913-6390-X		\$115.55	\$83.20
Material: Headphones		\$3.99	
Material: USB Backup Media (2 GB Minimum)		\$9.99	
<i>CULA 1015: Culinary Arts I</i>			
Curriculum: Culinary Arts (binder)		\$28.99	

Textbook: Gisslen, Wayne. Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011. ISBN: 0-4701-9752-8		\$119.70	\$86.20
Workbook: Gisslen, Wayne. Study Guide to Accompany Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011 ISBN: 0-4701-9751-X		\$50.35	\$36.25
<i>CULA 1100: Culinary Arts II</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
Textbook: Gisslen, Wayne. Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011. ISBN: 0-4701-9752-8		\$119.70	\$86.20
Workbook: Gisslen, Wayne. Study Guide to Accompany Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011 ISBN: 0-4701-9751-X		\$50.35	\$36.25
<i>CULA 1110: Culinary Arts III</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
Textbook: Gisslen, Wayne. Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011. ISBN: 0-4701-9752-8		\$119.70	\$86.20
Workbook: Gisslen, Wayne. Study Guide to Accompany Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011 ISBN: 0-4701-9751-X		\$50.35	\$36.25
<i>CULA 1115: Culinary Arts IV</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
Textbook: Gisslen, Wayne. Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011. ISBN: 0-4701-9752-8		\$119.70	\$86.20
Workbook: Gisslen, Wayne. Study Guide to Accompany Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011 ISBN: 0-4701-9751-X		\$50.35	\$36.25
<i>CULA 1010: Culinary Arts Math</i>			
Textbook: Strianese, Anthony J. and Pamela P. Strianese. Math Principles for Food Service Occupations. 5th ed. Delmar Cengage Learning, 2007 ISBN: 1-4180-1646-2		\$18.00	
<i>CULA 1300: Culinary Arts Skill Development I</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
<i>CULA 1310: Culinary Arts Skill Development II</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
<i>CULA 1315: Culinary Arts Skill Development III</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
<i>CULA 1320: Culinary Arts Skill Development IV</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
<i>CUA 1325: Culinary Arts Skill Development V</i>			
Curriculum: Culinary Arts (binder)		\$28.99	
<i>CULA 1800: Culinary Arts Skill Practice I</i>			
Other: No Material Required		\$0.00	
<i>CULA 1805: Culinary Arts Skill Practice II</i>			
Other: No Material Required		\$0.00	
<i>CULA 1810: Culinary Arts Skill Practice III</i>			
Other: No Material Required		\$0.00	
<i>CULA 1815: Culinary Arts Skill Practice IV</i>			
Other: No Material Required		\$0.00	
<i>CULA 1120: Culinary Arts V</i>			

Curriculum: Culinary Arts (binder)		\$28.99	
Textbook: Gisslen, Wayne. Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011. ISBN: 0-4701-9752-8		\$119.70	\$86.20
Workbook: Gisslen, Wayne. Study Guide to Accompany Professional Cooking. 7th ed. John Wiley & Sons, Inc., 2011 ISBN: 0-4701-9751-X		\$50.35	\$36.25
<i>CULA 2800: Externship</i>			
Other: No Material Required		\$0.00	
<i>CULA 1005: Introduction to the Kitchen</i>			
Other: No Material Required		\$0.00	
<i>WKSK 1500B: Job Seeking Skills - Blended</i>			
Curriculum: WKSK 1500B Job Seeking Skills - Blended		\$0.00	
Textbook: Hanna, Sharon L., Doug Radtke and Rose Suggett. Career by Design: Communicating Your Way to Success. 4th ed. Prentice Hall, 2008. ISBN: 0-1323-3090-3		\$57.60	\$41.50
<i>WKSK 1400B: Workplace Relations - Blended</i>			
Curriculum: WKSK 1400B Workplace Relations - Blended		\$0.00	
Textbook: Hanna, Sharon L., Doug Radtke and Rose Suggett. Career by Design: Communicating Your Way to Success. 4th ed. Prentice Hall, 2008. ISBN: 0-1323-3090-3		\$57.60	\$41.50