

# LIBRARY SERVICES

## Faculty Resources

### Culinary Arts

- ❖ **Print and Online Journals. Some titles may have backfiles only.**

[Chronicle of Higher Education](#). Click to Access

Cook's Illustrated

Journal of Culinary Science & Technology

- ❖ **[A-Z Database List](#). Remote access requires a Southwest username and password.**

A to Z World Food

Culinary Arts (Gale OneFile)

Oxford Encyclopedia of Food and Drink in America

- ❖ **Streaming Media**

Cooking Techniques and Utensils

Cooking Channel (Academic Video

Online Premier)

- ❖ **OER (Open Education Resources).**

The link below is customized for

[OER Commons](#)

[Faculty Select](#)

Faculty can search and access quality open textbooks, Open Educational Resources (OER), and request access to unrestricted library e-books from top academic publishers.

- ❖ **Books. The list may include print and digital titles.**

**Browse the shelves to search for items @ TX**

*Food Studies: A Hands-on Guide*. Zhen, Willa.

"Offering a unique, innovative approach to learning and teaching, Willa Zhen presents creative hands-on activities that can easily be done in a traditional classroom – without the need for a student kitchen. Major theories and key concepts in food studies are covered in an engaging,

#### CONTACT INFORMATION

GLORIA HAYDEN

[GHAYDEN1@SOUTHWEST.TN.EDU](mailto:GHAYDEN1@SOUTHWEST.TN.EDU)

(901) 333-5181

tangible way, alongside topics such as food production, consumption, technology, identity and culture, and globalization.” —Publisher’s website.

*Principles of Food Sanitation.* Jaime, Cristina Garcia.

“Talks about the food sanitation principles in the context of food requirements in the society. It comprises the assessment of food quality and personal hygiene in food handling. It provides the reader with the fundamental understanding of food sanitation, foodborne microorganisms, food retailing, waste management and environmental pollution in terms of food sanitation. This book also discusses about agricultural food sanitation practices and postharvest losses, foodborne microorganisms, food retailing and sanitation, photo-degradation of foodstuffs, water supply and sanitation and environmental pollution, waste management, and food sanitation.”

*The Professional Chef.* The Culinary Institute of America.

“The book reviews ingredients, equipment, and skills of the professional chef. It then explores the techniques for the full range of food items: vegetables, potatoes, grains, legumes, pasta, meats, fish and seafood, poultry, eggs, fruits, soups, sauces, quickbreads and cakes, yeast breads, and more.”

*On Cooking: A Textbook of Culinary Fundamentals.* Labensky, Sarah

“Takes a holistic approach to developing well-rounded culinary professionals. More than 800 tested recipes round out a comprehensive lab curriculum. Throughout the text, you'll be introduced to trends in the culinary arts, including sustainable/seasonal cooking, small-plate dishes, global techniques, sous-vide cooking and international cuisine.”

*Simply Garde Manger with Chef Jacq: A Comprehensive Reflection on Food Served Cold in the US and Abroad.* Jacquinet, Francis Henri.

“Written in the author’s tongue and cheek style, *Simply Garde Manger with Chef Jacq* entertains as much as educates the reader. It motivates, inspires, and educates in an art that has seen little to no press coverage until now. The author taps into his experience as an educator in various aspects of the culinary arts, as well as food art and conventional art such as his own photography and sketching, to deliver a vibrant and very personal account of the tasty and lucrative subject that is Garde Manger.”



<http://www.southwest.tn.edu/library>