

**Winter 2018 Course Textbook Materials List (organized by course name)**

Course	Course Name	Book Title	Author	Ed.	Year	ISBN	Price	W/ Bear Pond Books Disc.
CUL3000	Advanced Culinary Techniques	Ideas in Food, Great Recipes and Why They Work	Kamozawa & Talbot	1st	2010	978-0307717405	\$25.00	<b>\$21.25</b>
DEEL3224	Advanced Floral Techniques	<b>TBD - Contact Dept Chair</b>						
BAKE1001	Artisan Breads	Advanced Bread and Pastry	Suas	1st	2008	978-1418011697	\$129.95	<b>\$110.46</b>
DEEL1000	Communications: Verbal & Interpersonal	Interpersonal Communications	Lane	2nd	2010	978-0205663026	\$169.99	<b>\$144.49</b>
DMCT3300	Concepts in Natural Systems	No purchase required						
BUS3002	Consumer Behavior	Basics Marketing 01: Consumer Behavior	Noel	1st	2008	978-2940373840	\$24.95	<b>\$21.21</b>
PASTRY2000	Contemporary Dessert Design & Pastry Techniques	Advanced Bread and Pastry	Suas	1st	2008	978-1418011697	\$129.95	<b>\$110.46</b>
CUL1000	Culinary Foundations	No purchase required						
NUTR3000	Culinary Nutrition: Factors That Influence Food Choice	Food Politics: How the Food Industry Influences Nutrition, and Health, Revised and Expanded Edition (California Studies in Food and Culture)	Nestle	rev.	2007	978-0520254039	\$25.00	<b>\$21.25</b>
NUTR3000	Culinary Nutrition: Factors That Influence Food Choice	Farm to Table: A Guide to Sustainable Food Systems	Virkler & Benjamin	1st	2016	978-1603586726	\$49.95	<b>\$42.46</b>
NUTR3000	Culinary Nutrition: Factors That Influence Food Choice	In Defense of Food: An Eaters Manifesto	Pollan	1st	2009	978-0143114963	\$17.00	<b>\$14.45</b>
NUTR3000	Culinary Nutrition: Factors That Influence Food Choice	Food Chain\$	DVD/Video		2014	available via Hulu, Amazon Video, iTunes	\$2.99	<b>online video</b>
NUTR3000	Culinary Nutrition: Factors That Influence Food Choice	Wasted	DVD/Video		2017	available via Amazon	\$4.99	<b>online video</b>
DEEL2007	Culture and Cuisines: Reading, Writing & Research	No purchase required						
GE3002	Entrepreneurial Finance	Fundamentals of Financial Management, Concise Ed.	Brigham	9th	2016	978-1305635937	\$279.95	<b>\$237.96</b>
GE3001	Ethics	The Legal and Ethical Environment of Business Purchase online: <a href="https://goo.gl/V8azGF">https://goo.gl/V8azGF</a>	Lau & Johnson	2nd	2014	978-1453356968	\$29.95	<b>Buy online</b>
DEEL2011	European Wines	No purchase required						
DEEL2002	Event Planning & Presentation	<b>TBD - Contact Dept Chair</b>						
PD1001	Exploring Self & Community	Farm to Table: A Guide to Sustainable Food Systems	Virkler & Benjamin	1st	2016	978-1603586726	\$49.95	<b>\$42.46</b>
DEEL3000	Exploring Sustainability: Practices in Preservation	Wild Fermentation	Katz & Morell	2nd	2016	978-1603586283	\$29.95	<b>\$25.46</b>
DEEL3000	Exploring Sustainability: Practices in Preservation	Materials: canning supplies. Contact instructor for specifications.					~\$25	
CUL1003	Flavor Development	No purchase required						
BAKE1000	Foundations of Baking	Professional Baking	Gisslen	7th	2016	978-1119148449	\$189.75	<b>\$161.29</b>
DEEL2004	Fundamentals of Management	Foodservice Management Fundamentals	Reynolds	1st	2013	978-0470409060	\$79.32	<b>\$79.32</b>
PD1000	Idea Generation and Applied Creativity	Thinkertoys	Michalko	2nd	2006	978-1580087735	\$19.99	<b>\$16.99</b>
PD1000	Idea Generation and Applied Creativity	Doodle Theory	Padavick	1st	2016	978-1452150260	\$12.95	<b>\$11.01</b>
BAKE3001	International Desserts	No purchase required						

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DEEL2003	Introduction to Butcher Shop: Meat, Fish and Poultry Fabrication	Meat Buyer's Guide 8th Edition:	NAMI	8th	2014	978-0692302026	\$69.95	<b>\$59.46</b>
NUTR1001	Nutrition	Nutrition for Foodservice and Culinary Professionals	Drummon & Brefer		2016	978-1119148494	\$189.75	<b>\$161.29</b>
ECO1000	Principles of Economics	Principles of Economics	Mankiew	7th	2014	978-1285165875	\$374.95	<b>Buy online - used ok</b>
SAN100	Sanitation, Allergens and Introduction to Purchasing and Cost Control	The Book of Yields	Lynch	8th	2011	978-0470197493	\$57.00	<b>\$48.45</b>
SAN100	Sanitation, Allergens and Introduction to Purchasing and Cost Control	ServSafe ManagerBook with Online Exam Voucher	NRA	7th	2017	978-0134812366	\$102.31	<b>\$86.96</b>
SAN100	Sanitation, Allergens and Intro to Purchasing and Cost Control	ServSafe Allergens Online Course and Assessment Purchase online: <a href="https://www.servsafe.com">https://www.servsafe.com</a>	NRA		2017		\$22.00	<b>Buy online</b>
SCI1000	Science Connection	No purchase required						
DEEL3001	Specialty Cakes II	Professional Cake Decorating	Garret	2nd	2012	978-0470380093	\$65.00	<b>\$55.25</b>
MGMT3003	Strategic Management	Think Big, Act Small	Jennings	1st	2005	978-1591843931	\$13.60	
DEEL1001	Sustainable Sourcing and On Site Restaurant Production	Farm to Table: A Guide to Sustainable Food Systems	Virkler & Benjamin	1st	2016	978-1603586726	\$49.95	<b>\$42.46</b>
CUL1001	Taste of Place	No purchase required						
DEEL2005	Viennoiserie	Advanced Bread and Pastry	Suas	1st	2008	978-1418011697	\$129.95	<b>\$110.46</b>

**NOTES**

Students must acquire their books and/or resources prior to the beginning of their residence term.

Knives, uniforms, and NECI-specific supplies will be available at Orientation.

Bear Pond Books is our local textbook provider. Titles are available at a 15% discount. They also sometimes have used copies available at a discount. You can contact them at [info@bearpondbooks.com](mailto:info@bearpondbooks.com) or by calling 802-229-0774.

Please contact Department Chairs with specific questions about title and/or material purchases  
 Baking and Pastry: Kat Kessler (802) 225-3382 [kathleen.kessler@neci.edu](mailto:kathleen.kessler@neci.edu)  
 Culinary: Michael Dewes (802) 828-8847 [michael.dewes@neci.edu](mailto:michael.dewes@neci.edu)  
 Food and Beverage Management/Online Education: Peg Checchi (708) 531.0279 [peg.checchi@neci.edu](mailto:peg.checchi@neci.edu)