Hospitality & Catering

2019

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Practical Cookery 14th Edition for Level 2 Commis Chef Apprenticeships and NVQs

Authors: David Foskett, Neil Rippington, Patricia Paskins, Steve Thorpe

Trust Practical Cookery: the classic recipe and reference book used to train professional chefs for over 50 years.

This 14th edition of Practical Cookery is the must-have resource for every aspiring chef. This new edition will help develop the culinary knowledge, understanding, skills and behaviours in the new Commis Chef (Level 2) apprenticeship standards and prepare apprentices and work-based learners for end-point assessment. It also supports those on NVQ programmes in Professional Cookery or Food Production and Cooking.

- Covers the latest preparation, cooking and finishing techniques, as well as the classics every chef should master with over 600 reliable recipes and 1,000 photographs
- Provides clear illustration of how dishes should look with close-up finished shots for every recipe, and clear step-by-step sequences to master techniques
- Ensures learners are fully up to date, with new content on the latest technology within the hospitality sector, up-to-date safe and hygienic working requirements, and new content on costing and yield control
- Helps assess knowledge and understanding with a new ‘Know it’ feature that will support preparation for professional discussions or knowledge tests
- Allows students to showcase the practical skills required for assessment with new ‘Show it’ activities.
- Encourages apprentices to think about how they have demonstrated professional behaviours with new reflective ‘Live it’ activities

Student’s book: 648pp
9781510461710 £32.99 Summer 2019

Whiteboard eTextbook
9781510461536 Small cohort: £50 + VAT/Large cohort: £75 + VAT* Summer 2019

Student eTextbook
9781510461529 1-year: £8.25; 2-year: £13.20; 3-year: £19.79 Summer 2019

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*Small cohort is 26-99 students. A large cohort is 99+ students. Prices for access for 12 months.

Please note: all Dynamic Learning products are subject to VAT.
### Practical Cookery

#### Practical Cookery 14th Edition for Level 2 Commis Chefs and NVQs

**Teaching and Learning Resources**

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<th>Resource</th>
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<td>36 Lesson ideas</td>
<td>36 Lesson ideas to reflect the outlined scheme of work, based on a model of one day per week of off-the-job training for the duration of the 12-month apprenticeship.</td>
<td>9781510461543 Small cohort: £150 + VAT/Large cohort: £250 + VAT*</td>
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<td>36 PowerPoints</td>
<td>36 PowerPoints to support front-of-class delivery.</td>
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<td>60 Worksheets</td>
<td>60 Worksheets to consolidate knowledge of topics in preparation for assessment.</td>
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<td>60 Quizzes</td>
<td>60 Quizzes to help prepare for the professional discussion.</td>
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<td>2 Practice on-demand tests</td>
<td>2 Practice on-demand tests with scenario-based questions covering knowledge and skill.</td>
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<td>200 Videos</td>
<td>200 Videos to support skills development.</td>
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<tr>
<td>Recipe log template</td>
<td>Recipe log template for learners to record recipes they have produced throughout the apprenticeship in preparation for professional discussion within the end point assessment.</td>
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*RESOURCES TO HELP PREPARE LEARNERS FOR ASSESSMENT*

- **Scheme of Work** with guidance on how to deliver the 20%-off-the-job element of the commis chef apprenticeship standard.
- **Scheme of Work** with guidance on delivery of Level 2 NVQs.
- Video of a mock practical observation with commentary on points to consider in preparation for assessment.
- Video of a mock culinary challenge with commentary on points to consider in preparation for assessment.

A subscription includes one-year access, training and a dedicated support team.

**Teaching and Learning Resources**

- Teaching and Learning Resources 9781510461543 Small cohort: £150 + VAT/Large cohort: £250 + VAT*
- Summer 2019

* *A small cohort is 26-99 students. A Large cohort is 99+ students. Prices for access for 12 months and are subject to VAT.*

### Practical Cookery for the Level 2 Technical Certificate

**Authors:** David Foskett, Patricia Paskins, Steve Thorpe, Neil Rippington

_Tailored to the new Level 2 Technical Certificate, this textbook will support your students in developing a sound understanding of the core content and skills demanded by the new qualifications. Now endorsed by City and Guilds._

- Helps prepare students for both the synoptic assignment and external written exam with practice questions and highly illustrated step-by-step breakdowns of key techniques
- Includes classic dishes as well as the latest methods used in real Michelin-starred kitchens
- Includes professional tips on preparation and presentation
- Fully up-to-date information on health and safety practice and nutritional data
- Includes creative ways to vary dishes, including cheaper alternatives to more expensive ingredients

**Level 2 Technical Certificate**

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<td>336pp</td>
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**How to order:**

- www.hoddereducation.co.uk/Catering2019
- Complete the FREEPOST order form on page 10
## Practical Cookery for the Level 3 Advanced Technical Diploma

**Authors:** David Foskett, Patricia Paskins, Steve Thorpe, Neil Rippington  
**Master culinary skills and prepare for assessment with the book which professional chefs have relied on for over 50 years to match the qualification and support their training and careers. Endorsed by City & Guilds, this book represents the gold standard in the Hospitality and Catering industry.**

With 460 recipes covering both classic dishes and the latest methods used in real, Michelin-starred kitchens, this book is structured around the units and requirements of the Level 3 Advanced Technical Diploma in Professional Cookery to make perfecting culinary techniques, meeting the qualification requirements and preparing for assessments easier than ever before.

- Break down key techniques with 50 step-by-step photo sequences
- Hone your presentation skills with photos of each recipe
- Test your understanding with questions at the end of each unit
- Help prepare for assignments, written tests and synoptic assessments with the new assessment section

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## Practical Cookery for the Level 2 Technical Certificate

**Practical Cookery for the Level 3 Advanced Technical Diploma [DIGITAL]**

**Tutor Digital Packages**

**Authors:** David Foskett, Patricia Paskins, Neil Rippington  
**Each package contains Teaching & Learning Resources – including schemes of work, videos demonstrating key techniques, PowerPoints to use as lesson aids and worksheets for activities and homework – and a Whiteboard eTextbook to be used as a front-of-class teaching tool.**

### Level 2 Resources
- 50 lesson planning ideas
- 50 videos
- 30 PowerPoints
- 40 quick quizzes

### Level 3 Resources
- 75 lesson planning ideas
- 60 videos
- 50 PowerPoints
- 65 quick quizzes

The Whiteboard eTextbook is fully integrated with the accompanying Teaching & Learning Resources, allowing you to access videos, worksheets and other content direct from on-screen pages.

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*A small cohort is 26-99 students. A large cohort is 99+ students. Prices for access for 12 months and are subject to VAT.*
Practical Cookery

Practical Cookery for the Level 2 Technical Certificate
Practical Cookery for the Level 3 Advanced Technical Diploma

Learner Digital Packages

Authors: David Foskett, Patricia Paskins, Steve Thorpe, Neil Rippington

The innovative Learner eToolkit encourages self-directed learning with activities, videos, advice and quizzes integrated into a digital copy of the Student Book. An interactive video walkthrough of a practice synoptic assignment allows learners to consider the method and requirements of this new assessment component.

**Level 2 Learner eToolkit**
- 30 topic summaries
- 120 exam practice questions
- 40 videos

**Level 3 Learner eToolkit**
- 50 topic summaries
- 200 exam practice questions
- 50 videos

The Learner eToolkit is also available to purchase individually at the listed price.

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**Practical Cookery for the Level 2 Professional Cookery Diploma, 3rd edition**

Authors: David Foskett, Patricia Paskins, Steve Thorpe, Neil Rippington

Master culinary skills and prepare for assessment with the book which professional chefs have relied on for over 50 years to match the qualification and support their training and careers.

With 460 recipes covering both classic dishes and the latest methods used in real, Michelin-starred kitchens, this book is structured exactly around the units and requirements of the Level 2 Professional Cookery Diploma (VRQ) to make perfecting culinary techniques, meeting the qualification requirements and preparing for assessments easier than ever before.

- Break down key techniques with 50 step-by-step photo sequences
- Test your understanding with questions at the end of each unit
- Prepare for assignments, written tests and synoptic assessments with the new assessment section
- Access professional demonstration videos with links throughout the book

**Student's Book**
- 624pp
- 9781471839610
- £32.99

**Student eTextbook**
- 9781471849381
- 1-Year: £8.25 2-Year: £13.20 3-Year: £19.79

**Whiteboard eTextbook**
- 9781471841217
- Small cohort: £50 + VAT/Large cohort £100 + VAT* 

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Practical Cookery for the Level 3 NVQ and VRQ Diploma

Authors: David Foskett, Patricia Paskins, Steve Thorpe, Neil Rippington

Help your students become expert chefs with this textbook which covers all the advanced preparation, cooking and finishing techniques they need to succeed in the professional kitchen.

Matched to the NVQ and Professional Cookery Diploma, this new edition has been fully updated to include recipes that incorporate modern culinary trends and up-to-date techniques. It contains all the underpinning knowledge your students need for whichever Level 3 course they are completing.

- Puts your students’ knowledge into practice with 400 specially selected, easy-to-follow recipes complete with colourful photographs
- Guides students through advanced techniques with 70 step-by-step sequences
- Provides access to over a dozen videos with QR codes embedded in the text

Student’s Book  592pp  9781471806698  £32.99
Student eTextbook  9781471840258  1-Year: £8.25 2-Year: £13.20 3-Year: £19.79
Whiteboard eTextbook  9781471827242  Small cohort: £50 +VAT/Large cohort: £75 +VAT*

Practical Cookery for the Level 3 NVQ and VRQ Diploma

Teaching & Learning Resources

Authors: David Foskett, Neil Rippington, Patricia Paskins, Steve Thorpe

Develop your students’ skills as professional chefs with this tailor-made digital support resource for Level 3 Professional Cookery.

Practical Cookery Level 3 Dynamic Learning provides inspiring resources specifically designed to help you deliver your Level 3 course with ease.

- Includes schemes of work which provide complete guidance for teaching all units
- Provides ready-made resources for each topic
- Demonstrates key skills and techniques with professional videos
- Monitors your students’ progress with interactive, automatically marked tests for each unit

Teaching and Learning Resources  9781471806728  Small cohort: £150 +VAT/Large cohort: £200 +VAT*

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Hospitality Supervision & Leadership

Hospitality Supervision & Leadership PRINT & DIGITAL
Authors: David Foskett, Patricia Paskins, Gary Farrelly, Ketharanathan Vasanthan, Lindsay Steele

Prepare for assessment and master the skills and knowledge you need to succeed as a hospitality and catering supervisor with this support resource.

Covering all the latest mandatory and most popular optional units, with a strong focus on preparation for assessment, this will be an essential resource for anyone working towards the Level 3 NVQ Diploma in Hospitality Supervision and Leadership, whether in college or in the workplace. It also provides support for those completing the Hospitality Supervision and Leadership apprenticeship.

• Provides all the essential knowledge and skills any supervisor working in the hospitality industry will need: from supporting, motivating and developing staff, to customer service skills, problem solving and controlling resources
• Develops understanding of the assessment requirements with clear explanations of all criteria
• Helps you to build your portfolio, with guidance on suitable evidence and activities that provide assessment opportunities
• Prepares you for professional discussions and questioning with knowledge checks at the end of each unit to test your understanding

Student's Book 312pp 9781471847523 £32.99
Student eTextbook 9781471848285 1-Year: £8.00; 2-Year: £12.80; 3-Year: £19.20
Whiteboard eTextbook 9781471848292 Small cohort: £50 +VAT/Large cohort: £100 +VAT*

Hospitality Supervision & Leadership Teaching & Learning Resources DIGITAL
Author: Stephen Frei

Develop your learners’ skills as supervisors and prepare them for assessment with these digital support resources

• Performance assessment activities, with clear explanations of all assessment criteria and suggestions of suitable evidence
• Sample assignments to support knowledge and understanding assessment
• Forms and templates to help learners build their portfolio
• Tutorials summarising key underpinning knowledge for each unit
• Multiple-choice tests to track and monitor progress and prepare apprentices for external assessment

Teaching and Learning Resources 9781471847554 Small cohort: £150 +VAT/Large cohort: £250 +VAT*

Key information about Dynamic Learning digital resources
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Please note: all Dynamic Learning products are subject to VAT.

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Food and Beverage Service

The City & Guilds Textbook: Food and Beverage Service for the Level 2 Technical Certificate

Authors: John Cousins and Suzanne Weekes

Help your learners build essential skills in Food and Beverage Service with this brand new textbook, written specially for the new Level 2 Technical Certificate and endorsed by City & Guilds.

Key features of this textbook will help learners:
• Get to grips with the new Level 2 Technical Certificate, with learning objectives linked to the new qualification
• Enhance their understanding with definitions of key terms
• Check their knowledge with ‘Test Your Learning’ short-answer questions
• Put their learning into context with practical, service-based ‘In Practice’ activities
• Build confidence in their skills with guidance from trusted authors and teachers in Hospitality and Catering

Student’s Book 352pp 9781510436213 £29.99

Student eTextbook 9781510436763 1-year: £7.50 2-year: £12 3-year: £18

Whiteboard eTextbook 9781510436770 Small cohort: £50+VAT Large cohort: £75 +VAT*

*A small cohort is 26-99 students. A large cohort is 99+ students. Prices for access for 12 months and are subject to VAT.

The City & Guilds Food and Beverage Service for the Level 2 Technical Certificate Teaching and Learning Resources

Authors: John Cousins, Suzanne Weekes

Plan, deliver and prepare your students for assessment for the new Level 2 Technical Certificate in Food & Beverage Service with these digital support resources.

Teaching and Learning Resources 9781510436220 Small cohort: £150 +VAT; Large cohort: £200 +VAT*

*A small cohort is 26-99 students. A large cohort is 99+ students. Prices for access for 12 months and are subject to VAT.

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Food and Beverage Service

Food and Beverage Service, 9th Edition PRINT & DIGITAL
Authors: John Cousins, Dennis Lillicrap, Suzanne Weekes
Guide students through both the key concepts and modern developments within the global food and beverage service industry with this internationally respected text.
This edition has been updated to include a greater focus on the international nature of the hospitality industry and explore how modern trends have impacted on food and beverage service.
• Covers all the essential industry knowledge, from service areas and menus, to specialised forms of service, events and supervisory aspects
• Aids visual learners with over 200 photographs demonstrating conventions and techniques
• Supports a range of professional food and beverage service qualifications as well as in-company training programmes

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Food and Beverage Service for Levels 1 and 2 PRINT & DIGITAL
Authors: John Cousins, Dennis Lillicrap, Suzanne Weekes
Ensure your students have all the essential skills and support they’ll need to succeed in the latest Level 1 and Level 2 Professional Food and Beverage Service qualifications.
This resource explains all key concepts clearly, and the topics are mapped carefully to both the NVQ and VRQ in Professional Food and Beverage Service at Levels 1 and 2.
• Helps students master important service skills with photographic step-by-step sequences
• Makes vocabulary easy to learn with key terms boxes and a glossary
• Tests student understanding with activities at the end of every chapter

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Food and Beverage Service Teaching & Learning Resources DIGITAL
Authors: John Cousins, Dennis Lillicrap, Suzanne Weekes, Adam Lucas
Food and Beverage Service Teaching and Learning Resources complements the popular reference books for food and beverage service.
Invaluable for students working towards VRQ, S/NVQ, BTEC or Institute of Hospitality qualifications in hospitality and catering at Levels 1, 2 and 3, these resources can also be used to support incompany training programmes.
• Provides practice for tests with quizzes to check understanding and track and record progress
• Helps students understand complex concepts with a range of key food and beverage service technique films
• Expands on subject knowledge and cultivates students’ interest with lively activity worksheets with answers
• Includes time-saving ready-made teaching schemes with ideas on how to deliver each unit

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