Student options start with you.

We provide lower prices on a variety of formats to ensure your students get the course materials they need.

PRINT

An alternate option for many Wiley titles, students can choose to either purchase a Wiley printed textbook or a Wiley Binder Version.

DIGITAL

Wiley E-Text: Powered by VitalSource® is a complete digital version of the text that helps students study more efficiently. Students access course materials anytime, anywhere through a user experience that makes learning rewarding.

CUSTOM

Wiley Custom Select is a revolutionary custom system that allows instructors to "build" customized materials tailored to course needs. You can collaborate with our team or start creating your own materials today at customselect.wiley.com.

Technology Has a Growing Role in Student Success

The Shift to Digital = More Time Studying

Students who study on their mobile devices study 40 minutes more each week than those who do not.

Studies indicate a 10-fold increase in study minutes on mobile devices in one year.

WileyPLUS

Use of WileyPLUS, the research-based, online learning environment which always contains the entire e-textbook, has been proven to increase learning outcomes by as much as one letter grade.

Learn more at www.wiley.com/college/wileyflex

Photo: GlobalStock/Stockphoto
Culinary Branding Program

Create the competitive edge you need to set your culinary program apart from all the rest.

Brand it and customize it with your program content

- Your School or Program Accreditations and Memberships
- A Letter From Your Program Director
- Your Vision Statement
- Detailed Information About Your Program

Contact your Wiley representative to implement the Wiley Culinary Branding Program at your school.
An easy way to help your students learn, collaborate, and grow.

WileyPLUS Learning Space

**Personalized Experience**
Students create their own study guide while they interact with course content and work on learning activities.

**Flexible Course Design**
Educators can quickly organize learning activities, manage student collaboration, and customize their course.

**Clear Path to Action**
With visual reports, it's easy for both students and educators to gauge problem areas and act on what's most important.

www.wileypluslearningspace.com

WileyPLUS

WileyPLUS is a research-based, online environment for effective teaching and learning. WileyPLUS integrates the complete digital textbook with multimedia resources for Culinary, including:

- Audio pronunciations
- Hundreds of technique videos
- Visual learning activities
- Flashcards
- Quizzes
- Assets that reinforce culinary math topics
- And more!

www.wileyplus.com
Supporting chefs and foodservice managers throughout their careers.

CulinarE-Companion™ includes all of the recipes from several of our cooking, baking and garde manger titles, plus hundreds of bonus recipes, color photographs, audio pronunciations, videos, and illustrated procedures. You can:

• Create shopping lists
• Resize recipes
• Perform metric conversions
• Analyze nutritional content
• Link to external videos
• Create your own cookbooks

The software is now Web-based!

Your personal registration code and instructions are included with your purchased copy of Professional Cooking, Eighth Edition, Professional Baking, Sixth Edition, and Professional Garde Manger. Go to cec.wiley.com to access the software.
Did you know?

That Wiley offers you robust and flexible supplements for your Culinary and Hospitality courses? Whether you are looking for digital or print we’ve got you covered! Visit your book’s Home page to learn more about the title—table of contents, available formats and more.

Go to www.wiley.com/college/author’s last name (example: www.wiley.com/college/gisslen)

Click on the Book Companion Sites to find additional resources for both the Instructor and Students!
## Table of Contents

### Culinary Arts

<table>
<thead>
<tr>
<th>Page</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>Introductory Cooking and Food Preparation</td>
</tr>
<tr>
<td>7</td>
<td>Advanced Cooking and Food Preparation</td>
</tr>
<tr>
<td>8</td>
<td>Garde Manger and Charcuterie</td>
</tr>
<tr>
<td>9</td>
<td>Food and Dessert Styling and Plating</td>
</tr>
<tr>
<td>9</td>
<td>Nutrition and Healthy Cooking</td>
</tr>
<tr>
<td>11</td>
<td>Food Safety and Sanitation</td>
</tr>
<tr>
<td>12</td>
<td>Regional Cuisine and Food Culture</td>
</tr>
<tr>
<td>13</td>
<td>Introductory Baking and Pastry</td>
</tr>
<tr>
<td>14</td>
<td>Advanced Pastry</td>
</tr>
<tr>
<td>16</td>
<td>Bread Baking</td>
</tr>
<tr>
<td>17</td>
<td>Chocolates and Confections</td>
</tr>
<tr>
<td>17</td>
<td>Sugarwork</td>
</tr>
<tr>
<td>18</td>
<td>Culinary Math</td>
</tr>
<tr>
<td>19</td>
<td>Beverage Management/Wine and Spirits</td>
</tr>
<tr>
<td>21</td>
<td>Meat and Seafood Fabrication</td>
</tr>
<tr>
<td>21</td>
<td>Culinary Careers and Career Development</td>
</tr>
<tr>
<td>22</td>
<td>Culinary Arts Reference</td>
</tr>
<tr>
<td>23</td>
<td>Catering and Buffets</td>
</tr>
<tr>
<td>25</td>
<td>Restaurant and Food Service Management</td>
</tr>
<tr>
<td>26</td>
<td>Purchasing</td>
</tr>
<tr>
<td>27</td>
<td>Cost Control</td>
</tr>
<tr>
<td>28</td>
<td>Menu Design and Planning</td>
</tr>
<tr>
<td>28</td>
<td>Dining Room and Banquet Services</td>
</tr>
<tr>
<td>29</td>
<td>Guest Services</td>
</tr>
<tr>
<td>30</td>
<td>Food Service Design and Equipment</td>
</tr>
</tbody>
</table>

### Hospitality & Tourism

<table>
<thead>
<tr>
<th>Page</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>Introduction to Hospitality</td>
</tr>
<tr>
<td>31</td>
<td>Human Resources Management and Supervision</td>
</tr>
<tr>
<td>33</td>
<td>Hotel, Lodging, and Resort Management</td>
</tr>
<tr>
<td>33</td>
<td>Front Office Operations</td>
</tr>
<tr>
<td>34</td>
<td>Housekeeping Management</td>
</tr>
<tr>
<td>34</td>
<td>Hospitality Marketing</td>
</tr>
<tr>
<td>35</td>
<td>Hospitality Law</td>
</tr>
<tr>
<td>35</td>
<td>Hospitality Accounting</td>
</tr>
<tr>
<td>36</td>
<td>Hospitality Finance and Revenue Management</td>
</tr>
<tr>
<td>37</td>
<td>Advanced Hospitality Topics</td>
</tr>
<tr>
<td>37</td>
<td>Travel and Tourism</td>
</tr>
<tr>
<td>37</td>
<td>Gaming and Casinos</td>
</tr>
<tr>
<td>38</td>
<td>Introductory Event and Meeting Management</td>
</tr>
<tr>
<td>39</td>
<td>Advanced Event Management</td>
</tr>
<tr>
<td>41</td>
<td>Also available in the Wiley Events Series</td>
</tr>
</tbody>
</table>

---

Order your examination copies online. Go to [www.wiley.com/college/sc/culhospcatalog](http://www.wiley.com/college/sc/culhospcatalog)

---

To request an exam copy of Wiley textbooks, or if you have any questions about the titles in this catalog, please contact your local Wiley representative for details. If you do not know the name of your local representative, please call our customer service line for help at 1-800-225-5945. You can write to us at: Wiley, Attn: Jesse Adler, 111 River Street, 6-01, Hoboken, NJ 07030.

---

Catalog cover photos: top: ©ferrantraite/iStockphoto, bottom: ©kemalbas/iStockphoto
INTRODUCTORY COOKING AND FOOD PREPARATION

Professional Cooking, 8th Edition
Wayne Gisslen
1,056 pp. • Hardcover
Available with: WileyPLUS, CulinarE-Companion

Modern food service is evolving rapidly and Professional Cooking continues to evolve with it. In addition to instruction on the fundamental skills, trustworthy and fully tested recipes have made this book the must-have resource for all serious students and professionals. This Eighth Edition also contains significant new and revised material reflecting the latest in culinary practices and techniques.

• A new chapter combines basic cooking methods for meats, poultry, and fish, reinforcing later instruction in chapters that focus on specific techniques and procedures for these ingredients
• An updated and newly illustrated chapter on food presentation and plating offers tools for designing modern platings appropriate for all types of food service operations
• Increasingly popular sous-vide cooking receives more emphasis, with additional “on trend” recipes
• The growing molecular gastronomy movement earns greater relevance and exploration, with an expanded recipe collection using these techniques

SUPPLEMENTS
Image Gallery • Instructor’s Manual • Lecture PowerPoints • Math Tutor PowerPoints • Study Guide Solutions • Respondus Test Bank • Test Bank and Answer Key (Word) • Text Art PowerPoints

Essentials of Professional Cooking, 2nd Edition
Wayne Gisslen
576 pp. • Hardcover
Available with: WileyPLUS Learning Space and CulinarE-Companion

Essentials of Professional Cooking, Second Edition, focuses on fundamental cooking procedures and techniques, functions of ingredients, and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection—without relying solely on a recipe. Specially constructed to meet the on-the-job demands of food-service managers, the streamlined approach of Essentials of Professional Cooking, Second Edition, extends the benefits of this material to students and professionals in hospitality management and food-service management.

CONTENTS

SUPPLEMENTS
Image Gallery • Instructor’s Manual • Lecture PowerPoints • Math Tutor PowerPoints • Study Guide Solutions • Respondus Test Bank • Test Bank and Answer Key (Word) • Text Art PowerPoints
The Professional Chef, 9th Edition
The Culinary Institute of America
1,232 pp. • Hardcover
This completely reorganized and updated book reviews ingredients, equipment, and skills of the professional chef. It then explores the techniques for the full range of food items. With a good understanding of techniques, the reader will then learn plating techniques for salads, sandwiches, hors d’oeuvres, appetizers, entrées, and desserts.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • PowerPoints • Respondus Test Bank

The Professional Chef, Digital Edition
The Culinary Institute of America
The first-ever digital edition of The Professional Chef, Ninth Edition, available for purchase through the free Inking platform, provides an exciting transmedia experience, incorporating the narrative, recipes, and photography from this cornerstone title along with all-new video content and interactive features. The application provides mobile access to recipes and full-color photographs, along with more than 100 original videos of essential cooking techniques. Assessment enhancements throughout allow students to test themselves and receive feedback and guidance throughout the learning process. Social notes can be set up to allow readers to follow and see other people’s notes right in the text, making it easy for students to organize study groups, instructors to share their comments with the class, or any user to find a built-in study guide of the best notes.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank • PowerPoints

Molecular Gastronomy: Scientific Cuisine Demystified
José Sanchez
320 pp. • Hardcover
WileyPLUS
Molecular Gastronomy: Scientific Cuisine Demystified aims to clarify and explain the fascinating world of molecular gastronomy. It offers the reader crucial knowledge of key ingredients and provides fundamental step-by-step techniques for application. It provides a foundation for experimenting with and, most importantly, understanding new and exciting ingredients and cooking techniques.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank • PowerPoints
NEW!

Street Foods
Hinnerk von Bargen, The Culinary Institute of America
368 pp. • Hardcover

Street Foods is the first definitive book to explore the medley of global cuisines, cultures, and cooking techniques that are propelling the demand for “world casual” flavors from diners in every foodservice segment. This comprehensive guide teaches professional chefs and culinary students how to capitalize on the ingredients, flavors, cooking techniques, and service of cherished portable foods from around the world.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoints • Respondus Test Bank • Image Gallery

The Culinary Institute of America
688 pp. • Hardcover

Garde Manger includes information on topics like terrine and pâté production, artisan cheeses, and different types of pickles and vinegars; contemporary cooking methods have been added to reflect the most current industry trends.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • Respondus Test Bank • PowerPoint Slides • Image Gallery

Modern Batch Cookery
Victor Gielisse, The Culinary Institute of America
Ron Desantis
448 pp. • Hardcover

CONTENTS

The Art of Charcuterie
John Kowalski, The Culinary Institute of America
400 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Professional Garde Manger
Lou Sackett
Jaclyn Pestka
Consulting Author: Wayne Gisslen
816 pp. • Hardcover

Available with: WileyPLUS and CulinarE-Companion

Professional Garde Manger features the same proven pedagogical features and easy-to-follow recipe layout as Professional Cooking and Professional Baking, including chapter prerequisites and objectives, key terms, and questions for discussion.

There is comprehensive coverage, including charcuterie, vegetables and fruits, cheeses, and complex salads.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • Book and Study Guide Set • Respondus Test Bank • PowerPoint Slides • Image Gallery
Cooking to the Image: A Plating Handbook
Elaine Sikorski
176 pp. • Softcover

Cooking to the Image: A Plating Handbook offers readers a fascinating perspective of a culinary art that demonstrates taste as not simply a means of creating flavor, but also a cultural context larger than the professional kitchen. It provides future chefs with the prerequisites to cultivate a professional viewpoint of plating by considering the different ways a chef looks at food.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank • PowerPoint Slides • Image Gallery

Food Styling
Delores Custer
416 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Nutrition Web Explorer • Case Studies • Worksheet Library • Lecture PowerPoint • Test Bank and Answer Key (Word) • Study Guide Solutions • Case Studies Answer Key • Worksheet Library Answer Key • Instructor Web Resources • Check-Out Quizzes • In the Kitchen • In the Kitchen Answer Key • Additional Recipes • Image Gallery • Appendices • Respondus Test Bank

Nutrition for Foodservice and Culinary Professionals, 8th Edition
Karen E. Drummond
Lisa M. Brefere
656 pp. • Hardcover

Available with: WileyPLUS

Nutrition for Foodservice and Culinary Professionals, Eighth Edition is the definitive resource that helps readers use nutritional principles to evaluate and modify menus and recipes and to respond to customers’ critical questions and dietary needs. More photographs, charts, and recipes are used to effectively convey nutrition concepts and applications in a visual manner. The Eighth Edition includes a discussion of the 2010 Dietary Guidelines for Americans. Available through WileyPLUS is a complete online version of the textbook. Relevant, student study tools and learning resources including Create-a-Plate Interactive Exercises which teach students how to create a healthy meal. Also included is Reverse-a-Recipe Interactive Exercises which teach students how to modify a recipe to make it healthy.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Nutrition Web Explorer • Case Studies • Worksheet Library • Lecture PowerPoint • Test Bank and Answer Key (Word) • Study Guide Solutions • Case Studies Answer Key • Worksheet Library Answer Key • Instructor Web Resources • Check-Out Quizzes • In the Kitchen • In the Kitchen Answer Key • Additional Recipes • Image Gallery • Appendices • Respondus Test Bank

www.wiley.com/college/sc/culhospcatalog • 9
Choosing a healthy eating pattern is vitally important, as diet directly influences health. Techniques of Healthy Cooking, Fourth Edition is a comprehensive kitchen reference for understanding nutrition concepts, creating healthy eating patterns, developing healthy recipes and menus, and cooking healthy recipes. From soups, salads, and appetizers to main dishes for breakfast, lunch, and dinner, there are nearly 500 recipes with more than 150 four-color photographs of ingredients, techniques, and finished dishes.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Test Bank and Answer Key [Word] • Image Gallery • Video Series • Web Resources • Respondus Test Bank

Cooking for Special Diets builds the skills and techniques needed to address special diets while providing healthy, wholesome meals for consumers or guests. This text teaches readers how to widen the scope of their offerings and create flavorful recipes to meet all kinds of dietary needs. Cooking for Special Diets explains the wide range of dietary challenges of which chefs should be conscious, including celiac disease, diabetes, high blood pressure, high cholesterol, food allergies, and more. Introductory chapters cover general nutrition information, healthy ingredients, and substitutions. Subsequent chapters provide recipes for a broad range of dietary concerns, from vegetarian, vegan, and low-fat meals to delectable entrées that are gluten- or lactose-free.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Test Bank and Answer Key [Word] • Respondus Test Bank • Image Gallery

Using a critical thinking approach, this book brings nutrition out of the classroom and allows students to apply the logic of science to their own nutrition concerns—both as consumers and as future scientists and health professionals. This text and WileyPLUS course have been developed through a collaboration between the authors and the Nutrition Advisory Board, a team of dedicated nutrition instructors who help review and develop all of Wiley’s nutrition resources.

CONTENTS
Visualizing Nutrition, 3rd Edition
Mary B. Grosvenor
Lori A. Smolin, University of Connecticut
640 pp. • Softcover
Available with: WileyPLUS Learning Space

Visualizing Nutrition, Third Edition is intended for a one-term course in Introductory Nutrition taught at both two- and four-year schools. Visualizing Nutrition, Third Edition offers students a valuable opportunity to identify and connect the central issues of nutritional science in a visual approach. As students explore the critical topics of nutrition, they create a desire to understand the topics through demonstration of their relevance to the reader’s personal life. The material provides students with the decision-making skills needed throughout their lifespan to navigate the myriad of choices they will face in promoting their good health and in preventing disease.

CONTENTS

iProfile: Assessing Your Diet and Energy Balance, CD-ROM 3.0
Lori A. Smolin, University of Connecticut
Mary B. Grosvenor
CD

Completely updated to include current USDA and FDA information, the new version of iProfile nutrition dietary assessment software features over 50,000 foods, including ethnic, cultural, and popular brand-name choices. Users can track intake, add foods, and calculate the impact of physical activity. Serving size animations, a self-discovery survey, single-nutrient reports, menu planning and more make this a valuable tool.

Professional Food Manager, 4th Edition
National Environmental Health Association (NEHA)
192 pp. • Softcover
Available with: WileyPLUS Learning Space

Now available with WileyPLUS Learning Space—WileyPLUS Learning Space is an easy way for students to learn, collaborate, and grow. With WileyPLUS Learning Space, you can create a personalized study plan, assess progress along the way, and remember what you learn because you’ve made deeper connections to the course material.

Updated to the 2013 FDA Food Code, Professional Food Manager, Fourth Edition:
• Contains streamlined content, supporting learning styles for today’s student.
• Aligns with American Culinary Federation Education Foundation (ACF) Required Knowledge and Skills Competencies for Sanitation.
• Comes packaged with the Print or Online Conference for Food Protection (CFP) and American National Standards Institute (ANSI)-approved Food Safety examination and certification from Prometric, accepted nationally in all jurisdictions and by employers.

CONTENTS

Package options:
• Print book + Print Exam Answer Sheet
• Print Book + Online Exam Answer Sheet
• E-book + Print Exam Answer Sheet
• E-book + Online Exam Answer Sheet

SUPPLEMENTS
Case Study: Birthday Problems • Case Study: Birthday Problems with Answer Key • Food Safety Quiz Show • Food Safety Match-Up Quiz • Food Safety Match-Up Quiz Answers • Instructor’s Manual with Student Activity Guide Solutions • Lecture PowerPoints • Practice Exam • Practice Exam Answers • Pre-Test • Pre-Test Answers • Syllabi • Respondus Test Bank • Image Gallery • Videos
American Regional Cuisine, 3rd Edition

The International Culinary Schools SM at The Art Institutes
576 pp. • Hardcover

Available with: WileyPLUS and WileyPLUS Learning Space

American Regional Cuisine, Third Edition combines history, anthropology, and cuisine into a clear and comprehensive resource for the American Regional course. Its menu-driven approach makes this book unique in the marketplace, providing unparalleled value to culinary-arts students.

Organized by region, this completely updated and contemporized Third Edition of American Regional Cuisine features sweet and savory recipes of the most popular and memorable dishes from 11 distinct culinary traditions across the United States. Recipes are drawn from every part of the region, offering a range of complete meals for each culinary style.

CONTENTS

SUPPLEMENTS
• Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank

International Cuisine
The International Culinary Schools SM at The Art Institutes
864 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank

Cuisine and Culture: A History of Food and People, 3rd Edition

Linda Civitello
448 pp. • Softcover

From prehistory and the earliest societies in the Fertile Crescent to today’s celebrity chefs, Cuisine and Culture, Third Edition presents a multicultural and multiethnic approach to understanding how and why major historical events have affected and defined the culinary traditions in different societies.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank
Professional Baking, 6th Edition
Wayne Gisslen
800 pp. • Hardcover
Available with: WileyPLUS and CulinarE-Companion

For over 25 years, culinary students and chef instructors have relied on Professional Baking for its clear exposition, sound theory and technique, and commitment to accuracy. The new edition emphasizes core procedures and techniques, with several added enhancements, including method cards, and more.

The robust technology package now includes WileyPLUS, which features 65 technique videos, assessment questions, a glossary with audio pronunciations, and Math Tutor to reinforce essential bakeshop math.

Fully revised CulinarE-Companion Recipe Management Software contains all recipes from the text and provides the user with the ability to add recipes, as well as scale, resize, and determine nutritional information for each recipe.

CONTENTS

SUPPLEMENTS
Lecture PowerPoint Slides • Instructor’s Manual • Study Guide Solutions • Test Bank and Answer Key • CulinarE-Companion • Text Art PowerPoint Slides • Image Gallery • Respondus Test Bank

Baking and Pastry: Mastering the Art and Craft, 3rd Edition
The Culinary Institute of America
944 pp. • Hardcover

Baking and Pastry, Third Edition continues its reputation as being a must-have guide for all culinary and baking and pastry students and baking and pastry industry professionals. This new edition improves upon the last with the addition of hundreds of new recipes, photographs, and illustrations, and revised and up-to-date information on creating spectacular breads and pastries. New content includes sustainability and seasonality, new trends in plated desserts and wedding and special occasion cakes, and more information on savory and breakfast pastries, volume production, and décor techniques.

CONTENTS

SUPPLEMENTS
Image Gallery • Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank • Study Guide • Study Guide Solutions • Test Bank and Answer Key (Word) • Videos • Video Discussion Guide

In the Hands of a Baker
The Culinary Institute of America
176 pp. • Softcover

In the Hands of a Baker covers all the basics of selecting and using baking equipment for the professional kitchen. This text provides guidance on purchasing the correct equipment, organizing a workstation, and the proper care and cleaning of all types of baking tools. The first part of In the Hands of a Baker covers basic tools such as scales, measures, whips, peelers, and small appliances including mixers, choppers, and ice cream machines. The second part of this text includes more advanced and specialized tools, such as those necessary for bread baking, pastry making, and décor and confectionery work.

CONTENTS

SUPPLEMENT
Lecture PowerPoints

www.wiley.com/college/sc/culhospcatalog • 13
Paula Figoni, Johnson & Wales University
528 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

The Elements of Dessert
Francisco J. Migoya, The Culinary Institute of America
544 pp. • Hardcover

In The Elements of Dessert, renowned pastry chef Francisco Migoya, professor at The Culinary Institute of America, takes you on a guided tour through the innovative flavors, ingredients, and techniques in the thrilling world of desserts. He begins with the fundamental elements—such as mousses, doughs, and ganaches—revealing in each recipe how to incorporate these building blocks into inventive, unforgettable delicacies.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Image Gallery • Test Bank and Answer Key [Word] • Web Resources • Respondus Test Bank

Frozen Desserts
Francisco J. Migoya, The Culinary Institute of America
448 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture Notes—Powerpoint Slides • Instructions for Using the General Recipe Spreadsheets • General Recipe Spreadsheets • Instructions for Using Custard and Gelato Spread sheets • Classic Custard Recipe Spreadsheets • Classic Gelato Recipe Spreadsheets

Glenn Rinsky, Jefferson State Community College
Laura Halpin Rinsky, Hewitt-Trussville High School
384 pp. • Softcover

CONTENTS
Professional Cake Decorating, 2nd Edition
Toba M. Garrett, Institute of Culinary Education
416 pp. • Hardcover
Covers decorating techniques, including Basic, Intermediate, and Advanced Piping Skills, the Art of Writing and Painting, Royal Icing Design Skills, Hand Modeling Skills, Pastillage Construction, Gumpaste Flowers, and much more.

CONTENTS

SUPPLEMENT
Instructor’s Manual

Wedding Cake Art and Design: A Professional Approach
Toba M. Garrett, Institute of Culinary Education
288 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Savory Sweets: From Ingredients to Plated Desserts
Amy Felder, Johnson & Wales University
272 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

The Modern Café
Francisco J. Migoya, The Culinary Institute of America
560 pp. • Hardcover

CONTENTS
1. The Bakery. 2. The Pastry Shop. 3. The Savory Kitchen. 4. Beverages. 5. The Retail Shelf.

Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships
Tish Boyle
336 pp. • Hardcover
Plating for Gold features 50 award-winning recipes for spectacular desserts from pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sebastien Cannone. Each recipe has easy-to-follow, step-by-step instructions, and one-of-a-kind recipes (Strawberry Soup, Vanilla Panna Cotta Napoleon, and Almond Tartlet; Hot Chocolate Soufflé, Ginger Mousse, and Tropical Parfait; and Yin-Yang Flourless Chocolate Cake) as well as insight and advice from top pastry chefs on perfect plating.

Features ten years of winning plated desserts from the World and National Pastry Championships, along with illustrations of each dessert’s composition, full-color photographs of the finished desserts, and behind-the-scenes photographs of pastry chefs in competition.

CONTENTS
Master Class with Toba Garrett

Toba M. Garrett, Institute of Culinary Education
240 pp. • Hardcover

Master Class with Toba Garrett provides readers with a springboard to infinite ideas of what can be achieved in the advanced art of cake decorating. A foremost expert in this field, Garrett has taught some of the top cake artists working today. She shares tips and techniques here to bring readers to the next level in their cake decorating skills.

CONTENTS

SUPPLEMENTS
Lecture PowerPoints • Instructor’s Manual • Test Bank and Answer Key (Word) • Image Gallery • Respondus Test Bank

Bread: A Baker’s Book of Techniques and Recipes, 2nd Edition

Jeffrey Hamelman
496 pp. • Hardcover

When Bread was first published in 2004, it received the Julia Child Award for best First Book and became an instant classic. Hailed as a “masterwork of bread baking literature,” Bread features 140 detailed, step-by-step formulas for versatile sourdough ryes, numerous breads made with pre-ferments, and simple, straight dough loaves.

CONTENTS

SUPPLEMENTS
Lecture PowerPoints • Instructor’s Manual • Test Bank and Answer Key (Word) • Image Gallery • Respondus Test Bank

Bread Baking: An Artisan’s Perspective

Daniel T. DiMuzio, Culinard, The Culinary Institute of Virginia College
272 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual
Chocolates and Confections: Formula, Theory, and Technique for the Artisan Confectioner, 2nd Edition

Peter P. Greweling, The Culinary Institute of America
544 pp. • Hardcover

Chocolates and Confections, Second Edition offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. This book is beautifully illustrated with 250 full-color photographs of ingredients, step-by-step techniques, and finished chocolates and confections.

CONTENTS

SUPPLEMENTS
Lecture PowerPoints • Instructor’s Manual • Test Bank and Answer Key (Word) • Image Gallery • Respondus Test Bank

The Art of the Chocolatier: From Classic Confections to Sensational Showpieces

Ewald Notter
416 pp. • Hardcover


SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank

The Art of the Confectioner: Sugarwork and Pastillage

Ewald Notter
400 pp. • Hardcover

From working with shapes and color and choosing a focus point to developing a sculpture based on a particular theme, Notter provides insights into all the tricks of the trade. Throughout the book, techniques are explained with simple, step-by-step instructions and illustrated with clear how-to photos, while stunning showpiece beauty shots provide inspiration.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank
Math for the Professional Kitchen
Laura Dreesen
Michael Nothnagel
Susan Wysocki
The Culinary Institute of America
320 pp. • Softcover

Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful, profitable operation. From scaling recipes and converting units of measure to costing ingredients and setting menu prices, this book provides a thorough understanding of the crucial math concepts used in the restaurant and foodservice industry.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank

The Book of Yields: Accuracy in Food Costing and Purchasing, 8th Edition
Francis T. Lynch
336 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • CD-ROM • Respondus Test Bank • Test Bank and Answer Key (Word) • Costing & Purchasing Exercises

Culinary Calculations: Simplified Math for Culinary Professionals, 2nd Edition
Terri Jones
256 pp. • Softcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Culinary Math, 3rd Edition
Linda Blocker
Julia Hill
272 pp. • Softcover

CONTENTS

SUPPLEMENT
Instructor’s Manual
The Bar and Beverage Book, 5th Edition
Costas Katsigris, El Centro College
Chris Thomas
784 pp. • Hardcover

CONTENTS

SUPPLEMENTS
PowerPoint Presentations • Instructor’s Manual • Instructor’s Manual by Chapter • Test Bank Questions & Answers • Test Bank Questions & Answers by Chapter • Learning Management Course Student Resources

Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits
Robert W. Small
Michelle Couturier
464 pp. • Hardcover

Beverage Basics covers the art and science of winemaking from the vineyard to the table. This book takes a comprehensive look at the production methods, styles, and ideal food pairings for beer and spirits.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoints • Respondus Test Bank

Steven Kolpan, The Culinary Institute of America
Brian H. Smith
Michael A. Weiss, The Culinary Institute of America
832 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank
The International Culinary Schools at The Art Institutes
528 pp. • Hardcover


SUPPLEMENTS
Instructor’s Manual • PowerPoints

The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World
Michael Gibson, Scottsdale Culinary Institute
464 pp. • Softcover


SUPPLEMENTS
Instructor’s Manual • PowerPoints • Respondus Test Bank

Food and Wine Pairing: A Sensory Experience
Robert J. Harrington, University of Arkansas
336 pp. • Softcover

CONTENTS

SUPPLEMENT
Instructor’s Manual
The Art of Beef Cutting: A Meat Professional’s Guide to Butchering and Merchandising
Kari Underly
240 pp. • Hardcover
Written by Kari Underly, a leading expert in meat education, this comprehensive guide covers all the fundamentals of butchery and includes helpful full-color photos of every cut, information on international beef cuts and cooking styles, tips on merchandising and cutting for profit, and expert advice on the best beef-cutting tools.
Includes charts of NAMP/IMPS numbers, URMIS UPC codes, Latin muscle names, and cooking tips for each cut for easy reference.
CONTENTS

Creating Your Culinary Career
Ronald Hayes, The Culinary Institute of America
288 pp. • Softcover
Creating Your Culinary Career is a book that provides practical advice on how to achieve success in any culinary field from traditional restaurants, banquet facilities, and contract foodservice operations to bakeshop establishments, research and development, and food communications. Creating Your Culinary Career offers advice to culinarians at all stages, including those in the middle of their careers, and experienced professionals with advice on how to network and how to mentor.
CONTENTS
SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Test Bank and Answer Key (Word) • Web Resources • Respondus Test Bank • Additional Resources • Image Gallery • Appendices
For only $15, you can include this book with the Wiley Culinary text of your choice.

The Editors of SeaFood Business
288 pp. • Softcover
CONTENTS
So You Are a Chef: Managing Your Culinary Career
Lisa M. Brefere
Karen Eich Drummond
Brad Barnes, The Culinary Institute of America
160 pp. • Softcover

CONTENTS
1. Write Your Résumé. 2. Put Together a Job Search Portfolio. 3. Beyond the Want Ads: How to Locate and Contact Prospective Employers. 4. Three-Step Interviewing. 5. Advancing Your Career.

SUPPLEMENTS
Instructor’s Manual • Test Bank • PowerPoints

The Professional Personal Chef: The Business of Doing Business as a Personal Chef
Candy Wallace
Greg Forte, Le Cordon Blue, Orlando
224 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Leadership Lessons From a Chef: Finding Time to Be Great
Charles M. Carroll, River Oaks Country Club, Houston, TX
192 pp. • Softcover

CONTENTS

Escoffier: Le Guide Culinaire, Revised
H.L. Cracknell
R. J. Kaufmann
Georges Auguste Escoffier
646 pp. • Hardcover

Translated from the 1921 Fourth Edition, this revision includes all-new forewords by Heston Blumenthal, chef-owner of the Michelin three-star-rated Fat Duck restaurant, and Tim Ryan, President of The Culinary Institute of America, along with Escoffier’s original Forewords, a memoir of the great chef by his grandson Pierre, and more than 5,000 narrative recipes for all the staples of French cuisine.

The only unabridged English translation of Escoffier’s original text, in a sleek, modern design.

CONTENTS
The Visual Food Lover’s Guide

QA International
616 pp. • Softcover

CONTENTS

Modern Buffet Presentation

Vincent Clyne
Carol Murphy Clyne
The Culinary Institute of America
368 pp. • Hardcover

Modern Buffet Presentation—written by a husband-and-wife team of restaurateurs and expert caterers with more than 50 years of combined experience in professional cooking, catering, and teaching—is the most comprehensive title on this topic. It successfully focuses on the art of buffet and banquet entertaining with tantalizing, on-trend recipes; guidance on plating, garnishing, and arranging; and design concepts and visual appeal.

Practical concerns—from setting price points, selecting proper equipment, and training staff, to communicating with clients, marketing, ensuring food safety, and organizing, are thoroughly covered and help contribute to the bottom line of your business. Guides to menu planning, action stations, and creation stations help professionals and students navigate the many options when serving large numbers creatively and effectively.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Catering Management, 4th Edition

Nancy Loman Scanlon, Ph.D.
272 pp. • Hardcover

An essential, up-to-date guide for catering students and professionals, Catering Management, Fourth Edition covers all aspects of the business, including operations, sales, marketing, food and beverage service, menu planning and design, pricing, equipment, staff training, and more.

CONTENTS

SUPPLEMENTS
Lecture PowerPoints • Instructor’s Manual • Test Bank and Answer Key (Word) • Respondus Test Bank

In the Hands of a Chef: The Professional Chef’s Guide to Essential Kitchen Tools

The Culinary Institute of America
176 pp. • Softcover

CONTENTS
CATERING AND BUFFETS

Off-Premise Catering Management, 3rd Edition
Chris Thomas
Bill Hansen
560 pp. • Hardcover
For nearly two decades, Off-Premise Catering Management has been the trusted resource professional and aspiring caterers turn to for guidance on setting up and managing a successful off-premise catering business. This comprehensive reference covers every aspect of the caterer’s job, from menu planning, pricing, food and beverage service, equipment, and packing, delivery, and set-up logistics, to legal considerations, financial management, human resources, marketing, sanitation and safety, and more.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Test Bank • Additional Online Recipes

Modern Buffets: Blueprint for Success
Edward G. Leonard, CMC,
Le Cordon Bleu, North America
224 pp. • Hardcover
CONTENTS

SUPPLEMENTS
Instructor’s Manual • Test Bank • Additional Online Recipes

On-Premise Catering: Hotels, Convention Centers, Arenas, Clubs, and More, 2nd Edition
Patti J. Shock
Cheryl Sgovio
John M. Stefanelli
496 pp. • Hardcover
This updated Second Edition covers new trends like online and social media marketing, as well as modern décor, effective menu writing, and catering in stadiums, casinos, and other large venues.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

A Meeting Planner’s Guide to Catered Events
Patti J. Shock, University of Nevada, Las Vegas
John M. Stefanelli, University of Nevada, Las Vegas
324 pp. • Hardcover
CONTENTS

SUPPLEMENTS
PowerPoints • Glossary • Chapter Outlines

Bruce Mattel, The Culinary Institute of America
368 pp. • Hardcover

From launching the business, establishing pricing, setting up a kitchen, staffing, and marketing to planning events, organizing service, preparing food, managing the dining room and beverages, and developing menus, Catering: A Guide to Managing a Successful Business Operation, Second Edition, provides detailed guidance on every aspect of the catering business. This Second Edition is thoroughly revised and updated to include information on catering for dietary restrictions and food allergies, contemporary techniques such as sous-vide technology, and plating and presentation. Included is a new chapter of practical mainstream and on-trend recipes and sample menus for a variety of catered events from brunches to black-tie affairs.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank • Test Bank and Answer Key (Word)

The Restaurant: From Concept to Operation, 7th Edition

John R. Walker
512 pages • Hardcover

Opening a restaurant is a distinct challenge. Developing the menu, creating a new dish, designing the décor, attending to the level of service, and establishing an ambiance—all of these factors contribute to exceeding guest expectations and running a successful business in this highly competitive and rewarding industry. Written in a clear, engaging, and conversational style, this book features comprehensive, applications-based coverage of all aspects of developing, opening, and running a restaurant—from staffing, legal and regulatory concerns, cost control, and general financing to marketing and promotion, equipment and design, the menu, sanitation, and concept.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Test Bank and Answer Key (Word) • Study Guide Solutions • Respondus Test Bank • Video Series • Video Discussion Guide • Lecture PowerPoints

Foodservice Management Fundamentals

Dennis Reynolds, Washington State University
Kathleen Wachter McClusky
592 pp. • Hardcover

Foodservice Management Fundamentals delivers critical information to help students learn how to position, manage, and leverage a successful foodservice operation. The compilation of management practices, tools, and techniques illustrate essential approaches to all segments of the foodservice industry.

CONTENTS

SUPPLEMENTS
Online Instructor’s Manual • Test Bank • PowerPoint Slides • Student Study Guide • Wiley Hospitality Video Series and Discussion Guide

www.wiley.com/college/sc/culhospcatalog • 25
Opening and Operating a Retail Bakery
Rick Douglas Crawford, CMB
320 pp. • Softcover

For anyone dreaming of launching a successful baking enterprise, the steps needed to transform that dream into reality are critical. Opening and Operating a Retail Bakery, written by industry veteran and Certified Master Baker Rick Crawford, offers readers 37 years of experience.

The tools, advice, coaching, and best practices revealed in this book are currently employed in more than 85 companies and 500-plus retail locations, making Opening and Operating a Retail Bakery a must-have resource for anyone with the hunger, drive, and entrepreneurial spirit to profitably own and manage a bakeshop.

CONTENTS

SUPPLEMENTS
Video Series • Instructor’s Manual • Test Bank and Answer Key (Word) • Lecture PowerPoints • Additional Resources • Discussion Guide • Image Gallery • Respondus Test Bank • Video Discussion Guide

Purchasing: Selection and Procurement for the Hospitality Industry, 8th Edition
Andrew Hale Feinstein, San Jose State University
John M. Stefanelli, University of Nevada, Las Vegas
640 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Instructor’s Manual by Chapter • Test Bank Questions & Answers • Test Bank Questions & Answers by Chapter • PowerPoint Slides

Andrew Hale Feinstein, San Jose State University
John M. Stefanelli, University of Nevada, Las Vegas
208 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

The Book of Yields: Accuracy in Food Costing and Purchasing, 8th Edition
Francis T. Lynch
336 pp. • Softcover

Also Available: Interactive CD-ROM Software

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank
Food and Beverage Cost Control, 6th Edition
Lea R. Dopson, California State Polytechnic University, Pomona
David K. Hayes
528 pp. • Hardcover
Available with: WileyPLUS Learning Space
In order for foodservice managers to control costs effectively, they must have a firm grasp of accounting, marketing, and legal issues, as well as an understanding of food and beverage sanitation, production, and service methods. This fully updated Sixth Edition of Food and Beverage Cost Control provides students and managers with a wealth of comprehensive resources and the specific tools they need to keep costs low and profit margins high.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture Outlines • Lecture PowerPoints • Management Control Forms • Respondus Test Bank • Test Bank and Answer Key [Word] • Test Your Skills Excel Exercises • Study Guide and Study Guide and Book Set

Principles of Food, Beverage, and Labor Cost Controls, 9th Edition
Paul R. Dittmer, New Hampshire College
J. Desmond Keefe III, Southern New Hampshire University
648 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • Book and Study Guide Set • Excel Exercises • Lecture PowerPoints • Test Bank and Answer Key [Word] • Respondus Test Bank

The Book of Yields: Accuracy in Food Costing and Purchasing, 8th Edition
Francis T. Lynch
336 pp. • Softcover
Also Available: Interactive CD-ROM Software

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank
**MENU DESIGN AND PLANNING**

**Management by Menu, 4th Edition**
Lendal H. Kotschevar
Diane Withrow, Cape Fear Community College
432 pp. • Softcover

**CONTENTS**

**SUPPLEMENTS**
Instructor’s Manual • Study Guide • Book and Study Guide Set

**Fundamentals of Menu Planning, 3rd Edition**
Paul J. McVety, Johnson & Wales University
Bradley J. Ware, Johnson & Wales University
Claudette Lévesque Ware, Johnson & Wales University
272 pp. • Softcover

**CONTENTS**

**SUPPLEMENT**
Instructor’s Manual

**DINING ROOM AND BANQUET SERVICES**

**Remarkable Service, 3rd Edition**
The Culinary Institute of America
320 pp. • Softcover

A professional, highly trained staff offers a competitive advantage for all foodservice operations, from practical service skills (i.e., setting the table, serving the food, and presenting the check), to less tangible service skills (i.e., creating a welcoming space, exhibiting a helpful attitude, and anticipating customer needs). This revised edition has been thoroughly reorganized and updated with all-new photographs and includes new “Scripts for Service Scenarios” throughout to help servers practice real-world scenarios.

**CONTENTS**

**SUPPLEMENTS**
Lecture PowerPoints • Image Gallery • Instructor’s Manual • Test Bank and Answer Key [Word] • Respondus Test Bank • Video Series [on Instructor’s Companion Site only] • Video Discussion Guide

**Remarkable Banquet Service**
Ezra Eichelberger, The Culinary Institute of America
320 pp. • Softcover

Remarkable Banquet Service provides straightforward advice on all aspects of successful banquet services, an important market for today’s professional. With the catering and events market expanding rapidly, quality service is an absolute necessity for success in the event planning industry. This text covers everything from food and beverage service skills, such as setting up a buffet, pouring wine, and clearing tables, to managing staff and coordinating with vendors such as florists, wedding planners, and DJs. Throughout, more than 100 photos and 40 illustrations illustrate key service points such as buffet set-up, proper plate handling, and synchronized service techniques, as well as guidelines for handling specific events including business luncheons, fund-raising events, bar and bat mitzvahs, weddings, and wine-tasting dinners.

**CONTENTS**

**SUPPLEMENTS**
Instructor’s Manual • Test Bank and Answer Key [Word] • Image Gallery • Lecture PowerPoints • Respondus Test Bank • Videos [on Instructor’s Book Companion site only] • Video Discussion Guide
DINING ROOM AND BANQUET SERVICES

John W. Fischer, The Culinary Institute of America
224 pp. • Softcover
CONTENTS
SUPPLEMENT
Instructor’s Manual

Guest Service in the Hospitality Industry
Paul J. Bagdan, PhD, Johnson & Wales University
320 pp. • Hardcover
Guest Service in the Hospitality Industry explores the intricacies of quality guest service with solid and proven concepts across the industry.
CONTENTS
SUPPLEMENTS
Online Instructor’s Manual • Respondus Test Bank • PowerPoint Slides • Hospitality Video Library and Discussion Guide

PRESENTING SERVICE:
Presenting Service: The Ultimate Guide for the Foodservice Professional, 2nd Edition
Lendal H. Kotschevar
Valentino Luciani, University of Nevada
272 pp. • Softcover
CONTENTS
SUPPLEMENT
Instructor’s Manual

RESTAURANT SERVICE BASICS
Restaurant Service Basics, 2nd Edition
Sondra J. Dahmer
Kurt W. Kahl
224 pp. • Softcover
CONTENTS
SUPPLEMENT
Instructor’s Manual

GUEST SERVICES

www.wiley.com/college/sc/culhospcatalog • 29
Chris Thomas
Edwin J. Norman
Costas Katsigris
528 pp. • Hardcover

Design and Equipment for Restaurants and Foodservice, Fourth Edition takes a detailed approach to planning and developing any foodservice space. This newly updated “go-to guide” covers such critical topics as concept creation, design principles, and space allocation for both front- and back-of-house, equipment specifications and procurement, energy and utility management, environmental concerns, safety and sanitation, and considerations for purchasing small equipment. The Fourth Edition remains comprehensive by focusing on the whole, and how front- and back-of-house areas work together.

This new Fourth Edition features meaningful discussion of the latest foodservice-industry trends and their implications for operators.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Test Bank and Answer Key (Word) • Lecture PowerPoints • Additional Resources • Image Gallery • Respondus Test Bank

Successful Restaurant Design, 3rd Edition
Regina S. Baraban
Joseph F. Durocher
320 pp. • Hardcover

CONTENTS

Design and Layout of Foodservice Facilities, 3rd Edition
John C. Birchfield
368 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Introduction to the Hospitality Industry, 8th Edition
Clayton W. Barrows, University of New Hampshire
Tom Powers, Emeritus, University of Guelph
Dennis Reynolds, Washington State University
576 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Instructor’s Manual by Chapter • Test Bank Questions & Answers • Test Bank Questions & Answers by Chapter • Hospitality Video Series • Hospitality Video Discussion Guide • PowerPoint Slides
INTRODUCTION TO HOSPITALITY

Introduction to Management in the Hospitality Industry, 10th Edition
Clayton W. Barrows, University of New Hampshire
Tom Powers, Emeritus, University of Guelph
Dennis Reynolds, Washington State University
752 pp. • Hardcover

CONTENTS
Part 2. Food Service. 3. The Restaurant Business. 4. Restaurant Operations. 5. Restaurant Industry Organization: Chain, Independent, or Franchise?

SUPPLEMENTS
Instructor’s Manual • Instructor’s Manual by Chapter • Test Bank Questions & Answers • Test Bank Questions & Answers by Chapter • Hospitality Video Series • Hospitality Video Discussion Guide • PowerPoint Slides

HUMAN RESOURCES MANAGEMENT AND SUPERVISION

Supervision in the Hospitality Industry, 7th Edition
John R. Walker, University of South Florida
Jack E. Miller
528 pp. • Hardcover

This new edition focuses on the different roles of employees from beginning leaders and newly promoted supervisors to anyone planning a career in the hospitality field. Enhanced with more industry examples and the addition of key word definitions.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • Book and Study Guide Set • PowerPoint Slides • Respondus Test Bank

Human Resources Management in the Hospitality Industry, 2nd Edition
David K. Hayes
Jack D. Ninemeier, Michigan State University
368 pp. • Hardcover

Available with: WileyPLUS Learning Space

Today’s hospitality professional must be an expert at managing many functions. In every segment of the hospitality industry, recruiting, selecting, orienting, training and retaining outstanding staff members are always challenging tasks, but every manager must master them. Rising labor costs, increasing competition for quality staff, changing employees’ attitudes, evolving guest expectations, and a proliferation of new laws that impact human resources policies and activities affect all hospitality managers.

CONTENTS

SUPPLEMENTS
• Image Gallery • Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank • Test Bank and Answer Key (Word)
HUMAN RESOURCES MANAGEMENT AND SUPERVISION

Hospitality Employee Management and Supervision: Concepts and Practical Applications
Kerry L. Sommerville, Sullivan University
360 pp. • Softcover

CONTENTS

SUPPLEMENT
Instructor’s Manual

Hospitality Strategic Management: Concepts and Cases, 2nd Edition
Cathy A. Enz, Cornell University
676 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Test Bank • Case Notes

Cases in Hospitality Management: A Critical Incident Approach, 2nd Edition
Timothy R. Hinkin, Cornell University
176 pp. • Softcover

CONTENTS

SUPPLEMENT
Instructor’s Manual
Resorts: Management and Operation, 3rd Edition
Robert Christie Mill, University of Denver
496 pp. • Hardcover

The Third Edition of Resorts: Management and Operation is a summary of almost 30 years of thought, analysis, and research into the field of resort management, written from a business viewpoint while taking into account the unique structure of resorts.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Hotel Management and Operations, 5th Edition
Michael J. O’Fallon, James Madison University
Denney G. Rutherford, Washington State University
512 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Hotel Front Office Management, 5th Edition
James A. Bardi, The Pennsylvania State University, Berks Campus
512 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Online Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank

Hotel and Lodging Management: An Introduction, 2nd Edition
Alan T. Stutts, Brown University
James F. Wortman, University of Houston
368 pp. • Hardcover

CONTENTS

SUPPLEMENT
Instructor’s Manual
Housekeeping Management, 2nd Edition
Matt A. Casado, Northern Arizona University
288 pp. • Hardcover
The Second Edition of Housekeeping Management is written from a management perspective of the executive housekeeper in the lodging industry but with a stronger focus on the engineering aspects of housekeeping. The overarching concept of the text spotlights three major areas of expertise required for the success of lodging professionals: management of resources, administration of assets, and knowledge of technical operations.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank

Professional Management of Housekeeping Operations, 5th Edition
Thomas J. A. Jones, University of Nevada
496 pp. • Hardcover
Professional Management of Housekeeping Operations is the essential practical introduction to the field, a complete course ranging from key principles of management to budgeting, and from staff scheduling to cleaning.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank

Hospitality Marketing Management, 5th Edition
Robert D. Reid, James Madison University
David C. Bojanic, University of Texas
672 pp. • Hardcover
CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Stephen Barth, University of Houston
512 pp. • Hardcover

Hospitality Law, Fourth Edition maintains the logical flow developed in the Third Edition, but now with the latest updates and revisions with regard to changes in the law that ensure the most current information for hospitality law students.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Managerial Accounting for the Hospitality Industry

Lea R. Dopson, California State Polytechnic University, Pomona
David K. Hayes
528 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Study Guide • Book and Study Guide Set • Lecture PowerPoints • Test Bank and Answer Key (Word) • Respondus Test Bank • Test Your Skills Excel Exercises

Hospitality Financial Accounting, 2nd Edition

Jerry J. Weygandt, University of Wisconsin
Donald E. Kieso, Northern Illinois University
Paul D. Kimmel, University of Wisconsin, Milwaukee
Agnes L. DeFranco, University of Houston
544 pp. • Hardcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Excel Working Papers on CD-ROM • Print Working Papers • Book and Excel Working Papers Set • Book and Working Papers Set • Lecture PowerPoints • Test Bank and Answer Key (Word) • Respondus Test Bank
<table>
<thead>
<tr>
<th>Title</th>
<th>Author(s)</th>
<th>Edition</th>
<th>Pages</th>
<th>Format</th>
<th>SUPPLEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hospitality Management Accounting, 9th Edition</td>
<td>Martin G. Jagels, Emeritus, University of South Carolina</td>
<td>9th</td>
<td>608</td>
<td>Hardcover</td>
<td>Instructor’s Manual • Student Workbook • Book and Study Guide Set • Respondus Test Bank • Test Bank and Answer Key [Word]</td>
</tr>
<tr>
<td>Revenue Management for the Hospitality Industry</td>
<td>David K. Hayes, Allisha A. Miller</td>
<td></td>
<td>352</td>
<td>Softcover</td>
<td>Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank • Test Bank and Answer Key (Word)</td>
</tr>
<tr>
<td>Hospitality Financial Management</td>
<td>Agnes L. DeFranco, University of Houston, Thomas W. Lattin</td>
<td></td>
<td>384</td>
<td>Hardcover</td>
<td>Instructor’s Manual • Lecture PowerPoints</td>
</tr>
<tr>
<td>QuickBooks™ for the Restaurant</td>
<td>Stephanie Murphy, The Culinary Institute of America, Alisa Robertson Neuneker</td>
<td></td>
<td>312</td>
<td>Softcover</td>
<td>Instructor’s Manual</td>
</tr>
</tbody>
</table>
Planning an Applied Research Project in Hospitality, Tourism, and Sports
Frederic B. Mayo
272 pp. • Softcover

Planning an Applied Research Project in Hospitality, Tourism, and Sports provides a comprehensive and carefully structured treatment of all the aspects involved in planning an applied research project. Instead of being a statistically oriented book, this text provides a conceptual and process-oriented approach to planning and conducting research. Written for both students and professionals, it is easy to read, short, and to the point, i.e., practical.

Planning an Applied Research Project in Hospitality, Tourism, and Sports covers a range of subjects including: selecting a topic, conducting a literature review, developing a coherent design, and using various research techniques such as interviews, questionnaires, and observations. It also contains information on analyzing data once it has been collected and developing a proposal to obtain support before undertaking a research project.

CONTENTS

SUPPLEMENTS
Online Instructor’s Manual • PowerPoint Slides • Respondus Test Bank

Charles R. Goeldner, University of Colorado
J.R. Brent Ritchie, University of Calgary
512 pp. • Hardcover

The Twelfth Edition of Tourism: Principles, Practices, Philosophies explores major concepts in tourism, what makes tourism possible, and how tourism can become an important factor in the wealth of any nation. It provides an overview of the principles, practices, and philosophies that affect the cultural, social, economic, psychological, and marketing aspects of human travel and the tourism industry, while looking at all aspects of the industry that serves travelers.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank • Tourism Video Library and Discussion Guide

Casino Operations Management, 2nd Edition
Jim Kilby, University of Nevada
Jim Fox, University of Nevada
Anthony F. Lucas, University of Nevada
416 pp. • Hardcover

The Twelfth Edition of Tourism: Principles, Practices, Philosophies explores major concepts in tourism, what makes tourism possible, and how tourism can become an important factor in the wealth of any nation. It provides an overview of the principles, practices, and philosophies that affect the cultural, social, economic, psychological, and marketing aspects of human travel and the tourism industry, while looking at all aspects of the industry that serves travelers.

CONTENTS

SUPPLEMENT
Instructor’s Manual
Special Events: Creating and Sustaining a New World for Celebration, 7th Edition

Dr. Joe Goldblatt, FRSA

480 pp. • Hardcover

This Seventh Edition of Special Events: Creating and Sustaining a New World for Celebration is celebrating 25 years as the international best-selling book in this industry. This new edition focuses on the growing globalization of the special events profession, taking into account the skills leaders need to effectively embrace other cultures, societies, and business practices to plan and deliver successful events.

CONTENTS


SUPPLEMENTS

Respondus Test Bank • Instructor’s Manual • Lecture PowerPoints
INTRODUCTORY EVENT AND MEETING MANAGEMENT

The Complete Guide to Careers in Special Events: Step Toward Success!

Gene Columbus, University of Central Florida, Orlando, FL
240 pp. • Softcover

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Test Bank

Package this book with any Events Book for $15. Please contact your local sales rep for details.

ADVANCED EVENT MANAGEMENT

Ethics and Corporate Social Responsibility in the Meetings and Events Industry

Elizabeth Henderson
Mariela McIlwraith
320 pp. • Hardcover

Ethics and Corporate Social Responsibility in the Meetings and Events Industry is a comprehensive roadmap that prepares event professionals for the economic, environmental, and social challenges ahead, and transforms the industry for the long run. This timely text inspires us to view corporate social responsibility, ethics, and sustainability as no longer just best practices, but as business standards.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • PowerPoint Slides • Respondus Test Bank


Frank Supovitz
Robert Goldwater
512 pp. • Hardcover

Every step of the planning process for developing, planning, managing, and executing flawless sports events is explored in this authoritative Second Edition of The Sports Event Management and Marketing Playbook. Along with practical checklists, tables, figures, and forms, The Sports Event Management and Marketing Playbook, Second Edition, features illustrative Sideline Stories that include more real-life anecdotes from the field, providing vivid examples of best practices, as well as plays proven best to avoid. It also features revised Post-Play Analysis summary sections and Coach’s Clipboard review exercises reflecting new content per chapter.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Respondus Test Bank • Lecture PowerPoints • Online Appendices

www.wiley.com/college/sc/culhospcatalog • 39
Festival and Special Event Management, 5th Edition
Johnny Allen
William O’Toole
Robert Harris
Ian McDonnell
400 pp. • Softcover

CONTENTS

The Complete Guide to Greener Meetings and Events
Samuel deBlanc Goldblatt
320 pp. • Hardcover

While there are many reasons to incorporate sustainable practices into meetings and events—including saving costs and resources, protecting the environment, improving social issues, doing business more efficiently and effectively, and attracting new audiences—the number one reason to go green is to do business better.

CONTENTS

SUPPLEMENTS
Instructor’s Manual • Lecture PowerPoints • Respondus Test Bank

Event Marketing: How to Successfully Promote Events, Festivals, Conventions, and Exhibitions, 2nd Edition
Chris Preston
Leonard H. Hoyle
320 pp. • Hardcover

From the basics of promoting an event to the use of events as marketing strategies themselves, Preston provides straightforward advice and information on all the latest event marketing techniques.

CONTENTS
Events Exposed: Managing and Designing Special Events
Lena Malouf
256 pp. • Hardcover

Events Exposed delivers straightforward advice on operating a successful special events business, gleaned from Malouf’s 40+ years in the event planning industry.

CONTENTS

ORDER AN EVALUATION COPY
Go to:
www.wiley.com/college/sc/culhospcatalog

If you prefer, you can contact your local Wiley representative directly. Don’t know who your Wiley representative is? Go to:
www.wiley.com/college/rep

Or write to:
Wiley
Attn: Jesse Adler, Dept. 5-00002
111 River Street, Hoboken, NJ 07030-5774

Be sure to include the book title/author/ISBN, the course you teach, and your course enrollment.

Or visit: www.coursesmart.com for e-textbook options.

For all other inquiries please email us at:
In U.S.: custserv@wiley.com
In Canada: canada@wiley.com
In U.K., Europe, Middle East, and Africa: highereducation@wiley.co.uk
In Germany, Switzerland and Austria: college@wiley-vch.de
In Asia: enquiry@wiley.com.sg
In Australia: highered@johnwiley.com.au

Different terms and prices may apply to high schools. Contact us at 1-855-827-4630 or wileyHSAP@wiley.com for details.