Updated with the latest developments in the accounting and hospitality fields, Hospitality Financial Accounting, Second Edition covers the basics of financial accounting and then walks you through analyzing financial statements and dealing with the daily issues you'll face on the job. In this Second Edition, the authors have provided engaging new coverage and features that includes new case studies, an expanded section on ethics, new “Accounting in Action” vignettes, applied exercises, and new coverage of casinos, spas, and purveyors.

A normal child and a adolescent Psychology with DSM-5 Updates, 8e presents students with a comprehensive, research-based introduction to understanding child and adolescent psychopathology. The authors provide a logically formatted and easy to understand textbook that covers the central issues and theoretical and methodological foundations of childhood behavior disorders. Rich with illustrations and examples, this textbook presents the newest areas of research and clinical work, stressing supported treatments and the prevention of behavior problems of youth.

Purchasing: Selection and Procurement for the Hospitality Industry, 9th Edition is a learning-centered text that includes several pedagogical enhancements to help students quickly acquire and retain important information. It is written for those who will be involved with some phase of purchasing throughout their hospitality careers. This textbook provides an excellent foundation in the purchasing function, and how this relates to a successful operation. It also acts as a comprehensive reference guide to the selection and procurement functions within the hospitality industry. Purchasing: Selection and Procurement for the Hospitality Industry is the comprehensive and up-to-date hospitality purchasing textbook available today.

David Stark is one of New York’s most creative and sought-after event designers. This book explores forty of Stark’s elaborate yet eco-friendly events—corporate, non-profit, and private— with 200 exquisite photographs and descriptive text. Organized according to the designer’s quirky phraseology—“Animate the Inanimate” “Don’t Take It So Seriously . . . At the End of the Day, It’s a Party” “From Many Little Things Make One Big Thing” “It’s Not What You Use, But How You Use It” and “M’dake Packaging the Prize”—this book is unique in both its presentation and its content. Stark considers his events “art installations” and when guests enter his spaces, that is exactly how they feel—surrounded by the kind of creative input and passion that can only be described as art. Clients include Condé Nast Publications, Cooper Hewitt National Design Museum, Hearst Corporation, Michael Graves, Michael J. Fox Foundation, Minneapolis Institute of the Arts, Museum of Arts and Design, Rachael Ray, Tory Burch, Saks Fifth Avenue, Sephora, Sundance Institute, and Target.

Equips hospitality management students with the skills they need to take command of managing finances by providing insight into the analysis and interpretations of financial statements.

This is the first text that has been developed specifically to examine what revenue managers in the hospitality industry must know and do to be successful. Numerous cases and practical examples are used to illustrate revenue management concepts. Chapter-end questions and problems help them perform the calculations and practice the decision-making skills that are used in the field. RM in Action shows how the revenue management principles can be clearly illustrated using real-world examples reported in various news outlets. RM on the Web offers sites listed on the Internet to provide supplemental information about a topic or issue. Revenue managers will then gain hands-on skills to effectively manage their inventories and prices.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Hospitality management students and professionals responsible for accounting functions at their property, or who aspire to a career in hospitality accounting, will benefit from this textbook. This textbook includes everything readers will need to gain a clear understanding of managerial accounting in a hospitality setting. Chapters reflect new tax laws and the impact of the Sarbanes-Oxley Act, as well as the results of new survey research on updated practices in capital budgeting and leasing. Readers will learn to make effective choices based on the numbers that affect daily operations, develop on-target budgets and control cash flow, reach profit goals with the help of financial reports and other tools, and apply the latest uniform systems of accounts for hotels and restaurants.

Since the publication of the second edition in 1986, there have been important advances in the field of management accounting. This edition takes into account the changes and seeks to cover all the major aspects of tourism today.

In its ninth edition, Human Resource Management in the Hospitality Industry: A Guide to Best Practice, is fully updated with new legal information, data, statistics and examples. Taking a ‘process’ approach, it provides the reader with an essential understanding of the purpose, policies and processes concerned with managing an enterprise’s workforce within the current business and social environment. Since the eighth edition of this book there have been many important developments in this field and this ninth edition has been completely revised and updated in the following ways:

- Extensively updated content to reflect recent issues and trends including: labour markets and industry structure, impacts of IT and social media, growth of international multi - unit brands, role of employer branding, talent management, equal opportunities and managing diversity. All explored specifically within the Hospitality Industry
- The text explores key issues and shows real life applications of HRM in the Hospitality industry and is informed through the authors’ research projects within Mitchell's & Butler's plc, Pizza Express, Marriott Hotels and Café Rouge. An extended case study drawing from the authors’ experience working with Forte and Co., Centre hotels, Choice Hotels and Bass, Price
This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas that encompass the hospitality industry and its five main sectors – fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

Now going into its 9th edition, the successful textbook Book-keeping and Accounts is a vital guide for students undertaking studies of book-keeping and accounting for the first time. Through its gradual introduction of topics, explanation of technical terminology in a clear, easy to understand way, this text provides an accessible and reliable guide for any student in their undergraduate career. New to this edition: - Fully compliant with International Financial Reporting Standards (IFRS), with current IFRS terminology - Questions and exercises to test your understanding and help with revision - Selected chapters amended and re-structured - Full explanation of HMRC changes in VAT relating to cash discounts - Illustrations and diagrams to help explain key concepts - Updated ‘learning objectives’ and ‘chapter summaries’, to reflect developments in the financial environment - Easy to understand double entry book-keeping using the ‘IN’ and ‘OUT’ approach. With its highly regarded authorship this text is used by lecturers for teaching students undertaking the following: AAT Certificate in Accounting, A level Accounting, CIMA, ACCA, Institute of Chartered Financial Analysts (ICFA), Institute of Chartered Accountants (ICAEW), Institute of Incorporated Bookkeepers (IAB), ICAEW, National Diploma in Business Studies, Oxford and Cambridge A Level and OCR, Association of Bookkeepers (IAB), A Level Accounting, Oxford Cambridge and Royal Society of Arts (OCR), and as a general foundation text for personnel employed in the accountancy profession. A companying the text is a collection of resources to support both lecturers and students which can be found at www.pearsoned.co.uk/eeod - For instructors: Solution’s manual, and Powerpoint slides - For students: Opportunities to practise and additional support with our companion website

International Hospitality Management: issues and applications brings together the latest developments in global hospitality operations with the contemporary management principles. It provides a truly international perspective on the hospitality and tourism industries and provides a fresh insight into hospitality and tourism management. The text develops a critical view of the management theory and the traditional theories, looking at how appropriate they are in hospitality and tourism settings. The awareness of cultural environments and the applications imposed by those cultures will underpin the whole text. International Hospitality Management is designed to instil a greater awareness of the international factors influencing the strategies and performances of hospitality organisation. The approach focuses on a critical analysis of the relevance and application of general management theory and practice to the hospitality industry. Consisting of three parts divided into 14 chapters, each of which deals with a major topic of international management, the book has been thoroughly developed with consistent learning features throughout, including: Specified learning outcomes for each chapter International case studies including major world events such as the September 11 Terrorist Attacks, the Argentinian Financial Crisis, The SARS virus, The Institution of Euro, the accession of China to the World Trade Organization, and the expansion of European Union, as well as international corporations such as Marriott, Hilton, Intercontinental, McDonalds, Starbucks etc. It introduces the global market situation, including America, Europe, Asia Pacific, and Middle East. Study questions and discussion questions to consolidate learning and understanding. Links to relevant websites at the end of each chapter On-line resources and a test bank is available for lecturers and students.

Basic Management Accounting for the Hospitality Industry uses a step by step approach to enable students to independently master the field. This second edition contains many new themes and developments, including: the essence of the International Financial Reporting Standards (IFRS) integration of the changes caused by the evolution of the Uniform System of Accounts for the Lodging Industry (USALI) the extension of price elasticity of demand, and addition of income and cross elasticities the addition of break-even time (BET) as an additional method of analysing capital investments Up-to-date and comprehensive coverage, this textbook is essential reading for hospitality management students. A additional study and teaching materials can be found on www.hospitalitymanagement.noordhoff.nl

Order of authors reversed on previous eds.

The success of every business in the hospitality industry depends on maximizing revenues and minimizing costs. This Ninth Edition continues its time-tested presentation of fundamental concepts and analytical techniques that are essential to taking control of real-world accounting systems, evaluating current and past operations, and effectively managing finances toward increased profits. It offers hands-on coverage of computer applications and practical decision-making skills to successfully prepare readers for the increasingly complex and competitive hospitality industry.

Principles of Management is designed to meet the scope and sequence requirements of the introductory course on management. This is a traditional approach to management using the leading, planning, organizing, and controlling approach. Management is a broad business discipline, and the Principles of Management course covers many management areas such as human resource management and strategic management, as well as behavioral areas such as motivation. No one individual can be an expert in all areas of management, so an additional benefit of this text is that specialists in a variety of areas have authored individual chapters.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. For courses in Hospitality Marketing, Tourism Marketing, Restaurant Marketing, Travel and Destination Marketing, and Hotel Marketing. Marketing for Hospitality and Tourism, 7th Edition is the definitive source for hospitality marketing. Taking an integrative approach, this highly visual, four-color book discusses hospitality marketing from a team perspective, examining each hospitality department and its role in the marketing mechanism. These bestselling authors are known as leading marketing educators and their book, a global phenomenon, is the leading resource on hospitality and tourism marketing. The Seventh Edition of this popular book includes new and updated coverage of social media, destination tourism and other current industry trends, authentic industry cases, and hands-on application activities.

The International Encyclopedia of Hospitality Management is the definitive reference work for any individual studying or working in the hospitality industry. This new edition updates and significantly revises 25% of the entries and has an additional 20 new entries. New online material makes it the most up-to-date and accessible Hospitality Management...
encyclopedia on the market. It covers all of the relevant issues in the field of hospitality management from both a sectoral level: Lodging, Restaurants/Food service, Time-share, Clubs and Events as well as a functional one: Accounting & Finance, Management, Human Resources, Information Technology and Facilities Management. Its unique user-friendly structure enables readers to find exactly the information they require at a glance; whether they require broad detail which takes a more cross-sectional view across each subject field, or more focused information which looks closely at specific topics and issues within the hospitality industry today.

Hospitality Services is the first step on the path to a career in the hospitality industry. This text introduces students to the five segments within the industry: foodservice, lodging, travel, tourism, and recreation. Day-to-day business operations are also covered to prepare learners for advanced courses and a career within the field. Career planning chapters lead students through career planning, succeeding in the workplace, and starting their own business. Current special industry-wide technology is discussed throughout the text. Hospitality Ethics and Going Green features address industry hot topics. Profiles spotlight successful hospitality professionals to inspire students and demonstrate career options.

This text provides a solid foundation in program evaluation, covering the main components of evaluating agencies and their programs, how best to address those components, and the procedures to follow when conducting evaluations. Different models and approaches are paired with practical techniques, such as how to plan an interview to collect qualitative data and how to use statistical analyses to report results. In every chapter, case studies provide real world examples broken down into the main elements of program evaluation: the needs that led to the program, the implementation of program plans, the people connected to the program, unexpected side effects, the role of evaluators in improving programs, the results, and the factors behind the results. In addition, the story of one of the evaluators involved in each case study is presented to show the human side of evaluation. This new edition also offers enhanced and expanded case studies, making them a central organizing theme, and adds more international examples. New online resources for this edition include a table of evaluation models, examples of program evaluation reports, sample handouts for presentations to stakeholders, links to YouTube videos and additional annotated resources. All resources are available for download under the tab eResources at www.royledige.com/9781138103962.

Good police officers are often promoted into supervisory positions with little or no training for what makes a good manager. Effective Police Supervision provides readers with an understanding of the group behaviors and organizational dynamics necessary to understand the fundamentals of police administration. The Effective Police Supervision Study Guide, which includes quizzes and other study tools, gives students, as well as professionals training for promotional exams, a resource and be fully prepared for examinations and the world of police supervision. This new edition, like the new edition of the textbook, includes information on the following topics: police accountability, police involvement with news media, social and media, updates on legal considerations, and avoiding scandals.

A comprehensive guide to managing human resources in the hospitality industry Managing human resources in the hospitality industry presents special challenges, including highly diverse employee backgrounds and roles, an ever-present focus on guest services, and organizational structures that often diverge from generic corporate models. By making such industry-specific concerns the cornerstone of its approach, "Human Resources Management in the Hospitality Industry" provides readers with the tools and knowledge to successfully employing people in a hospitality organization. The book approaches hospitality human resource management as a decision-making practice that affects the performance, quality, and legal compliance of the hospitality business as a whole. Beginning with a foundation in the hospitality industry, employment law, and HR policies, the coverage includes recruitment, training, compensation, performance appraisal, environmental and safety concerns, ethics and social responsibility, and special issues. Throughout the book, "Human Resources Management in the Hospitality Industry" focuses on unique HR dilemmas faced by managers in the hospitality industry, including: Understanding the needs of a broad employee group, from hourly workers with tip credit eligibility questions to high-level accountants ensuring Sarbanes-Oxley compliance How hospitality managers who must act as one-person HR departments can make effective decisions and understand the consequences to themselves, their workers, and employers Working with labor unions in the hospitality industry using the labor-related legislation that affects the industry Managing employees in a global hospitality enterprise Practical and realistic case studies and numerous examples from various hospitality operations bring the material alive. Internet activities, learning objectives, "it's the law." features, current events discussions, review questions, and other important features also help create a dynamic learning experience for readers. Written by two authors experienced in both hospitality management and education, "Human Resources Management in the Hospitality Industry" represents the most comprehensive, technically accurate, and valuable resource available on the topic.

Updated in its 8th edition, Introducing Public Administration provides readers with a solid, conceptual foundation in public administration, and contains the latest information on important trends in the discipline. Known for their lively and witty writing style, Shafritz, Russell, and Borick cover the most important issues in public administration using examples from various disciplines and modern culture. This approach captivates readers and encourages them to think critically about the nature of public administration today.

Following a successful debut edition, this new Second Edition of Managerial Accounting for the Hospitality Industry builds on its strengths of clear organization and the ease with which students work through it. This new edition includes more basic math support for students and a more developed inclusion of ethical considerations and global changes both in accounting systems and in the hospitality industry.

The success of every business in the hospitality industry depends on maximizing revenues and minimizing costs. This Ninth Edition continues its time-tested presentation of fundamental concepts and analytical techniques that are essential to taking control of real-world accounting systems, evaluating current and past operations, and effectively managing finances toward increased profits. It offers hands-on coverage of computer applications and practical decision-making skills to successfully prepare readers for the increasingly complex and competitive hospitality industry.

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An authoritative, up-to-date, and one-stop guide to the restaurant business in the newly revised The Restaurant: From Concept to Operation, Ninth Edition, accomplished hospitality and restaurant professional John R. Walker delivers a comprehensive exploration of opening a restaurant, from the initial idea to the grand opening. The book offers readers robust, applications-based coverage of all aspects of developing, opening, and running a restaurant. Readers will discover up-to-date material on staffing, legal and regulatory issues, cost control, financing, marketing and promotion.
equipment and design, menus, sanitation, and concepts. Every chapter has been revised, updated and enhanced with several industry examples, sidebars, charts, tables, photos, and menus. The Restaurant: From Concept to Operation, Ninth Edition provides readers with all the information they need to make sound decisions that will allow for the building of a thriving restaurant business. The book also offers: A thorough introduction to the restaurant business, from the history of eating out to the modern challenges of restaurant operation A comprehensive exploration of restaurants and their owners, including quick-casual, sandwich, family, fine-dining, and other establishments Practical discussions of menus, kitchen and purchasing, pricing and pricing strategies, menu accuracy, health inspections, and food purchasing systems In-depth examinations of restaurant operations, including bar and beverage service, budgeting and control, and food production and sanitation An indispensable resource for undergraduate and graduate restaurant and food management services and business administration students. The Restaurant: From Concept to Operation, Ninth Edition is also perfect for aspiring and practicing restaurant owners and restaurant investors seeking a one-stop guide to the restaurant business.

In the field of law enforcement in the United States, it is essential to know the contemporary problems being faced and combine that knowledge with empirical research and theoretical reasoning to arrive at best practices and an understanding in policing in America, Eighth Edition, provides a thorough analysis of the key issues in policing today, and offers an issues-oriented discussion focusing on critical concerns such as personnel systems, organization and management, operations, discretion, use of force, culture and behavior, ethics and deviance, civil liability, and police-community relations. A critical assessment of police history and the role politics played in the development of American police institutions is also addressed, as well as globalization, terrorism, and homeland security. This new edition not only offers updated research and examples, it also incorporates more ways for the reader to connect to the content through learning objectives, discussion questions, and "Myths and Realities of Policing" boxes. Video and Internet links provide additional coverage of important issues. With completely revised and updated chapters, Policing in America, Eighth Edition provides an up-to-date examination of what to expect as a police officer in America. In full color, including photographs and illustrations Video links provide additional coverage of topics discussed in the text Learning objectives, critical thinking questions, and review questions in every chapter help to reinforce key concepts Updated figures and "Myths and Realities of Policing boxes provide important context includes all new content, such as further coverage of violent crime reduction programs, gangs, and drug use Acess to student and instructor ancillaries, including Self-Assessments, Case Studies, Test Bank, and PowerPoint Lecture Slides

Written for SIT/SQ41 Diploma of Hospitality Management, Hospitality Management, 4e covers all 13 core units plus seven electives. Each chapter is written to a unit of competency and maintains the volume of learning of previous editions, with relevant and easy-to-understand information including Australian examples and references. Structured in three parts, the text covers the knowledge and skills required of frontline supervisors, managerial topics, and business strategy content. The "Industry viewpoint" at the start of each chapter introduces students to current issues and themes in the hospitality industry, and numerous pedagogical features, examples and illustrations have been included throughout the text to help students engage with the material and extend their understanding. Each chapter includes activities for discussion and debate, with assessment activities requiring the understanding, application and analysis of case studies. Each section concludes with an integrated case study and weblinks to useful industry resources.

For all dietetic and foodservice management courses covering topics such as procurement, financial management, quantity food production, human resource management, and leadership. Organized around the well-proven foodservice systems model, this text provides detailed and current information on how managers can optimally transform human, material, facility, and operational inputs into outputs of meals, customer satisfaction, employee satisfaction, and financial accountability. A blending theory and practice, it gives foodservice managers a strong empirical base for managing operations. A better thoroughly introducing the model, it presents in-depth coverage of each functional subsystem: procurement, production, distribution, service, safety, sanitation, and maintenance. Next, readers master today's most relevant leadership, communication, decision making, HR, financial, and marketing techniques. The book concludes with a full section on system outputs, including methods for evaluating them. This edition adds new coverage of sustainability; updated information on energy management and food safety; expanded coverage of marketing and globalization; and the latest dietary guidelines.

Based on over 100 interviews conducted with guests and employees of hospitality industry organizations, this book contains 55 actual brief cases and situations which illustrate concepts and issues of hotel, restaurant and travel/tourism management. The cases deal with a variety of managerial topics including decision making, communication, compensation, planning, discrimination, performance appraisal, organization design, sexual harassment, ethics and group dynamics. Section introductions, case headnotes and questions are designed to aid students in analyzing diverse situations.

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. This best-selling textbook provides students with the most current and comprehensive coverage of the convention industry. Students receive a comprehensive look at conventions and meetings marketing and learn how to successfully sell to groups and how to service their business after the sale.

Target your business strategies to fit specific tourist cultures! Since Thomas Cook packaged the first tour in 1841, hospitality and tourism enterprises have forged long-term alliances with one another. Yet research suggests that most such alliances will fail. What goes wrong? How can tourism professionals take advantage of all the benefits of international cooperation while minimizing the potentially disastrous risks of failure? Global Alliances in Tourism and Hospitality Management provides empirical research, case studies, and theory to help you make the right decisions about this potentially high-profit strategy. To compete in the world travel market, a firm must increase its ability to reach, serve, and satisfy its target markets, while lowering costs. Making an alliance is often the most efficient and effective way to reach these twin goals. However, many firms make alliances without sufficient planning and end up paying the price in failed tours, dissatisfied customers, and damaged reputation. The five critical questions that must be answered before creating a partnership include: Do we want to partner? Do we have an ability to partner? With whom do we partner? How do we sustain and renew a partnership over time? Global Alliances in Tourism and Hospitality Management offers specific, detailed ideas and research on vital topics, including: deciding how and when to form alliances handling multicultural management issues identifying the basic elements of successful--and not so successful--partnerships discovering the effects of culture on purchasing decisions dealing with conflicts within alliances ensuring cross-agency cooperation The development and management of alliances is a critical skill. Global Alliances in Tourism and Hospitality Management provides you with the strategies you need to build successful alliances. International in scope, this informative guide will help marketers, managers, and other professionals in the hospitality industry to lower company costs, raise profits, and gain strategic advantages in diversified markets.