

Alice Statler Library

Recent Acquisitions – November/December 2006

TITLE	AUTHOR	PUB. DATE
Setting the table: The transforming power of hospitality in business	Meyer, Danny	2006
Hung, strung, and potted	Booth, Sally Smith	1976
Bad foods: Changing attitudes about what we eat	Oakes, Michael	2003
Baking and pastry: Mastering the art and craft	Culinary Institute of America	2004
Controlling foodservice costs: Competency guide	National Restaurant Association Educational Foundation	2006
Customer service: Competency guide	National Restaurant Association Educational Foundation	2006
Food culture in Mexico	Long-Soli, Janet	2006
Food culture in South America	Lovera, Jose Rafael	2006
Food culture in Sub-Sahara Africa	Osseo-Asare, Fran	2006
Food production: Competency guide	National Restaurant Association Educational Foundation	2006
Garde manger: The art and craft of the cold kitchen	Culinary Institute of America	2005
Inventory and purchasing: Competency guide	National Restaurant Association Educational Foundation	2006
Restaurant marketing: Competency Guide	National Restaurant Association Educational Foundation	2006
ServSafe Coursebook	National Restaurant Association Educational Foundation	2006
ServSafe Coursebook	National Restaurant Association Educational Foundation	2006
Wild food: Proceedings of the Oxford Symposium	Hosking, Richard	2006
Bangkok	Lonely Planet	2006
Barcelona	Lonely Planet	2006
Cape Town	Lonely Planet	2006
Dubai	Lonely Planet	2006
Egypt	Lonely Planet	2006
Ethiopia & Eritrea	Lonely Planet	2006
Goa	Lonely Planet	2006
Honolulu, Waikiki & Oahu	Lonely Planet	2006
Madrid	Lonely Planet	2006
Maldives	Lonely Planet	2006
Melbourne	Lonely Planet	2006
Mexico	Lonely Planet	2006
Nepal	Lonely Planet	2006
New Orleans	Lonely Planet	2006
New Zealand	Lonely Planet	2006
NYC	Lonely Planet	2006
Paris	Lonely Planet	2006
South Africa, Lesotho & Swaziland	Lonely Planet	2006
South Pacific & Micronesia	Lonely Planet	2006
The career break book	Lonely Planet	2006
The Gambia & Senegal	Lonely Planet	2006
West Africa	Lonely Planet	2006
Yucatan	Lonely Planet	2006
Careers in travel, tourism and hospitality	Eberts, Marjorie	2006
Vegetarians and vegans in America today	Iacobbo, Karen	2006
Food culture in the Near East, Middle East, and North Africa	Heine, Peter	2006
Diccionario de gastronomía y Hostelería Español Inglés y Inglés Español	Menendez, Trelles	2006
The growth strategies of hotel chains: Best business practices by leading companies	Cunill, Onofre	2006
Eating the Exotic: The growing acceptability of Chinese cuisine in San Francisco 1848-1915	Hsia, Lisa	2003
The encyclopedia of restaurant training	Brown, Douglas	2006

TITLE	AUTHOR	PUB. DATE
HACCP and sanitation in restaurants and food service operations: Practical guide based on the USDA food code with companion CD-ROM	Arduser, Loa	2006
Secret ingredients: Race, gender, and class at the dinner table	Inness, Sherrie	2006
Gelato: Italian ice cream, sorbet and granite	Oudkerk-Pool, Joyce	2006
Ayurvedic cooking made easy: 100+ recipes for a healthy you	Reddy, Kumuda	2003
Simple Italian sandwiches: Recipes from America's favorite panini bar	Denton, Jennifer	2006
The ultimate smoothie book: 130 delicious recipes for blender drinks, frozen dessert, shakes and more.	Calbom, Cherie	2006
Chew on this: Everything you don't want to know about fast food	Schlosser, Eric	2006
Culinary boot camp: Five days of basic training at the CIA	Culinary Institute of America	2006
The cooking of Southwest France: Recipes from France's magnificent rustic cuisine	Wolfert, Paula	2006
Shiok!: Exciting tropical Asian flavors	Tan, Terry	2006
Wild sweets: Exotic dessert and wine pairing	Duby, Domonique	2006
International School of Sugarcraft: New skills and techniques vol. 3	Twelves, June	2006
Panini	McAuley, Jo	2006
Paco Torrealba	Vila, Rafel	2006
Saveurs chocolatees	Bellouet, G. & Perruchon, J	2006
Feeries en sucre d'art	Klein, Stéphane	2006
Cum Grano Salis	Tacchella, Fabio	2006
Baker's book of chocolate riches	General Foods Corp.	1985
Tasting paradise	Bacon, Karen	1995
A passion for preserves	Langeland, Frederica	1997
Stacks: The art of vertical food	Fabricant, Deborah	1999
Cocolat: Extraordinary chocolate desserts	Medrich, Alice	2000
Maida Heatter's new book of great desserts	Heatter, Maida	1982
Controversies in food and nutrition	Goldstein, Myrna & Mark A.	2002
Cuisine of the Muslims	Shabbuh, Ibrahim	2004
Cultural politics of food and eating: A reader	Watson, James L. & Melissa L. Caldwell	2005
Encyclopedia of diet fads	Bijlefeld, Marjolijn	2003
Food culture in China	Newman, Jacqueline	2004
Servsafe Essentials	National Restaurant Association Educational Foundation	2006
Art of the event: Complete guide to designing and decorating special events	Monroe, James C.	2006
Be my guest student's book: English for the hotel industry	O'Hara, Francis	2002
How to open a financially successful bed & breakfast or small hotel	Arbuser, Lora & Brown, Douglas	2004
The professional caterer's handbook: How to open and operate a financially successful catering business	Arbuser, Lora	2006
The restaurant dream?	Simon, Lee	2006
Hotel and restaurant design	Yee, Roger	2005
Hotel and motels: Valuation and market studies	Rushmore, Stephen	2001
High season: English for the hotel and tourist industry	Harding Keith	
Food culture in India	Sen, Colleen Taylor	2004
Food culture in Italy	Parasecolli, Fabio	2004
Event entertainment and production	Sonder, Mark	2004
Nutrition for foodservice professionals	Drummond, Karen	2007
Fish on a first name basis: How fish is caught, brought, cleaned, cooked and eaten	De Borde, Rob	2006
Cradle of flavor: Home cooking from the spice islands of Indonesia, Singapore, and Malaysia	Oseland, James	2006
Nutrition for foodservice and culinary professionals	Drummond, Karen	2007

TITLE	AUTHOR	PUB. DATE
The food and cooking of eastern Europe	Chamberlain, Lesley	1989
Cruising: A guide to the cruise line industry	Mancin, Marc	2004
Real food: What to eat and why	Planck, Nina	2006
The book of tea: revised and updated	Stella, Alian	2005
Memories of a Philippine kitchens: stories and recipes from far and near	Besa, Amy	2006
Specs: The foodservice and purchasing specification manual	Reed, Lewis	2006
English for international tourism: Low-intermediate	Dubicka, Iwona	
Cooking for kings: The life of Antonin Careme, the first celebrity chef	Kelly, Ian	2004
The anatomy of dessert: With a few notes on wine	Bunyard, Edward	2006
The Arab Israeli cookbook	Soans, Robin	
Appetite for profit: How the food industry undermines our health and how to fight back	Simon Michele	2006
CH&LA resource guide: Services directory & industry facts/figures	CH&LA	2004
Spice: Flavors of the eastern Mediterranean	Sortun, Ana	2006
Working the plate: The art of food presentation	Styler, Christopher	2006
Raichlen on ribs: Ribs, outrageous ribs	Raichlen, Steven	2006
Antipasti	Goldstein, Joyce	2006
Big small plates	Pawlcyn, Cindy	2006
The simple art of napkin folding: 94 fancy folds for every...	Hetzer, Linda	2001
David Burke's new American classics	Burke, David	2006
Japanese women don't get old or fat: Secrets from my mother's Tokyo kitchen	Moriyama, Naomi	2005
Coffee: A dark history	Wild, Anthony	2005
At your service: A hands-on guide to professional dining	Fischer, John W.	2005
Vegetarian Times complete cookbook	Mall, Lucy	1995
Managing sustainable tourism: A legacy for the future	Edgall, David L.	2006
Putting meat on the American table: Taste, technology, and transformation	Horowitz, Roger	2006
Contemporary's make your mark in the hotel industry. Teacher's guide	Nelson, Linnea	1997
Best food writing 2006	Baillett & Fitzgerald	2006
Girardet: Recipes from a master of French cuisine	Girardet, Fredy & Pierre-Michel Delessert	2002
There is room at the inn: Inns and B&Bs for wheelers and slow walkers	Harrington, Candy B.	2006
Setting the table: The transforming power of hospitality ...	Myer, Danny	2006
Club cuisine: Cooking with a master chef	Leonard, Edward G.	2007
The United States of arugula: How we became a gourmet nation	Kamp, David	2006
The ethical gourmet	Weinstein, Jay	2006
A history of the world in six glasses	Standage, Tom	2005
Grub: Ideas for an urban organic kitchen	Lappe, Anne	2006
Dietary Guidelines for Americans	USDA	2005
Economics of the San Francisco Restaurant Industry	Sims, Kent	2005
Woman's Day Encyclopedia of Cookery Vol.1-10	Woman's Day magazine	1966
Grand finales: A modernist view of plated desserts	Boyle, Tish	1998
La nouvelle patisserie: The art and science of making beautiful pastries and desserts	Duperrret, Jean-Yves	1998
Professional cooking	Gisslen, Wayne	2007
Food & Wine Guide 2007	Cowin, Dana	2007
Food fight: The inside story of the food industry, obesity...	Brownell, Kelly D.	2004
The meal : proceedings of the Oxford Symposium on Food and Cookery, 2001	Harlan, Walker	2001

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Recent Acquisitions – September/October 2006

TITLE	AUTHOR	PUB. DATE	CALL NUMBER
Masters of American cookery : M.F.K. Fisher, James Andrews Beard, Raymond Craig Claiborne, Julia McWilliams Child	Fussell, Betty	2006	TX715 .F98 2005
Labor relations and employment rights in hospitality : Unite Here Local 2 - San Francisco Multi-Employer Hotel Group Contract Campaign 2004-2006, LBCS96C	Shields, Bill	2007	HD5325.H68L33 2007
The food service industry [DVD] : Employee skills	Meridian Education Corp.	2004	AS DVD 0011
Catering Careers [DVD]	Learning ZoneXpress	2004	AS DVD 0016
Bringing it to the boil [DVD] : Basic moist cooking methods and food storage	Lovering, Matthew	2004	AS DVD 0008
Foodborne illness [DVD]	Jude, Erica	2006	AS DVD 0012
Catering skills [DVD] : Behind the scenes	Lovering, Matthew	2006	AS DVD 0009
Catering skills [DVD] : Setting the scenes	Lovering, Matthew	2006	AS DVD 0010
Food safety [DVD]	Jude, Erica	2006	AS DVD 0013
Kitchen safety [DVD]	Jude, Erica	2006	AS DVD 0014
The new food pyramid [DVD] : Steps to a healthier you	Serfass, Kevin D.	2006	AS DVD 0015
Study guide to accompany The professional chef, Eighth edition	Culinary Institute of America	2006	TX820 .P7382 2006
Culinary biographies: A dictionary of the world's great historic chefs, cookbook authors and collectors, farmers, gourmets, home economists, nutritionists, restaurateurs, philosophers, physicians, scientists, writers, and others who influenced the way we eat today	Arndt, Alice	2006	TX649.A1 C85 2006
The people's chef: The culinary revolution of Alexis Soyer	Brandon, Ruth	2004	TX649.S6 B76 2004
America's test kitchen live!	Burgoyne, John	2004	TX715 .A557 2004
Managerial accounting Competency guide	National Restaurant Assoc. Educational Foundation	2007	HF5686.H75 M36 2007
Contemporary nutrition	Wardlaw, Gordon	2007	QP141 .W378 2007
Curry: A tale of cooks and conquerors	Collingham, Lizzie	2006	GT2853.I5 C65 2006
New food of life: Ancient Persian and modern Iranian cooking and ceremonies	Batmanglij, Najmieh	2006	TX725.I7 B373 2006
What to eat	Nestle, Marion	2006	RA784 .N46 2006
Food culture in Russia and Central Asia	Mack, Glenn R.I	2006	GT2853.R8 M33 2005
The meat buyer's guide : Beef, lamb, veal, pork and poultry	North America's Meat Processor's Assoc.	2006	TX373 .M38 2007
Finding Betty Crocker: The secret life of America's first lady of food	Marks, Susan	2005	TX649.C76 M37 2005
No more bull: The mad cowboy targets America's worst enemy: Our diet	Lyman, Howard	2005	TX837 .L85 2005
A Pied Noir cookbook: French Sephardic cuisine from Algeria	Clabrough, Chantal	2005	TX724 .C513 2005
Pizza: More than 60 recipes for delicious homemade pizza	Morgan, Diane	2005	TX770.P58 M66 2005
Field guide to meat: How to identify, select, and prepare virtually every meat, poultry, and game	Green, Aliza	2005	TX373 .G74 2005
Ocean friendly cuisine: Sustainable seafood recipes from the world's finest chefs	Fraioli, James O.	2006	TX747 .F65 2005
International school of sugarcraft	Lodge, Nicholas	2006	TX771.2 .I584 1998
The Arab table: Recipes and culinary traditions	Bsisu, May	2005	TX725.A7 B75 2005
Fashionable food: Seven decades of food fads	Lovegren, Sylvia	1995	TX355 .L88 1995
Food culture in Japan	Ashkenazi, Michael	2003	GT2853.J3 A84 2003
Food culture in Great Britain	Mason, Laura	2004	GT2853.G7 M37 2004
Presenting service: The ultimate guide for the foodservice professional	Kotschevar, Lendal	2007	TX911 .K66 2007
The restaurant and bar English/Spanish Spanish/English dictionary	Belknap, Maria	2007	TX905 .B45 2007
Purchasing for chefs: A concise guide	Feinstein, Andrew H	2007	TX911.3.P8 F455 2007

TITLE	AUTHOR	PUB. DATE	CALL NUMBER
Food and culture	Kittler, Pamela	2004	TX357 .K58 2004
Tourism marketing for cities and towns: Using branding and events to attract tourists	Kolb, Bonita	2006	HT325 .K65 2006
The food and cooking of Russia	Chamberlain, Lesley	2006	TX723.3 .C47 2006
The Prentice Hall dictionary of culinary arts	Labensky, Steven	2006	TX349 .L32 2006
Flavored butters: Nuts, dairy, herbs, fruits	Maoz, Offerico	2005	TX759.5.B87 M36 2005
The northern California best places cookbook: Recipes from the outstanding restaurants and inns of northern California	Nims, Cynthia & Carolyn Dille	1999	TX715.2.C34 N55 1999
Health counts: A fat and calorie guide	Kaiser Permanente	1990	RM237.75 .H43 1990
Say it and live it: The 50 corporate mission statements	Jones, Patricia	1995	HD30.285 .J66 1995
Basic hotel and restaurant accounting: Solutions manual for instructors 5th ed.	Cote, Raymond	2002	HF5686.H75 .C63 2002
Professional baking 4th ed.	Gisslen, Wayne	2005	TX763 .G47 2005
The kitchen sessions with Charlie Trotter	Trotter, Charlie	1999	TX714 .T773 1999
The food substitutions bible: More than 5,000 substitutions for ingredients, equipment & techniques	Joachim, David	2005	TX652 .J624 2005
Susur, A culinary life	Lee, Susur	2005	TX649.L44 L44 2005
The travel detective: How to get the best service and the best deals from airlines, hotels, cruise ships, and car rental agencies	Greenberg, Peter	2001	G153.4 .G74 2001
Baking fundamentals	American Culinary Federation	2007	TX763 .M324 2007
Best food writing 2005	Hughes, Holly	2006	PN6071.F6 B37x
Food around the world: A cultural perspective	McWilliams, Margaret	2007	TX353 .M396 2007
Zagat 2007: San Francisco, Bay Area restaurants	Zagat Survey	2006	TX907.3.C22 S369
Food for thought: How the creator of Fuddrucker's, Romano's Macaroni Grill, and eatZi's built a \$10 billion empire one concept at a time	Romano, Phil	2005	TX910.5.R65 A3 2005
The whole beast: Nose to tail	Henderson, Fergus	2004	TX717 .H469 2004
Iron chef: The official book	Hoketsu, Kaoru	2006	TX725.A1 R89513 2004
Supervision in the hospitality industry: Applied human resources	Miller, Jack E.	2007	TX911.3.P4 M55 2007
The best of Gourmet: A year of celebrations	Editors	2005	TX725.A1 B4827
Alan Dunn's exotic sugar flowers for cakes	Dunn, Alan	2000	TX771.2 .D86 2000
Romantic wedding cakes	Vincent, Kerry	2001	TX771.2 .V56 2001
Michelin guide San Francisco: Bay area and wine country 2007	Michelin Travel	2006	TX907.3.C22 S362 2006
Webster's new world dictionary of culinary arts	Labensky, Steven	2001	TX349 .L33 2001
In Julia's kitchen with master chefs	Child Julia	1995	TX715 .C54542 1995
Jacque Pepin's kitchen: Cooking with Claudine	Pepin, Jacques	1996	TX714 .P456 1996
Purchasing for food service managers 5th ed.	Warfel, Marshall C.	2005	HD9000.5 .W338 2005
Barbecue! bible: Sauces, rubs, marinades, bastes, butters, and glazes	Raichlen, Steven	2000	TX840.B3 R355 2000
ExtraVeganZa: Original recipes from Phoenix organic farm	Matthias, Laura	2006	TX837 .M38 2006
Food culture in the Caribbean	Houston, Lynn Marie	2005	GT2853.C37 H67 2005
Heat: An amateur's adventure as kitchen slave, line cook, pasta maker, and apprentice	Buford, Bill	2006	TX723.2.T86 B83 2006
My life in France	Child, Julia	2006	TX649.C47 A3 2006
Opportunities in nutrition careers, revised edition	Caldwell, Carol C.	2005	RM218.5 .C35 2005
Perfect pairing: A master sommelier's practical advice for partnering wine with food	Goldstein, Evan	2006	TX714 .G648 2006
Salads: Innovative main courses, appetizers, desserts, and more	Gordon, Peter	2005	TX740 .G67 2005
Simply green parties: Simple and resourceful ideas for throwing the perfect celebration	Seo, Danny	2006	TX731 .S447 2006
What should I eat?: A complete guide to the new food pyramid	D'Elgin, Tershia	2006	TX355 .D366 2005b

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TITLE	AUTHOR	PUB. DATE	CALL NUMBER
Ready to order: Elementary English for the restaurant industry : students' book	Baude, Anne	2002	PE1128.5 .B38 2002
Contemporary's make your mark in the hotel industry. Teacher's guide	Grebel, Rosemary	1996	PE1128.5 .G733 1997
Contemporary's Make your mark in food service	Grebel, Rosemary	1996	PE1128.5 .G732 1997
The foods of Italy	Bugialli, Giuliano	1984	TX723 .B765 1984
Food fundamentals	McWilliams, Margaret	2006	TX354 .M28 2006
Eat well: An activist's guide to improving your health and transforming the planet	Bacon, Linda	2006	RA784 .B231 2006
Companion training manual for CAHS 10-Q : lecture & laboratory classes	Ng, Ronald	2006	TX663 .C6514 2006 Jul