

Course	Course Name	Book Title	Author	Edition	Year	ISBN	Notes	Est. List Price	Publisher
COMM1001	21st Century Communication Strategies	Contagious	Berger	Reprint Ed.	2016	978-1451686586		\$16.00	Simon & Schuster
		The Dragonfly Effect	Aaker & Smith	1st	2010	978-0470614150		\$25.95	Jossey-Bass
CUL3000	Advanced Culinary Techniques	Professional Cooking	Gisslen	9th	2018	978-1119399612	8th ed. Acceptable	\$140.00	Wiley
MTH1000	Applied Math and Cost Control	Basic College Mathematics	McKeague	1st	2015	978-1-630980-07-8	https://www.xyztextbooks.com/catalog/product/basic_college_mathematics	\$68.00	XYZ Textbooks
BAKE1001	Artisan Breads	Advanced Bread and Pastry	Suas	1st	2008	978-1418011697		\$129.95	Cengage Learning
		Professional Baking	Gisslen	7th	2016	978-1119148449		\$124.00	Wiley
BUS3001	Business Finance	Online subscription to RestaurantOwner.com					Should only need one month access	\$29.00/30 days	
GE4000	Capstone	No text required							
BAKE3000	Chocolates and Confections	Chocolates and Confections	Greweling	2nd	2012	978-0470424414		\$65.00	Wiley
		Professional Baking	Gisslen	7th	2016	978-1119148449		\$124.00	Wiley
PD1003	College Success & Career Planning	College Success	NA	1st	2015	978-1946135063	http://open.lib.umn.edu/collegesuccess/	Free	U of M Libraries
GE3000	Critical Issues in Leadership	The 21 Irrefutable Laws of Leadership	Maxwell	10th	2007	978-0785288374		\$25.99	Thomas Nelson
CUL1000	Culinary Foundations	No text required							
DEEL2007	Culture & Cuisine	No text required							
GE3002	Entrepreneurial Finance	Fundamentals of Financial Management, Concise Ed.	Brigham	9th	2016	978-1305635937		\$215.00	Cengage Learning
GE1001	Ethics	The Legal & Ethical Environment of Business	Lau & Johnson	3rd	2017	978-1-4533-8429-9		\$29.95	Flatworld
PD1002	Exploring the Global Community	Farm to Table: A Guide to Sustainable Food Systems	Virkler & Benjamin	1st	2016	978-1603586726		\$49.95	Chelsea Green Publishing
DEEL3000	Exploring Sustainability: Practices in Preservation	Wild Fermentation	Katz & Morell	2nd	2016	978-1603586283		\$29.95	Wiley
		Complete Guide to Home Canning	USDA	revised	2015		https://nchfp.uga.edu/publications/publications_usda.html	free	USDA
MGMT2001	Facility Planning and Management	Successful Restaurant Design	Baraban & Durocher	3rd	2010	978-0470250754		\$99.00	Wiley
BAKE1000	Foundations of Baking	Professional Baking	Gisslen	7th	2016	978-1119148449		\$124.00	Wiley
HOSP1000	Foundations in Hospitality and Management	Hospitality and Restaurant Management (with Answer Sheet)	NRA	2nd	2012	978-0132116138		\$77.33	Pearson

SAN1001	Food Safety, Sanitation & Allergens	ServSafe Allergens Online Course and Assessment	NRA		2017		https://www.servsafe.com/access/SS/Catalog/ProductDetail/ALLERGEN1	\$22.00	ServSafe
		Farm to Table: A Guide to Sustainable Food Systems	Virkler & Benjamin	1st	2016	978-1603586726		\$49.95	Chelsea Green Publishing
		ServSafe Manager Book with Online Exam Voucher	NRA	7th	2017	978-0134812366	https://www.servsafe.com/access/SS/Catalog/ProductDetail/ESV7	\$68.00	ServSafe
MGMT1000	Human Resources Management	Supervision in the Hospitality Industry	Walker	8th	2016	978-1119148463		\$70.00	Wiley
BAKE3001	International Dessets	Advanced Bread and Pastry	Suas	1st	2008	978-1418011697		\$129.95	Cengage Learning
		Professional Baking	Gisslen	7th	2016	978-1119148449		\$124.00	Wiley
DEEL2010	Kitchen Management	Leadership Lessons From a Chef	Carroll	1st	2007	978-0470125304		\$40.95	Wiley
NUTR1001	Nutrition	Nutrition for Foodservice and Culinary Professionals	Drummon & Brefere	9th	2016	978-1119148494		\$133.00	Wiley
MGMT3000	Operations Management	Online subscription to RestaurantOwner.com					Should only need one month access	\$29.00/30 days	
BUS2000	Principles of Business & Law	Business Law and the Legal Environment	Mayer, Warner, Siedel & Lieberman	v2.0	2017	978-1-4533-8390-2		\$39.95	Flatworld
MKTG	Principles of Marketing	Principles of Marketing	Kotler & Armstrong	14th	2011	978-0132167123		\$133.00	Pearson
CUL1001	Taste of Place	Professional Cooking	Gisslen	9th	2018	978-1119399612	8th ed. Acceptable	\$140.00	Wiley

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