Commercial Cooking A Bibliography of Resources Level 13, 23, 33

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Foreword

Steps to a Multi-Resource Approach to Teaching Commercial Cooking

The intention of this bibliography is to assist teachers in choosing a variety of resources that support the Commercial Cooking curriculum. Saskatchewan Education supports the philosophy of resource-based learning in which students work with a variety of resources, both print and non-print, rather than a single textbook. Class sets of textbooks will not necessarily be required. Also, videotapes and 16 mm films are listed where available. It is important that human resources be accessed as well since, in every community, there are capable people who can enrich the learning experience.

When using this bibliography as a selection aid the following suggestions may be helpful.

Background Review

It remains the responsibility of individual schools to preview and select materials that best meet the needs of that particular school and the community. It is suggested that:

- · the school board's selection policy be reviewed.
- resources on evaluating materials for bias and those on resource-based learning be consulted. For example, the Saskatchewan Education publications *Diverse Voices:* Selecting Equitable Resources for Indian and Métis Education (April 1992), and Selecting Fair and Equitable Learning Materials (March 1991), should be reviewed. Additional copies of these can be obtained from the Book Bureau.

Analyzing Present Resources

- The bibliography should be cross-referenced with the school resource centre catalogue in order to identify and take note of suitable resources already present in the school library collection.
- Materials in the present collection should be assessed based on the needs of the curriculum, the community, the students and the teachers. Considerations of needs include:
 - (i) reflection of curriculum philosophy
 - (ii) accuracy, currency, readability
 - (iii) relevance, adaptability and versatility of resources

Points for Consideration in Acquiring New Resources

- Resource needs not met by the present collection could be identified by teachers and teacher-librarian working together. Some materials could possibly be used for several grade levels.
- Library wholesalers and publishers are sometimes willing to provide a display of recommended materials at the school division level so that educators can have the opportunity to preview materials before purchasing.
- The videotape programs available for duplication from Media House Productions (MHP) could be ordered. These are high quality programs that can be acquired at a nominal cost. Please consult the current Media House Productions catalogue of resources that was sent to every school. Schools are responsible for costs of postage, a duplication charge of \$1.00 per title, blank tape and applicable taxes. Videotape copies can be made on: 3/4" videocassette, 1/2" Betamax videocassette, or 1/2" VHS videocassette which may be supplied by the school or purchased from Media House Productions. Duplication order forms are available from Media House Productions. Please refer to the Publisher/Producer/Distributor Directory for address and telephone numbers.

Schools interested in purchasing materials should contact the distributor listed in the Publisher/Producer/Distributor Directory at the end of this document, or materials may be special-ordered through the Book Bureau. Please refer to the section "How to Use the Bibliography" for information on the efficient use of this document. Prices quoted are subject to change, but will serve as a guide to approximate costs. Prices do not include applicable sales tax.

Suggestions regarding other resources would be welcomed by Saskatchewan Education. All resources would be evaluated for possible inclusion in a future update.

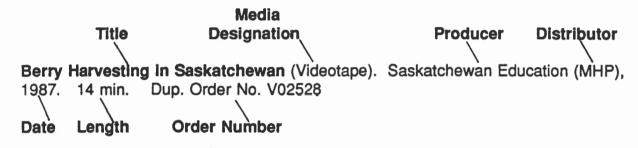
Saskatchewan Education has provided free of charge one copy of this bibliography to each secondary school that teaches Commercial Cooking. Additional copies are available from the Book Bureau, or schools may photocopy this publication.

It is hoped that these practical guidelines will assist educators in developing a highly useful, suitable collection of resources that meets the needs of both students and teachers.

How to Use the Bibliography

The bibliography is organized into the following sections:

Titles and Descriptions: Titles are listed alphabetically. The citations provide bibliographic information, sources, annotations, and other uses if applicable. The abbreviation hdc. denotes hardcover edition, while pbk. denotes paperback edition. Dup. means available for duplication. The abbreviations enclosed in parentheses following the publisher or producer denote the distributor. The full name and address of each company is listed at the end of this document. An example of a citation for a videotape is:

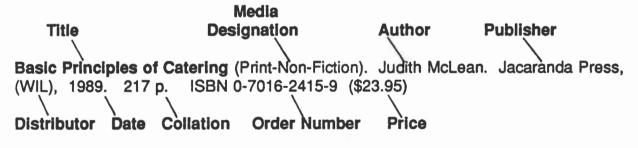


Annotation:

Wild berries such as low bush blueberries and dry ground cranberries have long been picked in northern Saskatchewan for domestic use, but only in recent years has commercial harvesting developed. Rakes may be used for faster harvesting, but because they pick up debris such as leaves and twigs a mechanical berry cleaner becomes an advantage in a commercial operation. This program introduces a mechanical cleaner developed for use in Saskatchewan and describes its operation and maintenance.

Other Uses: Home Economics, Social Studies, Entrepreneurship

An example of a print citation:



Annotation:

This Australian resource features 20 chapters that detail quantity cooking, food service, catering and management. The book is illustrated with an abundance of black and white photographs and sketches and includes a glossary and recipe index. Chapters include coverage of the following topics: Careers in the Catering Industry, Presentation of Food, Table Setting, Menu Planning, Management Strategies, and complete coverage of a wide variety of foods.

Acknowledgements

Saskatchewan Education expresses its appreciation to the publishers and producers who provided material for examination and gratefully acknowledges the contribution made by the following educators who served as materials evaluators in the evaluation program. While we have attempted to list everyone who was involved in evaluating materials, we may have missed someone. Please accept our apologies if your name has been omitted.

Karen Cameron
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Lorna Stuhr
Jeanette Walter

Titles and Descriptions

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	7521		

Advertising (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01315

Millions of dollars are spent on advertising each year. An educational consultant with Consumer Affairs discusses techniques used in advertising, how television advertising affects people and why. Advertisers often use music, children and pets in their advertisements to appeal to the public. 'Talk Back' asks for opinions on how advertising affects the kinds of foods people buy. Breakfast 'eye openers' are featured in the food portion of the program.

Other Uses: Home Ecomomics, Consumer Studies

Alternatives to Meat (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01318

A crop scientist with the University of Saskatchewan discusses peas, beans and lentils with the program host. A homemaker whose husband grows lentils tells how she uses them in meal planning for her family. 'Talk Back' asks consumers for their ideas in using lentils. The food segment of the program focuses on how to serve healthy meals by combining dried beans, peas, or lentils with grains, nuts or seeds.

Other Uses: Home Economics

Baking With Cereal and Grain Products (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00472

Linda Gracey, hostess of the series, talks with a nutritionist for the Saskatoon Health Department about nutrients in Saskatchewan grown cereals and grains. The program also shows how to bake with grains and cereals.

Other Uses: Home Economics, Entrepreneurship

Basic Principles of Catering (Print-Non-Fiction). Judith McLean. Jacaranda Press (WIL), 1989. 217 p. ISBN 0-7016-2415-9 (\$23.95)

This Australian resource features 20 chapters that detail quantity cooking, food service, catering and management. This book is illustrated with an abundance of black and white photographs and sketches and includes a glossary and recipe index. Chapters include coverage of the following topics: Careers in the Catering Industry, Presentation of Food, Table Setting, Menu Planning, Management Strategies, and complete coverage of a wide variety of foods.

Beef Cuts (Videotape/16 mm). (Rural Route). Saskatchewan Agriculture (MHP), 1973. 14 min. Dup. Order No. V05238 Order No. MP 5238

This is an informational presentation designed to show how a side of beef is cut into wholesale and

retail cuts. A government of Canada grading officer explains how beef carcass is graded and also discusses tenderness in beef.

Other Uses: Home Economics

Berry Harvesting in Saskatchewan (Videotape). Saskatchewan Education (MHP), 1987. 14 min. Dup. Order No. V02528

Wild berries such as low bush blueberries and dry ground cranberries have long been picked in northern Saskatchewan for domestic use, but only in recent years has commercial harvesting developed. Rakes may be used for faster harvesting, but because they pick up debris such as leaves and twigs a mechanical berry cleaner becomes an advantage in a commercial operation. This program introduces a mechanical cleaner developed for use in Saskatchewan and describes its operation and maintenance.

Other Uses: Home Economics, Social Studies, Entrepreneurship

Bert's Party (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00738

Bert Dodd, the Senior Chef, invites the production crew to join him in his kitchen. He prepares party snacks which include raw vegetables with 'Tangy Vegetable Dip.'

Other Uses: Home Economics

Breads and Cereals (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00741

In this program Bert Dodd, the Senior Chef, demonstrates how to make granola and bannock. The activity segment in this program is chess.

Other Uses: Home Economics

Canada's Food Guide Handbook (Revised) (Print-Non-Fiction). Minister of Supply and Services Canada. Canadian Government Publishing Center (CGPC), 1988. 56 p. ISBN 0-622-11947-9 (\$5.95)

This recently updated resource contains nutritional guidelines for Canadian men, women and children. It outlines the kinds, amounts and variety of foods recommended for a nutritionally balanced diet. Colourful visuals supplement the text and there are several charts, graphs and sketches. The booklet features both metric and imperial measures and is a necessary resource for any food-conscious or health-related subject area.

Other Uses: Home Economics, Health, Wellness

Chinese Cookery (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00735

A nutritionist gives Bert Dodd, the Senior Chef, a lesson in the 'stir fry' method of cooking. They prepare 'Egg Foo Yong' and 'Broccoli and Beef.'

Other Uses: Home Economics

Classical Cooking the Modern Way. 2nd ed. (Print-Non-Fiction). Eugen Pauli. Van Nostrand Reinhold (NEL), 1989. 560 p. ISBN 0-442-27206-5 (\$65.95)

Originally published in 1930 in German and later published in French, Dutch, Japanese, Italian, Spanish and English, this resource provides a graphic presentation of kitchen management and cookery. It is based on classical French cooking with the addition of the latest contemporary developments and trends in the food industry.

U.S. weights and metric weights are given for all recipes. Numerous charts, black and white photographs and illustrations, and 20 colour plates provide visual descriptions. Conversion scales are located on the front and back end papers.

High school cooking classes will find this to be a supplementary reference to their current resources. The textbook has been used at the post-secondary journeyman level and is useful for those wishing to pursue a career in the foodservice industry.

Cooking: Food for Health (16 mm) Moreland-Latchford Productions (MHP), 1967. 13 min. Order No. MP 6023

The film presents six concepts concerning foods - a balanced diet, proteins and minerals, carbohydrates and fats, vitamins, food guides and calories. The projector may be stopped after each concept.

The Cook's Handbook (Print-Non-Fiction). Prue Leith. Stewart House (MCC), 1981, reprinted 1989. 224 p. ISBN 0-7710-5246-4 (\$12.95 pbk.)

As an additional reference for the teacher, this book has practical information on a great number of topics. It has very small print, many tiny sketches, and numerous charts. The author states that it is a reference for the cook who wants to "do it right."

The book is comprehensive and includes readings on how to plan a kitchen, how to perform kitchen processes like storing, freezing and preserving, hints for shopping, and details regarding kitchen equipment, gadgets and tools.

Some chapter titles are: Kitchen Planning, Buying Equipment, Buying Food, Cooking Food, Serving Food, Presentation, and Drinks.

Glossary. Appendix of Weights and Measures. Comprehensive Index.

Cooking for the Professional Chef (Print-Non-Fiction). Kenneth C. Wolfe. Delmar Publishers, Inc. (NEL), 1982. 358 p. ISBN 0-8273-1903-7 (\$32.95 Textbook) ISBN 0-8273-1904-5 (\$11.95 Instructor's Guide)

This soft-covered resource, with 31 chapters in six sections, provides a clearly written presentation of commercial cooking. Both students and teachers would find this textbook useful as a reference. Objectives are clearly stated in point form at the beginning of each chapter. A summary of the chapter's contents precedes an Achievement Review section including fill-in-the-blank, multiple choice and matching questions.

Throughout the textbook, black and white photographs and charts further develop and help to clarify written material. Cooking utensils, equipment and tools have been photographed and labelled. New terminology is defined within the text whenever necessary. Recipes feature numbered procedures and the students' attention is drawn to important information in each recipe's "Attention: Key Points" section.

A 44-page Instructor's Guide contains answers to the Achievement Review section. Suggested activities, additional review exercises and discussion topics are also included. Sample teacher demonstration plans make up a portion of the guide. Background information is given for the teacher including presentation suggestions and evaluation questions.

American. Glossary. Index.

Cooking With Dairy Products (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00476

Linda Gracey, hostess of the series, talks with a Home Economist for the Saskatchewan Dairy Association about milk foods. Her guest also does some cooking with dairy products.

Other Uses: Home Economics, Entrepreneurship

Cooking With Pork (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00469

A home economist with the Saskatchewan Pork Council talks about the Saskatchewan pork industry and cooks pork dishes.

Other Uses: Home Economics, Entrpreneurship

Cooking With Vegetable Products (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00479

Linda Gracey, hostess of the series, talks about Saskatchewan vegetable products with the assistance of a guest nutritionist from the Regina City Health Department.

Other Uses: Home Economics, Entrepreneurship

Courtesy: Food Service Is People Service (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1969. 10 min. Order No. MP 7143

This film demonstrates how a waiter or waitress can be motivated to a greater display of courtesy through the technique of role-playing.

Other Uses: Work Experience Education, Career Education, Entrepreneurship

Customer Service (Print-Non-Fiction). Michael Pepper. (Food Service Skills Series). Glencoe/McGraw-Hill (MMC), 1984. 64 p. ISBN 0-02-663180-6 (\$10.81) ISBN 0-02-663970-X (\$55.94 Series)

Eighteen chapters make up this resource and form part of a series of five similar books. Chapter titles are: Personal Apperance; Desirable Attitudes; Skillful Selling; Preparing to Serve the Customer: Side Work; Preparing to Serve the Customer: Setting a Table; Helping the Customer Choose; Taking the Order; Placing the Order; Picking Up and Carrying Food; Types of Restaurant Service; Serving the Customer; Meeting Customer's Needs; Handling Customer Complaints; Clearing the Table; Computing the Check; Presenting the Check; Cafeteria Service; and Banquet Service. Numerous black and white photographs, sketches and diagrams are included.

Glossary. Index.

Other Uses: Work Experience Education, Career Education, Entrepreneurship

Cutting the Front Quarter of Beef (16 mm). Kelsey Institute (MHP), 1976. 30 min. Order No. MP 6193

This film illustrates the correct step-by-step procedure employed by the meat cutter in cutting and preparing the various cuts of meat marketed from the front quarter of a beef animal.

Cutting the Hindquarter of Beef (16 mm). Kelsey Institute (MHP), 1976. 30 min. Order No. MP 5952

This film illustrates the correct step-by-step procedure employed by the meat cutter in cutting and preparing the various cuts of meat to be marketed from the hind quarter of a beef animal. Once the hind quarter is cut, the technique of making hamburger is illustrated and the various cuts are packaged and wrapped for meat counter display.

Cutting the Side of Pork (16 mm). Kelsey Institute (MHP), 1976. 16 min. Order No. MP 6189

This film illustrates the correct step-by-step procedure employed by the meat cutter in cutting and preparing the various cuts of meat marketed from the side of a pork animal.

Designing the Farm Kitchen (16 mm). Saskatchewan Agriculture (MHP), 1982. 16 min. Order No. MP 8116

A farm kitchen shares many of the attributes of a city kitchen but does have specific requirements as well. Viewers are given both an overview of kitchen planning as well as details to help make a kitchen more convenient and functional.

Other Uses: Home Economics

Dining Room Safety (16 mm). National Education Media (MHP), 1969. 14 min. Order No. MP 4850

Dining room accidents can be embarrassing and costly. The film stresses constant awareness of hazards; it gives common sense ideas for preventing falls, spilled food, cuts and customer injury.

Dining Room Sanitation (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 9 min. Order No. MP 4787

This film shows techniques of sanitary food handling in the dining room and stresses the responsibility of personnel to both look and be clean.

Other Uses: Science

Edible Wild Fruits and Nuts of Canada (Print-Non-Fiction). Nancy J. Turner and Adam F. Szczawinski. (Canada's Edible Wild Plant Series (Vol. 3). Fitzhenry & Whiteside (FHW), 1988. 212 p. ISBN 0-88902-751-X (\$19.95 pbk.)

This book features 35 of the most common edible wild fruit and nut species in Canada. Each wild fruit or nut is pictured in a full-colour photograph or with a simple but precise black and white sketch. A complete botanical description for each item is supplied, including habitat and distribution. Instructions are provided for collection and preparation including approximately three recipes for each item, with ingredients listed in both metric and imperial quantities. The recipes are for jams, jellies, beverages, wines, pies, desserts, main dishes and snacks. Wherever possible, a brief history is given and a potential warning where necessary of toxic qualities. Other interesting tidbits such as applications for technology, medicine and cosmetics are included.

Glossary. Bibliography. Index.

Entertaining Economically (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00737

Bert Dodd, the Senior Chef, chooses 'Oriental Chicken' to show that "company fare" need not be expensive and time-consuming. He also prepares 'Eggs Delight' to serve to his wife for a special brunch.

Other Uses: Home Economics

Entertaining for Lunch (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00751

In this episode, Bert Dodd, Senior Chef, prepares 'Whole Wheat Bread' and 'Split Pea Soup'. A brief summary of the series is given.

Other Uses: Home Economics

Exploring Professional Cooking. 3rd ed. (Print-Non-Fiction). Mary Frey Ray and Evelyn Jones Lewis. Glencoe/McGraw-Hill (MMC), 1988. 416 p. ISBN 0-02-667950-7 (\$49.45 hdc.)

Exploring Professional Cooking is a resource that covers all aspects of the food service industry for an introductory commercial cooking class. The station approach is utilized throughout with accent on work simplification and standardization. The emphasis of the text is on quantity cooking, meal planning, and how to work in a professional kitchen. Each of the 27 chapters is liberally interspersed with full colour or black and white photographs, and how-to drawings, sketches and cartoons. Every chapter lists goals and objectives, vocabulary, a summary, discussion and objective questions and research projects. A complete range of student activities is suggested including experiments, demonstrations, food preparation and simulation exercises.

The eight units are: The Food Service Industry and You, Mastering the Basics, Organizing for Effeciency, The Pantry Station, The Hot Station, The Bake Station, Fast Food Techniques, and Beginning a Career in Food Service.

Other components also available are teacher's resource guide and student workbooks.

Glossary. Index.

Fast Foods and Short-Order Cooking (Print-Non-Fiction). Michael Pepper et al. (Food Service Skills Series). Glencoe/McGraw-Hill (MMC), 1984. 64 p. ISBN 0-02-663770-7 (\$11.14) ISBN 0-02-663970-X (\$55.94 Series)

One of five books in the series, this title deals specifically with the fast food industry. In concise text and with the aid of black and white photographs, sketches and diagrams, the author gives a short course on all aspects of the short-order food industry. Chapter titles are: The Goals of All Fast Food Operations; You in the Kitchen; The Food Preparation Process; Fast Foods and Mass Production; The Idea Behind Fast Food Chains; Fast Food Hamburger Chains; Other Fast Food Chains; Luncheonettes; Using the Grill in a Luncheonette; Other Luncheonette Equipment; Luncheonette Sandwiches to Order; Sandwich Mass Production in a Luncheonette; The Rest of the Meal; Beverages; Food for Carryout; and Dining Area Cleanup.

Glossary. Index.

Fish (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00749

Bert Dodd, the Senior Chef, discusses the nutritional value of fish as he prepares both 'Baked Fish With Herbs' and 'Salmon Loaf'. The activity segment is wood turning.

Other Uses: Home Economics

Fish Favorites (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00732

Easy to prepare dishes using canned and frozen fish are featured. Bert Dodd, the Senior Chef, prepares 'Fish Foil Dinner' and 'Salmon French Toast'.

Other Uses: Home Economics

Food Choices: Eating for Health (Print-Non-Fiction). Mary Jo Tuckwell. South-Western Publishing Company (NEL), 1988. 484 p. ISBN 0-538-32610-7 (\$42.95 hdc. Student Text) ISBN 0-538-32611-5 (\$11.95 Student Activity Guide)

This resource presents a multidisciplinary approach to food and nutrition and discusses the choices each person must make in diet selection. It has comprehensive coverage that includes nutritive knowledge as a science, recipes, wellness aspects and nutritive value charts. The nearly 100 recipes have imperial measurements only. Each chapter presents a nutritional scenario, clearly defined objectives, and chapter end questions. The book is printed on good quality paper and is attractive with many colourful photographs, charts and graphs. A Student Activity Guide in consumable workbook format contains three-hole punched, perforated pages and has individual, large and small group activities. An Instructor's Manual is also available.

Index. Glossary.

Food for Life. 2nd ed. (16 mm). Dairy Council of California. (MHP), 1978. Order No. MP 8350

The story develops around the food available for four young people. Two of them, Karen and Bob, live amidst bountiful food supplies, and the other two, Tara and Emilio, live with severely limited food supplies. The film dramatically demonstrates that all four face malnourishment in different degrees because of poor dietary habits. It then traces their progress toward making nutritionally sound food choices.

Food for Special People (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00746

Bert Dodd, the Senior Chef, discusses special diet foods using herbs instead of salt as he prepares 'Chicken Rosemary'. Bert introduces a guest from the Arthritis Society who demonstrates different

gadgets available as cooking aids for people with handicaps. The activity segment of this program is wheelchair sports.

Other Uses: Home Economics

Food for Today. 4th ed. (Print-Non-Fiction). Helen Kowtaluk and Alice O. Kopan. Glencoe (MMC), 1990. 628 p. ISBN 0-02-676110-6 (\$53.31 hdc Student Text) ISBN 0-02-676120-3 (\$49.35 Teacher's Wraparound Edition)

This resource provides comprehensive coverage of all aspects of food selection, preparation, and serving. As such it is the basis of a flexible food study program for middle years and secondary students, dependent upon the depth of coverage. Each chapter contains an overview with instructional objectives clearly stated. Student experiences, questions, research activities and applications are detailed. Key ideas are reinforced with chapter review questions and research topics. Recipes are presented with metric and imperial measurements, and microwave instructions where applicable.

Colourful illustrations, charts and drawings enhance the detailed, up-to-date text. Thirty-nine chapters provide information on a wide range of topics related to foods, nutrition, career opportunities, consumer skills, creative cuisine, safety and sanitation.

Also available are: Student Workbook, Teacher's Resource Book, Teacher's Resource Binder, Colour Transparency Package, and Testmaker Software. The Teacher's Wraparound Edition has numerous suggestions and is a detailed reference for the teacher.

Other Uses: Home Economics

Food Preparation (Print-Non-Fiction). Robert G. Haines. American Technical Publishers, Inc. (CCP), 1988. 662 p. ISBN 0-8269-4433-7 (\$47.95 Textbook) ISBN 0-8269-4434-5 (\$17.95 Workbook) ISBN 0-8269-4435-3 (\$8.95 Instructor's Guide for Workbook)

This resource is a comprehensive student and teacher reference. The textbook covers all aspects of a complete food service program in 30 well-defined chapters. The content is logically developed and consistently organized. The text is not overwhelming as it reads easily and contains trade tips, helpful hints and precautions throughout.

The introductory chapters cover food preparation fundamentals including career opportunities, sanitation, safety precautions and basic cooking methods and equipment. Specific food preparation makes up a large portion of the textbook. Good, basic information is presented and illustrated liberally with black and white photographs and sketches. The illustrations are appropriate and useful, while clarifying the concepts presented.

Numerous recipes are included which produce standard quantities used in the food service industry. Quantities may be reduced or made larger, and recipe variations are included. The Appendix is very useful. It contains a lengthy section on "Food Preparation Math" including food preparation formulas, portion control, and detailed instructions for determining portion cost and amounts to prepare. A separate section entitled "Food Service Management Math" teaches students how to determine food costs, price the menu, and how to determine recipe yield and costs. The final section contains numerous reference and conversion charts.

A perforated student workbook and an instructor's guide are also available. The workbook has questions, activities and problems as well as comprehensive review questions.

Glossary. Index.

Food Preservation and Sprouting (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01324

A homemaker/home economist gives her ideas on stretching food dollars by preserving foods at home. A "sprouting" enthusiast gives a demonstration on how to grow sprouts at home. The opinion question asks Saskatchewan consumers "What do you do with alfalfa sprouts?" and the food segment of the program gives some answers to that question.

Other Uses: Home Economics

Food Safety - A Consumer Responsibility (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01319

There are over four hundred thousand cases of food poisoning in Canada annually. A consultant with Saskatchewan Public Health Inspection discusses safe food preparation in the home and shows examples of faulty food preparation techniques. 'Talk Back' asks Saskatchewan consumers "With regard to food products, what does a 'best before' date mean to you?" Nutritious, meatless meals are featured in the food segment of the program.

Other Uses: Home Economics

Food Services (16 mm). (Working 2). Corporation for Entertainment & Learning (MHP), 1982. 21 min. Order No. MP 8607

This film depicts four workers in the food industry. A chef prepares and coordinates meals in a large restaurant. A restaurant manager who is handicapped outlines the importance of attention to detail and customer service. Bakers demonstrate the techniques involved in their trade. A meat wrapper describes her entry-level position as a butcher's apprentice at a supermarket. The age level of characters in this film allows students to easily relate to them.

Other Uses: Work Experience Education, Career Education

Food Technology (Print-Non-Fiction). Mark Lambert. (Technology in Action). Wayland Publishers Ltd. (NEL), 1991. 47 p. ISBN 0-7502-0005-7 (\$23.95)

This British resource provides support for Commercial Cooking, Home Economics and Food Preparation courses.

Large colour photographs and relatively simple text help to explain the variety of complex operations involved in the growing, harvesting, processing, packaging and storing of a vast array of food products.

The book has an international flavour, featuring food operations in Britain, Israel, USA, Italy and India.

Modern and future trends in food technology are explained in the following chapters: Twentieth-century food, Farm and factory, Meat, Refrigerated storage, Frozen food, Heat treatment, Drying food, Fermentation technology, Food additives, Food manufacture, Packaging, Cooking food and Future developments.

Glossary. Bibliography. Index.

Other Uses: Home Economics

Foods & Nutrition Encyclopedia Volume 1 A-H, Volume 2 I-Z (Print-Non-Fiction). Audrey H. Ensminger, et al. Pegus Press (EBP), 1983. 2415 p. ISBN Order No. 7165-0 (\$125.00 set)

More than seven years in the making, this is a very comprehensive two-volume encyclopedia set that covers many topics related to food, nutrition and health. Two thousand, eight hundred entries are included in this 2,416 page set which includes both U.S. customary and metric measurements.

The set is illustrated with numerous black and white photographs, charts and graphs which enhance the text and make it more comprehensible. The type is easy to read and attractively presented. Entries are arranged alphabetically and a brief outline precedes major articles. Concise tables present information clearly. Cross-referencing both within the article where appropriate, and at the end of the article is a major feature. The index is substantial. Topics and key page references are in bold letters for ease of use.

A special section, Food Composition, is lined in black for ease of reference. The tables within this section are printed as large as feasible and are easy to use. Foods are categorized and this section, too, is cross-referenced. The vocabulary is aimed at secondary level students and above, and technical terms are defined within the text. The style of writing is simple and direct. Facts are presented in an easy-to-understand manner. A historical viewpoint of various topics is presented where possible, and the current use of the food or drug is discussed in detail. Opposing viewpoints, when present, are given, then editorialized.

Although the encyclopedia was published in 1983, very little information contained in it has gone out of date. This will remain an authority for several years.

Other Uses: Home Economics

Foods and Nutrition: A Practical Approach. 2nd ed. (Print-Non-Fiction). Lynn Blinn. South-Western Publishing Co. (NEL), 1989. 183 p. ISBN 0-538-60005-5 (\$17.95 pbk.)

This resource provides an overview of the importance of foods and nutrition. In softcover, workbook format and using perforated pages, this resource is a handbook of information geared to the health-conscious young consumer.

Divided into four sections including: Deciding to Be Healthy, Managing your Resources, Preparing Practical Meals and Exploring your Future, the resource is a practical, hands-on approach to nutritional fitness. The 13 chapters each begin with chapter objectives and a vocabulary list. The

chapters end with review questions in workbook style. As well, several easily prepared snack food recipes are found in each chapter.

A teacher's manual with activities, experiences and guidelines is also available.

American. Glossary. Appendix. Index.

Other Uses: Home Economics

Four Food Groups (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00739

Bert Dodd, the Senior Chef, discusses the four food groups and how to incorporate these groups in your meals. Bert demonstrates how to prepare 'Moussaka' and 'Savory Fish and Peas'.

Other Uses: Home Economics, Health, Wellness

Fruit and Vegetable Potpourri (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00729

The viewers are invited to test their knowledge of fruits and vegetables with a quick quiz. Bert Dodd, the Senior Chef, prepares 'Saucy Vegetables' and 'Cinnamon Pears'.

Other Uses: Home Economics

Game Cookery (Print-Non-Fiction). Patricia Lousada. John Murray Publishers Ltd. (IRW), 1989. 227 p. ISBN 0-7195-4602-8 (\$34.95)

This specialized British resource provides an interesting examination of the methodology, preparation and serving of wild game. Many traditional recipes are included, most of which are simple and undernanding. However, also included are more challenging and exotic delights that allow experimentation with new flavours, techniques and textures.

The section on game birds covers grouse, partridge, pheasant, quail, pigeon, snipe, woodcock and wild duck. The animal recipes feature venison, boar, rabbit and hare. The fish recipes are salmon, trout, pike, and the more exotic shark and swordfish.

Sauces, stocks, soups and vegetable recipes complement the game dishes. The introduction also includes preparation tips for marinating, trussing and seasoning.

Bibliography. Index.

Guide to Good Food (Print-Non-Fiction). Velda L. Largen. Goodheart-Willcox Company, Inc. (IRW), 1992. 720 p. ISBN 0-87006-885-7 (\$49.95 Student Text) ISBN 0-87006-888-1 (\$37.60 Teacher's Resource Guide) ISBN 0-87006-886-5 (\$8.76 Student Activity Guide) ISBN 0-87006-887-3 (\$2.36 Answer Key)

This resource is a very complete presentation of all aspects of Home Economics and Commercial Cooking topics including practical and up-to-date basic food selection, storage, preparation and service. Literally hundreds of full-colour photographs and illustrations are liberally interspersed throughout the text. Each chapter begins with clearly defined learning objectives and concludes with review questions and activities. Over 200 recipes are given with standard and metric equivalents. Entire chapters are devoted to the consumer's need to plan basic kitchens with floor plans, major and small appliances, kitchen utensils, and serving dishes and china. Many career opportunities in the field of foods are given. Several chapters present foods from around the world.

Also available although not evaluated is computer software that complements the textbook. Ordering information:

Apple 5 1/4"	ISBN 0-87006-889-X	\$109.56
IBM 5 1/4"	ISBN 0-87006-925-X	\$109.56
IBM 3 1/2"	ISBN 0-87006-924-1	\$109.56

Appendices include dietary charts, nutritive values, and measuring information.

Glossary. Index.

Other Uses: Home Economics

Hashslingin' To Foodhandling (16 mm). Jamieson Film Company (MHP), 1965. 16 min. Order No. MP 4268

This film deals with the importance of personal hygiene and proper handling of food and utensils. It shows the necessity of the cleanliness of persons dispensing food and drink in protecting the health of restaurant patrons.

Other Uses: Home Economics, Work Experience Education, Career Education, Wellness

Home Grown Foods (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01323

Many people could make better use of their garden space. A horticulturist gives ideas on growing food at home, whether you live in an apartment or house. 'Talk Back' asks Saskatchewan people what kinds of meatless meals they enjoy. The food portion of the program gives ideas for creatively cooking vegetables.

Other Uses: Home Economics, Science

How Do You Look When It Counts? (16 mm). National Educational Media (MHP), 1969. 10 min. Order No. MP 7146

This film demonstrates good practices of grooming, hospitality, efficiency and cleanliness for Home Economics students, waiters and waitresses.

How Sweet It Is (16 mm). Bortnick Film Productions (MHP), 1978. 12 min. Order No. MP 7618

This film describes the processing of sugar beets into sugar. It shows the planting and harvesting process, and the delivery of the sugar beets to the processing plant. At the processing plant, it shows the washing wheels, the slicing, dicing and boiling of the beets and the spinning cylinders which separate the liquid from the crystals of sugar. It shows the drying, sifting and packaging of the sugar for delivery to the supermarket.

Other Uses: Home Economics, Science

Introduction to Management in the Hospitality Industry. 3rd ed. (Print-Non-Fiction). Tom Powers. John Wiley & Sons (WIL), 1988. 591 p. ISBN 0-471-83933-7 (\$52.95 hdc.)

This resource, written by a Canadian author, provides very comprehensive coverage of all aspects of the Hospitality Industry. Unit topics are: A Look at You in the Hospitality Industry; Food Service; Lodging; Travel, Tourism, and the Hospitality Industry; and A Look Ahead. Covered in depth are management aspects of hotels, food and service, and restaurants. Franchising, the effects of computers and technology on the industry, new developments in the field, and consumer trends and preferences, are included. The relatively new field of tourism is also discussed. Of particular interest is the coverage provided on the West Edmonton Mall, described as a mega-shopping centre designed to attract tourists.

Each of the 21 chapters provides purpose, key words and concepts, summmary and review questions. The text is quite dense, with few black and white photographs, but a single copy or two would be a useful teacher or student reference.

Index.

Other Uses: Work Experience Education, Career Education

Introductory Program (Videotape). (Take Home a Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00468

The story behind the 'Take Home A Taste of Saskatchewan' concept, why it was developed, its logo, aims and objectives, activities and plans for the immediate future.

Other Uses: Entrepreneurship

Issues of Consumer Concern (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01313

The Saskatchewan Food Survey is discussed, detailing prices of 40 common foods. This section may be dated. A consultant with the Family Money Management Service in Saskatoon gives ideas for cutting down food costs. 'Talk Back' asks people the question "Aside from costs, what are your major concerns as a consumer?" In the food segment of the program, hostess Lynn Harasym and a home economist introduce the *Canada's Food Guide*, pointing out the best buys in each food group.

Other Uses: Consumer Studies, Home Economics

Kitchen Safety: Preventing Burns (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 10 min. Order No. MP 4853

This film discusses the dangers of steam, gas, boiling water, bubbling fats and hot foods. Through examples, it encourages respect for these potentially dangerous substances.

Other Uses: Home Economics

Kitchen Safety: Preventing Cuts and Strains (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1969. 16 min. Order No. MP 8698

This film discusses basic safety rules for preventing cuts and strains in commercial kitchens. Knives, tin containers and broken glass account for most cuts and the film outlines safe procedures in dealing with these hazards. Safety rules include the use of the right knife for the job, procedures of sharpening, cutting and storage of cutlery. Procedures for handling broken glassware are discussed. How to prevent strains by proper lifting and carrying techniques are also demonstrated.

Other Uses: Home Economics

Kitchen Safety: Preventing Fires (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 11 min. Order No. MP 5290

This film presents housekeeping and basic fire safety knowledge to help employees prevent the start and spread of kitchen fires. It reviews common hazards with emphasis on grease fires and the importance of frequent cleaning of the hood and duct system. Information is supplied on extinguishers, fire alarms and proper procedures in reporting a fire, as well as demonstrations on kitchen fires.

Other Uses: Home Economics

Kitchen Safety: Preventing Machine Injuries (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1969. 10 min. Order No. MP 8699

This film deals with the safe operation of food choppers, slicers, grinders, and mixing machines commonly used in commercial kitchens. The film compares the potential danger inherent in each machine to that of a wild animal ready to devour any unwary operator. Machine guards and the

importance of using them are discussed. Safe maintenance and cleaning procedures are demonstrated. The importance of providing training and instructions for machine operators is stressed.

Other Uses: Home Economics

Likeable Leftovers (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00733

Bert Dodd, the Senior Chef, demonstrates that food need not be wasted and turns leftovers into tempting dishes. He prepares 'Shepherd's Pie' and 'Chef's Salad'.

Other Uses: Home Economics, Consumer Studies

Making the Grade: Evaluating Student Progress (Print-Teacher-Reference). Board of Education for the City of Etobicoke Writing Committee. Prentice-Hall Canada Inc. (PRN), 1987. 272 p. ISBN 0-13-547191-5 (\$29.76)

Making the Grade is a professional resource document designed to assist teachers with evaluation of student progress and achievement. This current and comprehensive resource encourages teachers to go beyond traditional evaluation techniques and to augment these modes with methods that examine the process as well as the product.

Making the Grade is relevant to every grade level and to all subject areas. Sample tests, examinations and quizzes are shown. Techniques are discussed for modifying evaluation procedures and methods for exceptional students. Other chapter headings include Observation, Projects, Written and Oral Tests, Essays, Objective-Style Questions and Diagnostic Techniques.

This Canadian resource document with its abundance of practical ideas, charts, examples, checklists, and graphs is an invaluable aid for teachers and administrators.

Other Uses: All Subject Areas

Marketing Techniques (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01316

Supermarkets employ a variety of marketing techniques which can affect the kind of foods people buy. An educational consultant from Consumer Affairs discusses and shows examples of marketing techniques. One technique discussed is 'end of the aisle' displays. 'Talk Back' asks people "When do you most often buy food on impulse?" The food segment of the program discusses dairy products and innovative ways to use them.

Other Uses: Consumer Studies, Home Economics

Meal Planning and Entertainment (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01325

John Pappas, a restaurateur, discusses the importance of meal planning and gives some ideas on economical entertaining. He demonstrates the preparation of dishes suitable for entertaining such as Chicken Cordon Bleu. 'Talk Back' asks people the question "What factors do you consider when planning a meal?"

Other Uses: Home Economics

Meal Planning and Preparation (16 mm). (Cooking and Baking Skills). Centron Corp. (MHP), 1981. 16 min. Order No. MP 8451

The film gives simple step-by-step instructions on how to serve a meal on time. The content includes menu planning, efficient grocery shopping and precise preparation of each dish. The film is excellent for showing in any high school food course.

Other Uses: Home Economics

Meat Alternatives - Dried Beans (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00747

Bert Dodd, the Senior Chef, discusses nutrients in meat alternatives with special guest Eileen Anderson, as he prepares 'Len's Irish Chili'. The activity segment in this program is lawn bowling.

Other Uses: Home Economics

Meat Alternatives - Eggs (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00742

Bert Dodd, the Senior Chef, prepares an 'Egg Tomato Cup' and 'Pineapply French Toast'. A discussion is held on cholesterol. The activity segment is walking.

Other Uses: Home Economics

Meat Alternatives - Vegetable Proteins (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00731

The accent of this program is on inexpensive main dishes using vegetable protein. Bert Dodd, the Senior Chef, prepares 'Lentil Rice Casserole' and 'Savory Bean-Oat Patties'.

Other Uses: Home Economics

Menu Planning and Cost Control (Print-Non-Fiction). Michael Pepper et al. (Food Service Skills Series). Glencoe/McGraw-Hill (MMC), 1984. 76 p. ISBN 0-02-665140-8 (\$12.99) ISBN 0-02-663970-X (\$55.94 Series)

One of five titles in this series, this particular volume features 13 chapters relating specifically to menu planning and cost control. Chapter titles include: The Menu; Ordering Food; Receiving Food; Judging Meat, Poultry, and Fish; Judging Other Foods; Storing Food; Keeping Inventory; Recipe Conversions; Businesslike Preparation; Businesslike Cooking; A Businesslike Dining Room; The Supervisor's Role; and The Manager's Role. Each chapter states vocabulary, pre-chapter questions, and an end of the chapter summary in point form. Black and white photographs, sketches, and diagrams add detail to the text.

Milk and Cheese (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00728

Bert Dodd, the Senior Chef, disproves the myth that 'milk is only for children'. A viewer's question regarding the need for calcium is answered. Bert uses skim milk powder to prepare a 'Basic Pudding Mix' and variations. He also prepares 'Macaroni and Cheese'.

Other Uses: Home Economics

Milk Products (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00740

Bert Dodd, the Senior Chef, prepares 'Basic Cream Soup' and 'Apple Bread Pudding'. He gives reasons for using skim milk powder in food preparation. A segment is shown on swimming exercises.

Other Uses: Home Economics

More Than A Pretty Face (16 mm). Bortnick Film Productions (MHP), 1978. 12 min. Order No. MP 7668

This film details the manufacture of salad and cooking oil from sunflowers. It shows seeding, maturation, harvesting and processing of the sunflower.

Other Uses: Home Economics

Mr. Dish Machine Operator (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 16 min. Order No. MP 4788

This film shows the correct ways of loading and unloading dishes, cups, glasses and silverware. It tells how to clean apparatus, store various items and prevent breakage.

Nutrition Breaks (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00748

Hidden sugar sources are discussed as Bert Dodd, the Senior Chef, prepares 'Cheese Straws' and 'Oatmeal Cookies Royale'. The activity segment in this program is shuffleboard.

Other Uses: Home Economics

Nutritious Desserts and Snacks (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00734

Desserts and snacks can provide essential nutrients, not just calories. Bert Dodd, the Senior Chef, prepares 'Baked Cottage Cheese Custard'. He serves 'Tuna Cheese Buns' and 'Piquant Tomato Juice Cocktail' to his bridge club.

Other Uses: Home Economics

Nutritious Snacks (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 25 min. Dup. Order No. V01322

This program centres on healthy snack choices. A dentist discusses dentally acceptable snacks. A home economist with Saskatchewan Agriculture and a nutritionist with Saskatchewan Health discuss snacking habits. The 'Talk Back' question discusses what types of snacks Saskatchewan people are eating. The food segment of the program shows how to make fast foods at home.

Other Uses: Home Economics

Nutritious Treats for Young and Old (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00743

Bert Dodd, the Senior Chef, talks about snack foods for children as he prepares a 'Tropical Fruit Smoothie' and 'Macaroni Salad'. The activity segment in this program is a picnic.

Other Uses: Home Economics

Poultry (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00730

Bert Dodd, the Senior Chef, prepares 'Simple Simon Chicken' and 'Braised Chicken Livers'. He also gives information on purchasing chicken.

Other Uses: Home Economics

Professional Cooking. 2nd ed. (Print-Non-Fiction). Wayne Gisslen. John Wiley & Sons (WIL), 1989. 808 p. ISBN 0-471-83848-9 (\$52.95)

This resource is a very comprehensive and professional textbook updated from the first edition in many ways. Thirty chapters provide ample coverage of every aspect of any food preparation or Home Economics course. Both theory and practice are emphasized for all kitchen procedures and techniques by providing fundamental information and application for adaptations.

Chapter titles include Basic Cooking Principles, Tools and Equipment, Sanitation and Safety, The Recipe, The Menu, and many chapters on individual food preparation. Over 900 recipes are given, all with imperial and metric amounts. As well, variations for many recipes are included allowing for flexibility and judgment exercises. Some international recipes have also been included.

Numerous black and white photographs have been interspersed throughout the text and 18 colour plates have been added. All photographs clearly illustrate procedures and techniques.

Index. Glossary. Bibliography. Appendices.

Psychology of Food (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01321

The director of the University of Regina Day Care Centre discusses the extensive food program they have for young children. A public health nutritionist who is also the mother of two children discusses teaching children proper eating habits. A portion of the 'Talk Back' program shows ways to involve children in making nutritious snacks, thus encouraging them to try new foods.

Other Uses: Home Economics, Health, Wellness

Quantity Food Techniques (Print-Non-Fiction). Michael Pepper et al. (Food Service Skills Series). Glencoe/McGraw-Hill (MMC), 1984. 105 p. ISBN 0-02-665500-4 (\$16.74) ISBN 0-02-663970-X (\$55.94 Series)

One of five titles in the series, this resource deals specifically with quantity food techniques. Over 100 pages of text are interspersed liberally with black and white photos, sketches, and diagrams.

Chapter titles include: Food Service Operations; You in the Kitchen; The Food Preparation Process; Quantity Foods and Mass Production; Work Stations; Standardization; Appliances for Food Preparation; Recipes; The Pre-preparation Process; Measurements; Basic Cutting Procedures; Special Cutting Tools; Mixing Procedures; Other Pre-preparation Procedures; Holding Foods at Safe Temperatures; Heat and Food; Understanding Temperature; Heating Equipment; Heating Utensils; The Pantry; Portion Control; Plating; and Specialized Equipment for Fast Food Restaurants, Institutions, and Commissaries.

Glossary. Index.

Quick Fruit Desserts (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00750

Senior Chef Bert Dodd demonstrates the preparation of 'Fruit Crisp' and 'Fruit Whip'. He discusses canning without sugar. The activity segment is biking.

Other Uses: Home Economics

Quick Lunch Ideas (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00745

Bert Dodd, the Senior Chef, talks about nutrients in milk as he prepares a 'Quick Tomato Manwich' and a 'Never Fail Cheese Souffle'. The activity segment of this program is golf, with guest Fran Roberts.

Other Uses: Home Economics

Reducing Fat Intake (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00726

Bert Dodd, the Senior Chef, introduces the series with an explanation of the four food groups included in *Canada's Food Guide*. He gives helpful hints on reducing fat intake as a measure to prevent cardiovascular disease. 'Hearty Beef Stew' and 'Lentil Soup' are the two recipes demonstrated.

Other Uses: Home Economics, Health, Wellness

Rush Hour Service (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1971. 14 min. Order No. MP 8167

This film illustrates techniques for properly confronting the rush hour in dining rooms and coffee shops. It teaches all dining room personnel their basic responsibilities during this critical time. Actual rush hour conditions and major complications that can arise, are shown. It stresses the importance of the rush hour as the time when chances for profits or losses are greatest and when employees must perform courteously and efficiently under pressure.

Other Uses: Work Experience Education, Career Education

Safety and Sanitation (Print-Non-Fiction). Michael Pepper. (Food Service Skills Series). Glencoe/McGraw-Hill (MMC), 1984. 80 p. ISBN 0-02-665660-4 (\$13.77) ISBN 0-02-663970-X (\$55.94 Series)

One of five books in this series, this particular title deals specifically with safety and sanitation when dealing with food preparation. Chapter titles include: Personal Health and Alertness; Thinking Safety; Slips and Falls; Cuts; Burns and Scratches; Strains; First Aid; Fire Prevention; Fire Safety; Sanitation; The War on Germs; Personal Hygiene; Guarding Against Pests; Guarding Against Cross-Contamination; Dishwashing; and Laws and Regulations. Black and white photographs,

sketches and diagrams are interspersed amidst the text. Each chapter features vocabulary, pre- and post- questions and summaries.

Glossary. Index.

Sanitation: Rodents and Insect Control (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1969. 10 min. Order No. MP 5296

This is a basic film on rodent and insect control, their role in the spread of disease and the responsibility of employees for good housekeeping practices. Several methods are given for combating this problem.

Sanitation: Rules Make Sense (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 9 min. Order No. MP 4930

This film presents information concerning sanitation for kitchen workers. It discusses specific rules governing heating, washing, cleaning, refrigerating, storing and handling of potentially hazardous foods.

Other Uses: Home Economics

Sanitation: Why all the Fuss? (16 mm). (Professional Food Preparation & Service). National Education Media (MHP), 1969. 9 min. Order No. MP 4786

This film presents an introduction to sanitation. It gives food-service personnel a basic understanding of how food can be contaminated by germs and what steps can be taken to guard health.

Other Uses: Home Economics

Saskatchewan Baking Industry (Videotape). (Take Home A Taste Of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00474

A look at the bakery industry in Saskatchewan; in particular, the process of baking bread and related products. Linda Gracey, hostess of the series, talks to people in the industry.

Other Uses: Home Economics, Entrepreneurship

Saskatchewan Dairy Industry (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00477

The presentation includes some background information on the dairy industry, farm activity, processing, storage and handling of products, metric packaging, quality standards, market trends and new products.

Other Uses: Home Economics, Entrepreneurship

Saskatchewan Meat Processing Industry (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00470

Linda Gracey, hostess of the series, investigates the meat packing industry in Saskatchewan.

Other Uses: Home Economics, Entrepreneurship

Saskatchewan Milling Industry (Videotape). (Take Home A Taste Of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00473

Did you ever wonder what process is involved in producing the bag of flour bought at the supermarket? Linda Gracey, hostess of the series, talks with some people in the Saskatchewan Milling Industry and shows the process involved.

Other Uses: Home Economics, Entrepreneurship

Saskatchewan Oil Seed Industry (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00478

This program deals with the processing industry of rapeseed in the Province of Saskatchewan.

Other Uses: Home Economics, Entrepreneurship

Saskatchewan Poultry Industry (Videotape). (Take Home A Taste of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00471

This is a look at the Saskatchewan Poultry Industry, specifically: poultry farms, poultry processing and packing plants.

Other Uses: Home Economics, Entrepreneurship

Servicecraft: Food and Beverage Service (Print-Non-Fiction). Holly Bamunuge and David Karet. Macmillan Education Ltd. (MMC), 1989. 126 p. ISBN 0-333-46335-8 (\$25.50 pbk.)

This is an interesting look at food and beverage service in Great Britain. It introduces and discusses a wide range of services including pubs, hospitals, catering and school meal service. Black and white photographs and facts presented in graph and chart form allow a great deal of information to be presented attractively and compactly. For the serious student of food service this resource presents a detailed look at the many aspects of this service. Chapter objectives and summaries, as well as "To Do" activities provide practical ways to utilize the information given.

Index.

Snack Foods (Videotape). (Take Home A Taste Of Saskatchewan). SaskMedia (MHP), 1979. 27 min. Dup. Order No. V00475

Linda Gracey, hostess of the series, looks at and discusses the snack food industry in Saskatchewan.

Other Uses: Home Economics, Entrepreneurship

The Staff of Life - Whole Grain Cereals (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00727

This program promotes increasing the consumption of whole grain products. Bert Dodd, the Senior Chef, makes his own 'Pancake Mix' and shows ways to improve the nutritional quality of commercial pancake mixes. He also prepares 'Four Week Bran Muffins.'

Other Uses: Home Economics, Health

Supermarket Survival Skills (Videotape). (Consumer Affairs). SaskMedia (MHP), 1982. 22 min. Dup. Order No. V01719

Consumers viewing this program will discover how to obtain maximum nutritional value for each dollar spent on food. Martha discovers she is spending too much money for food. Wishing to know more about better shopping methods, she attends a class and learns about 'supermarket survival skills'. She and her son, Jeff, return to the supermarket, and use their new skills throughout the shopping trip.

Other Uses: Home Economics, Consumer Studies

Supermarket Tour (Videotape). (Food Wise; Good Buys). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01317

A wide variety of food is available today. Hostess Lynn Harasym interviews the store manager and meat manager of a supermarket chain, asking how consumers can get the best value for their money. Packaging and buying trends are also discussed. 'Talk Back' asks people's opinions on "What factors do you consider when you buy meat?" The food portion of the program covers ways to stretch your meat dollar by using less expensive cuts of meat.

Other Uses: Home Economics, Consumer Studies

Table Settings (16 mm). (Professional Food Preparation & Service). National Educational Media Inc. (MHP), 1969. 10 min. Order No. MP 7424

This film shows tables being set for breakfast, lunch and dinner and explains why correct procedures contribute to smooth service and add to the guests' enjoyment.

Other Uses: Home Economics, Work Experience Education, Health

Taking the Order (16 mm). (Professional Food Preparation & Service). National Educational Media (MHP), 1969. 8 min. Order No. MP 7423

This film discusses the need for waiters or waitresses to be salespersons rather than merely order takers.

Other Uses: Work Experience Education, Career Education, Entrepreneurship

Together We Learn: Cooperative Small Group Learning (Print-Teacher-Reference/Videotape). Judy Clarke, Ron Wideman and Susan Eadie. Prentice-Hall (BB/MHP), 1990. 216 p./23 min. BB 6119 (\$23.65 pkb.) Dup. Order No. V02705

The handbook is indispensable for teachers incorporating Common Essential Learnings in the classroom. This Canadian resource discusses reasons for using group work, group dynamics, creating and sustaining group work, and evaluating the process and product. The resource provides an interesting, jargon-free, practical treatment. Table of Contents.

The video has a good balance of males and females, varying age groups, and varying races. It features conversations with teachers regarding why and how they use the cooperative learning approach. The video is suitable for teachers of all subjects from Kindergarten to Grade 12.

Top of the Stove Cooking (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00736

This program would have particular appeal to persons who have limited cooking facilities, for example, only a hot plate. Bert Dodd, the Senior Chef, prepares 'Mackerel with Tomatoes' and 'Hamburger Vegetable Chowder'.

Other Uses: Home Economics

Vegetables (Videotape). (Senior Chef). Saskatchewan Health (MHP), 1978. 30 min. Dup. Order No. V00744

The Canada's Food Guide is discussed as Bert Dodd, the Senior Chef, prepares both 'Ginger Carrots' and 'Salad Sprouts'. The activity segment of the program is photography.

Other Uses: Home Economics, Health

Weight Control and Nutrition (Videotape). (Lifestyles). Harvard Creative Services (MHP), 1980. 24 min. Dup. Order No. V01306

A nutritionist with Saskatchewan Health discusses fad diets and examines more sensible weight-control methods. The program stresses a change in the way we eat as the key to effective weight control.

Other Uses: Home Economics, Health

Media Index

16 mm

Cooking: Food for Health

Courtesy: Food Service Is People Service

Cutting the Front Quarter of Beef Cutting the Hindquarter of Beef

Cutting the Side of Pork
Designing the Farm Kitchen

Dining Room Safety
Dining Room Sanitation

Food for Life Food Services

Hashslingin' To Foodhandling

How Do You Look When It Counts?

How Sweet It Is

Kitchen Safety: Preventing Burns

Kitchen Safety: Preventing Cuts and Strains

Kitchen Safety: Preventing Fires

Kitchen Safety: Preventing Machine Injuries

Meal Planning and Preparation More Than A Pretty Face Mr. Dish Machine Operator

Rush Hour Service

Sanitation: Rodents and Insect Control

Sanitation: Rules Make Sense Sanitation: Why all the Fuss?

Table Settings
Taking the Order

Print-Non-Fiction

Basic Principles of Catering
Canada's Food Guide Handbook (Revised)
Classical Cooking the Modern Way. 2nd ed.
The Cook's Handbook
Cooking for the Professional Chef
Customer Service
Edible Wild Fruits and Nuts of Canada
Exploring Professional Cooking. 3rd ed.
Fast Foods and Short-Order Cooking
Food Choices: Eating for Health
Food for Today. 4th ed.
Food Preparation

Food Technology
Foods & Nutrition Encyclopedia Volume 1 A-H, Volume 2 I-Z

Foods and Nutrition: A Practical Approach. 2nd ed.

Game Cookery

Guide to Good Food

Introduction to Management in the Hospitality Industry. 3rd ed.

Menu Planning and Cost Control Professional Cooking. 2nd ed.

Quantity Food Techniques

Safety and Sanitation

Servicecraft: Food and Beverage Service

Print-Teacher-Reference

Making the Grade: Evaluating Student Progress

Together We Learn: Cooperative Small Group Learning

Videotape

Advertising

Alternatives to Meat

Baking With Cereal and Grain Products

Beef Cuts

Berry Harvesting in Saskatchewan

Bert's Party

Breads and Cereals

Chinese Cookery

Cooking With Dairy Products

Cooking With Pork

Cooking With Vegetable Products

Entertaining Economically

Entertaining For Lunch

Fish

Fish Favorites

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Nutritious Snacks

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Saskatchewan Dairy Industry

Saskatchewan Meat Processing Industry

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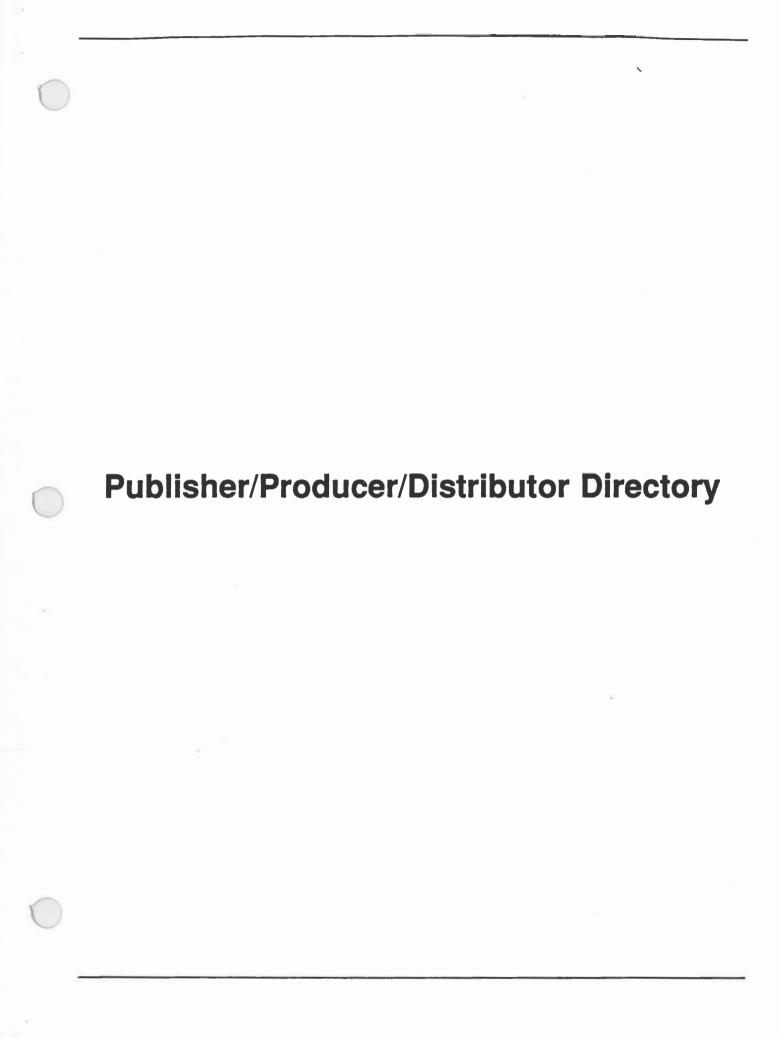
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