



To assist Georgia's Culinary Arts teachers in transitioning to the new state curriculum, HEFG is proud to offer:

MATCHES

MATerials for Culinary and Hospitality Education Support
That matches the Georgia Department of Education FACS curriculum

Covering all topics required for Introduction to Culinary Arts":

1. Extensive and engaging classroom presentations
 2. Interactive student worksheets
 3. Teacher answer keys for student worksheets
 4. Meticulously researched teacher resources
 - Correlations from curriculum* topic, subject and culinary term to eight commonly available textbooks
 - References to web-based resources throughout
- Reviewed by industry professionals, Chefs, and instructors
 - Over 50 presentations designed for Introduction to Culinary Arts
 - Over 80 topics for Advanced classes including extensive Garde Manger and Baking and Pastry presentation.
 - Download a free sample, 'Knife Skills' at www.HEFG.org/teachers

* Based on Draft DOE Curriculum dated March 15, 2007

Quantity ____ Into to Culinary Arts \$250

Quantity ____ Advanced Culinary Arts \$150*

**Because the "Advanced Culinary Arts" presentations builds on the "Intro to Culinary Arts", you must purchase or have already purchased "Intro to Culinary Arts" in order to receive the "Advanced Culinary Arts" presentation.*

Total _____ Shipping & Handling \$10.00 Total Amount \$ _____

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