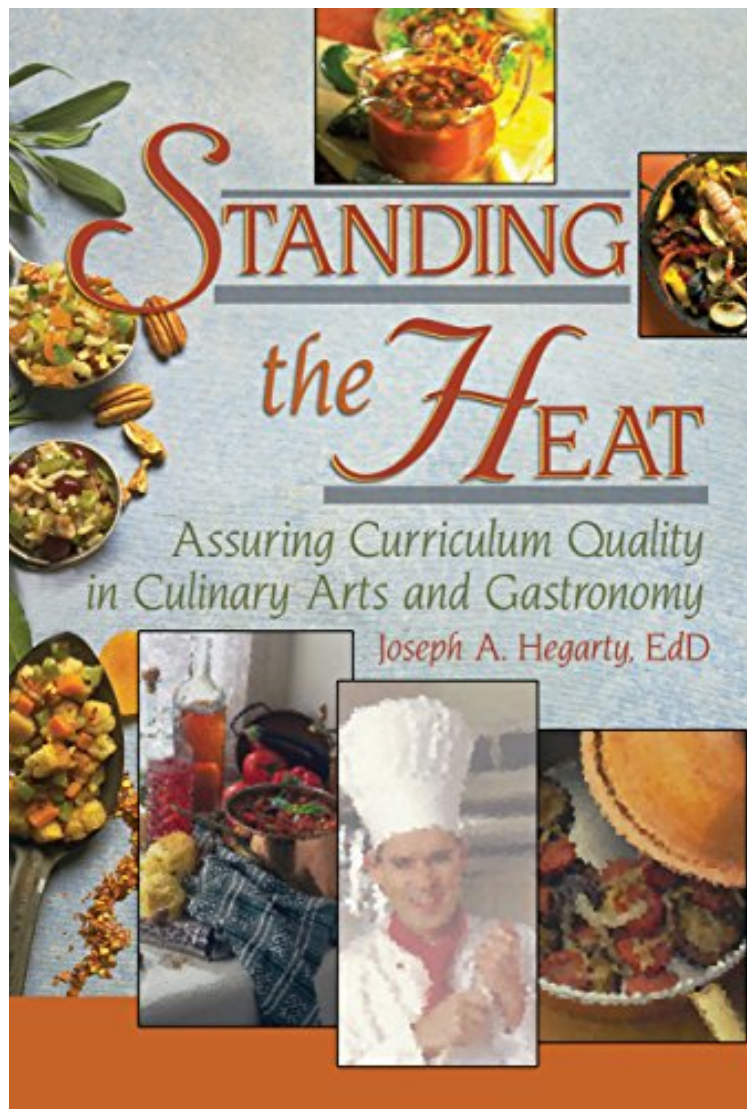


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Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy (Hospitality, Travel and Tourism)

Joseph Hegarty

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Joseph Hegarty : Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy (Hospitality, Travel and Tourism) before purchasing it in order to gage whether or not it would be worth my time, and all praised Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy (Hospitality, Travel and Tourism):

Make sure your culinary arts students are prepared for the "real world"; Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy chronicles the creation and development of an undergraduate degree program in culinary arts at the Dublin Institute of Technology. Written by the head of the institute's School of Culinary Arts and Food Technology, Standing the Heat is a handbook for developing a curriculum that maximizes career opportunities for students as an alternative to the limited path of instructional training offered in hotel management or hospitality degrees. The book details the merger of a vocational education with a more cognitive education that prepares chefs to be more than mere "cooking operatives"; introducing educational concepts that establish the culinary arts as a discipline deserving of serious scholarly attention. Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy is a first-hand account of efforts by the School of Culinary Arts and Food Technology to raise culinary arts education to the degree level as a remedy to the traditional formal education and training that have failed to prepare students for life in the "real world"; The book assembles a course of study that produces culinarians who are capable and responsible decision makers, ready to meet the challenges of operating a business while incorporating the values of food safety, customer care, ethics, and passion into the highest quality foodservice. Topics addressed in the book include: admission criteria teaching staff recruitment and development physical resources course management student guidance examinations and syllabuses course review and much more! Standing the Heat: Assuring Curriculum Quality in Culinary Arts and Gastronomy is an important step in establishing the culinary arts as a viable curriculum in higher education. This book is essential for hotel school program directors and practitioners, researchers, academics, and students in the field of culinary arts.