

Setting The Table The Transforming Power Of Hospitality In Business

The second volume of the history of the European Bank for Reconstruction and Development (EBRD) takes up the story of how the Bank has become an indispensable part of the international financial architecture. It tracks the rollercoaster ride during this period, including the Bank's crucial coordinating role in response to global and regional crises, the calls for its presence as an investor in Turkey, the Middle East and North Africa and later Greece and Cyprus, as well as the consequences of conflicts within its original region. It shows how in face of the growing threat of global warming the EBRD, working mainly with the private sector, developed a sustainable energy business model to tackle climate change. Transforming Markets also examines how the EBRD broadened its investment criteria, arguing that transition towards sustainable economic market qualities that are not only competitive and integrated but which are also resilient, well-governed, green and more inclusive. This approach aligned with the 2015 Paris Agreement and the international community's 2030 Agenda for Sustainable Development, with its core set of 17 sustainable development goals. The story of the EBRD's own transition and rich history provides a route map for building the sustainable markets necessary for future growth and prosperity.

When you hear a riveting story, does it thrill your heart and stir your soul? Do you hunger for truth and goodness? Do you secretly relate to Belle's delight in the library in Beauty and the Beast? If so, you may be on your way to being a book girl. Books were always Sarah Clarkson's delight. Raised in the company of the lively Anne of Green Gables, the brave Pevensie children of Narnia, and the wise Austen heroines, she discovered reading early on as a daily gift, a way of encountering the world in all its wonder. But what she came to realize as an adult was just how powerfully books had shaped her as a woman to live a story within that world, to be a lifelong learner, to grasp hope in struggle, and to create and act with courage. She's convinced that books can do the same for you. Join Sarah in exploring the reading life as a gift and an adventure, one meant to enrich, broaden, and delight you in each season of your life as a woman. In Book Girl, you'll discover: how reading can strengthen your spiritual life and deepen your faith, why a journey through classic literature might be just what you need (and where to begin), how stories form your sense of identity, how Sarah's parents raised her to be a reader—and what you can do to cultivate a love of reading in the growing readers around you, and 20+ annotated book lists, including some old favorites and many new discoveries. Whether you've long considered yourself a reader or have dreams of becoming one, Book Girl will draw you into the life-giving journey of becoming a woman who reads and lives well.

Now in its second edition, this practical algorithms for mining data from even the largest datasets. People are using the future to search for better ways to achieve sustainability, inclusiveness, prosperity, well-being and peace. In addition, the way the future is understood and used is changing in almost all domains, from social science to daily life. This book presents the results of significant research undertaken by UNESCO with a number of partners to detect and define the theory and practice of anticipation around the world today. It uses the concept of 'Futures Literacy' as a tool to define the understanding of anticipatory systems and processes – also known as the Discipline of Anticipation. This innovative title explores: • new topics such as Futures Literacy and the Discipline of Anticipation; • the evidence collected from over 30 Futures Literacy Laboratories and presented in 14 full case studies; • the need and opportunity for significant innovation in human decision-making systems. This book will be of great interest to scholars, researchers, policy-makers and students, as well as activists working on sustainability issues and innovation, future studies and anticipation studies. The Open Access version of this book, available at https://www.taylorfrancis.com/books/9781351047999, has been made available under a Attribution-NonCommercial-NoDerivs 3.0 IGO (CC-BY-NC-ND 3.0 IGO) license.

R for Data Science

The Little Book of Racial Healing

R for Data Science

Setting the Table

Grasp

An Activist's Guide to the Energy Transition

Transforming Learning and Teaching

Woodworker's Guide to Live Edge Slabs

Seven Steps to Transforming Your Restaurant's Profits and Your Life!

INSTANT #1 NEW YORK TIMES BESTSELLER Transform your life or the life of someone you love with Life Force—the newest breakthroughs in health technology to help maximize your energy and strength, prevent disease, and extend your health span—from Tony Robbins, author of the #1 New York Times bestseller Money: Master the Game. What if there were scientific solutions that could wipe out your deepest fears of falling ill, receiving a life-threatening diagnosis, or feeling the effects of aging? What if you had access to the same cutting-edge tools and technology used by peak performers and the world's greatest athletes? In a world full of fear and uncertainty about our health, it can be difficult to know where to turn for actionable advice you can trust. Today, leading scientists and doctors in the field of regenerative medicine are developing diagnostic tools and safe and effective therapies that can free you from fear. In this book, Tony Robbins, the world's #1 life and business strategist who has coached more than fifty million people, brings you more than 100 of the world's top medical minds and the latest research, inspiring comeback stories, and amazing advancements in precision medicine that you can apply today to help extend the length and quality of your life. This book is the result of Robbins going on his own life-changing journey. After being told that his health challenges were irreversible, he experienced firsthand how new regenerative technology not only helped him heal but made him stronger than ever before. Life Force will show you how you can wake up every day with increased energy, a more bulletproof immune system, and the know-how to help turn back your biological clock. This is a book for everyone, from peak performance athletes, to the average person who wants to increase their energy and strength, to those looking for healing. Life Force provides answers that can transform and even save your life, or that of someone you love.

PROC SQL: Beyond the Basics Using SAS®, Third Edition, is a step-by-step, example-driven guide that helps readers master the language of PROC SQL. Packed with analysis and examples illustrating an assortment of PROC SQL options, statements, and clauses, this book not only covers all the basics, but it also offers extensive guidance on complex topics such as set operators and correlated subqueries. Programmers at all levels will appreciate Kirk Laffer's easy-to-follow examples, clear explanations, and handy tips to extend their knowledge of PROC SQL. This third edition explores new and powerful features in SAS® 9.4, including topics such as: IFC and IFN functions nearest neighbor processing the HAVING clause indexes

It also features two completely new chapters on fuzzy matching and data-driven programming. Delving into the workings of PROC SQL with greater analysis and discussion, PROC SQL: Beyond the Basics Using SAS®, Third Edition, explores this powerful database language using discussion and numerous real-world examples.

Transforming Newsrooms offers a practical guide to navigating structural and culture change for news organizations facing economic disruption in today's rapidly changing media landscape. Even when the need for change is obvious, the best ideas and intentions are often not followed by successful execution. This book offers a road map for understanding the obstacles to change in news organizations and how to overcome them. Providing a detailed overview of the ways in which news processes and routines are being fundamentally altered to meet new demands for multimedia, interactivity, and immediacy, the book offers tips to help news organizations better serve communities by understanding what information people need and how they want to engage and collaborate. The book also features a variety of case studies and examples from news organizations of all kinds, including a 10-year in-depth investigation of the Christian Science Monitor, the first national news organization to stop its daily presses for a digital report. Transforming Newsrooms is an invaluable resource for students and media professionals alike, demonstrating how to make research on organizational change actionable and help build a more equitable journalism model that will survive and thrive when we need it most.

Entrepreneurial phenomenon Ari Weinzweig, co-founder of the much-loved Zingerman's Deli, shares the secrets to providing world-class customer service. Zingerman's in Ann Arbor, Michigan, is a beloved deli with some of the most loyal clientele around. It has been praised for its products and service in media outlets far and wide, including the New York Times, Men's Journal, Inc. Magazine, Esquire, Atlantic Monthly, USA Today, and Fast Company. And what started out as a small deli has grown to a flourishing restaurant, catering service, bakery, mail-order operation, creamery, and training business. Booming business and loyal customers are proof enough that the Zingerman's team knows a thing or two about customer service.

Now in Zingerman's Guide to Giving Great Service, co-founder Ari Weinzweig shares the unique Zingerman method of treating customers, giving the reader step-by-step instructions on how to teach staff, how to train them, how to implement the training, how to measure their success, and finally, how to reward performance. Some of Zingerman's time-tested principles: Customers who get a great product but poor service won't be as loyal as those who are disappointed with a product but get great service. You'll get more complaints if people believe you care enough to listen to them. And that's a good thing. Employees who are rewarded, respected, and well cared for treat customers the same way.

A Philosophy of Education Transforming Teaching, Thinking, Learning and Leadership in Schools

Transforming Author Museums

A Unifying Foundation

The Roots of Transformation

How the New Metrics of Today's Top Restaurants Are Transforming How America Eats

Transforming Organizations

One Process at a Time

Transforming the Doctor's Office

In September 2017, Hurricane Maria hit Puerto Rico, completely upending the energy grid of the small island. The nearly year-long power outage that followed vividly shows how the new climate reality intersects with race and access to energy. The island is home to brown and black US citizens who lack the political power of those living in the continental US. As the world continues to warm and storms like Maria become more commonplace, it is critical that we rethink our current energy system to enable reliable, locally produced, and locally controlled energy without replicating the current structures of power and control. In Revolutionary Power, Shalanda Baker arms those made most vulnerable by our current energy system with the tools they need to remake the system in the service of their humanity. She argues that people of color, poor people, and indigenous people must engage in the creation of the new energy system in order to upend the unequal power dynamics of the current system. Revolutionary Power is a playbook for the energy transformation complete with a step-by-step analysis of the key energy policy areas that are ripe for intervention. Baker tells the stories of those who have been left behind in our current system and those who are working to be architects of a more just system. She draws from her experience as an energy-justice advocate, a lawyer, and a queer woman of color to inspire activists working to build our new energy system. Climate change will force us to rethink the way we generate and distribute energy and regulate the system. But how much are we willing to change the system? This unique moment in history provides an unprecedented opening for a deeper transformation of the energy system, and thus, an opportunity to transform society. Revolutionary Power shows us how.

The book offers a new perspective on the relationship between data science and sustainability. The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls Enlightened Hospitality. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny's story and philosophy will help you become more effective and productive, while deepening your understanding and appreciation of a job well done. Setting the Table is landmark a motivational work from one of our era's most gifted and insightful business leaders.

Learn how to use R to turn raw data into insight, knowledge, and understanding. This book introduces you to R, RStudio, and the tidyverse, a collection of R packages designed to work together to make data science, fluent, and fun. Suitable for readers with no previous programming experience, R for Data Science is designed to get you doing data science as quickly as possible. Authors Hadley Wickham and Garrett Grolemund guide you through the steps of importing, wrangling, exploring, and modeling your data and communicating the results. You'll get a complete, big-picture understanding of the data science cycle, along with basic tools you need to manage the details. Each section of the book is paired with exercises to help you practice what you're learning. You'll learn how to: Write—transform your datasets into a form convenient for analysis Program—learn powerful R tools for solving data problems with greater clarity and ease Explore—examine your data, generate hypotheses, and quickly test them Model—provide a low-dimensional summary that captures true "signals" in your dataset Communicate—learn R markdown for integrating prose, code, and results

Leading Change, Advancing Health

The Joy of Not Knowing

Transforming Trees into Tables, Benches, Cutting Boards, and More

Summary, Analysis, and Review of Danny Meyer's Setting the Table: The Transforming Power of Hospitality in Business

The Next Supper

Your Money Or Your Life

Lessons and Inspirations from One of the World's Leading Entrepreneurs

Transforming the Future (Open Access)

When a group of liberal arts students embark on a university assignment about the natural environment, no one could have quite prepared them for the bewildering array of questions and provocations to confront them in their task. What starts out as an earnest attempt to understand nature in the modern world, turns into a philosophical and practical tangle that only a good transdisciplinary education can provide. Can anyone save the day and actually start to value 'nature'? And if they can't, then what's stopping them? The idea of 'valuing nature' harmonises diverse areas of natural resource management and is an important dimension of scientific and practical work concerned with managing ecosystems and habitats for sustainability. This graphic book takes the reader on an exploration of the issues that arise from this growing interest and concern in the valuation of nature. Set around the premise of a 'motley' group of undergraduates endeavouring to complete a university assignment on 'nature in the modern world', the book explores: the many and diverse meanings people assign to nature the different ways the relationship between people and nature might be characterised the many values systems people hold for the natural world the options and approaches society can deploy to manage it the extent to which we need entirely new economic systems to protect and sustain nature. This highly interdisciplinary book invites consideration of a range of philosophical and applied debates and questions. Written in an accessible style, it is an ideal undergraduate text in the fields of ecology, human and physical geography, conservation science, environment, social science and spatial planning, as well as a general primer for graduate natural and social scientists embarking on interdisciplinary research in the natural resource management arena.

The first-stop guide to opening a restaurant from an accountant-turned-restaurateur shows aspiring proprietors how to succeed in the crucial first year and beyond. The majority of restaurants fail, and those that succeed happened upon that mysterious X factor, right? Wrong! Roger Fields—money-guy, restaurateur owner, and restaurant consultant—shows how enterprises can get past that challenging first year and keep diners coming back for more. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit—complete with sample sales forecasts and operating budgets. This updated edition also includes strategies for capitalizing on the latest food, drink, and technology trends. Opening a restaurant isn't easy, but this realistic dreamer's guide helps set the table for lasting success.

This book offers leaders an approach to systematically affect change and create cultures of excellence where staff work together to change the way they view their work. Based on well-known quality concepts, readers will discover the essential concepts and actions that have the power to transform every system.

The first-ever accessible guide on making DIY furniture from live-edge slabs, this book will show you everything you need to know about incorporating organic, natural wood pieces into your home. After learning techniques for milling, drying, and preparing your own slab, adding inlays, using resin and epoxy, creating waterfall edges, and more, you'll then move on to complete seven projects that range in size and offer additional ideas and inspiration to implement in your own projects while using the techniques you've learned! From charcuterie boards and floating shelves to desks, dining tables, benches, and more, both beginner and advanced DIYers can accomplish these stunning woodworking projects! Author George Vondriska is the owner of Vondriska Woodworks, one of the premier woodworking schools in the Midwest. The managing editor of Woodworkers Guild of America and a contributor to Fine Woodworking, WOOD, and Woodworker's Journal, George has also taught woodworking classes for the U.S. Peace Corps, the Pentagon, Northwest Airlines, and Anderson Window. Learn from a true woodworking pro as you transform trees into stunning furniture your family and friends will love!

Transforming Teaching

Summary of Setting the Table: The Transforming Power of Hospitality in Business by Danny Meyer

Restaurant Success by the Numbers

The Future of Nursing

A Women's Studies Primer

Transforming Newsrooms

Book Girl

PROC SQL

This book explains how True Cost Accounting is an effective tool we can use to address the pervasive imbalance in our food system. Calls are coming from all quarters that the food system is broken and needs a radical transformation. A system that feeds many yet continues to create both extreme hunger and diet-related diseases, and one which has significant environmental impacts, is not serving the world adequately. This volume argues that True Cost Accounting in our food system can create a framework for a systemic shift. What sounds on the surface like a practice relegated to accountants is ultimately a call for a new lens on the valuation of food and a new relationship with the food we eat, starting with the reform of a system out of balance. From the true cost of corn, rice and water, to incentives for soil health, the chapters experimentally compare conventional and regenerative, more equitable farming practices in and food system structures, including taking an unmitigated call at the true cost of cheap labour. Overall, this volume points towards the potential for our food system to be more human-centred than profit-centred and one that has a more respectful relationship to the planet. It sets forth a path forward based on True Cost Accounting for food. This path seeks to fix our current food metrics, in policy and in practice, by applying a holistic lens that evaluates the actual costs and benefits of food systems, the natural systems, human systems, agricultural and food systems. This volume is essential reading for professionals and policymakers involved in developing and reforming the food system, as well as students and scholars working on food policy, food systems and sustainability.

Transforming Teaching shares the successes and the problems that were solved by a diverse group of educators during the global pandemic. The shared stories from around the globe will help and inspire any teacher to develop blended learning in whatever teaching situation they find themselves. Including lessons to be learned from Kindergarten to University, this book introduces new ways of working and pedagogical approaches appropriate for developing global skills. It importantly focuses on teacher narratives to aid personal reflection and encourages readers to take responsibility for their own professional development. Each chapter prompts teachers to reflect and build on new skills developed through distance and blended learning, use of technology and new ways of relating to students. Responding to an educational need at a time of crisis, this book is essential reading to all who are interested in the future potential of education and those who want to shape future emerging practice.

Children are already learning at birth, and they develop and learn at a rapid pace in their early years. This provides a critical foundation for lifelong progress, and the adults who provide for the care and the education of young children bear a great responsibility for their health, development, and learning. Despite the fact that they share the same objective - to nurture young children and secure their future success - the various practitioners who contribute to the care and the education of children are not acknowledged as a workforce unified by the common knowledge and competencies needed to do their jobs well. Transforming the Workforce for Children Birth Through Age 8 explores the science of child development, particularly looking at implications for the professionals who work with children. This report examines the current capacities and practices of the workforce, the settings in which they work, the policies and infrastructure that set qualifications and professional learning, and the government agencies and other funders who support and oversee these systems. This book then makes recommendations to improve the quality of professional practice and the practice environment for care and education professionals. These detailed recommendations create a blueprint for action that builds on a unifying foundation of child development and early learning, shared knowledge and competencies for care and education professionals, and principles for effective professional learning. Young children thrive and learn best when they have secure, positive relationships with adults who are knowledgeable about how to support their development and learning and are responsive to their individual progress. Transforming the Workforce for Children Birth Through Age 8 offers guidance on system changes to improve the quality of professional practice, specific actions to improve professional learning systems and workforce development, and research to continue to build the knowledge base in ways that will directly advance and inform future actions. The recommendations of this book provide an opportunity to improve the quality of the care and the education that children receive, and ultimately improve outcomes for children.

How do we learn? And how can we learn better? In this groundbreaking look at the science of learning, Sanjay Sarma, head of Open Learning at MIT, shows how we can harness this knowledge to discover our true potential. Drawing from his own experience as an educator as well as the work of researchers and innovators at MIT and beyond, in Grasp, Sarma explores the history of modern education, tracing the way in which traditional classroom methods—lecture, homework, test, repeat—became the norm and showing why things need to change. The book takes readers across multiple frontiers, from fundamental neuroscience to cognitive psychology and beyond, as it considers the future of learning. It introduces scientists who study forgetting, exposing it not as a simple failure of memory but as a critical weapon in our learning arsenal. It examines the role curiosity plays in promoting a state of "readiness to learn" in the brain (and its troublesome twin, "unreadiness to learn"). And it reveals how such ideas are being put into practice in the real world, such as at unorthodox new programs like Ad Astra, located on the SpaceX campus. Along the way, Grasp debunks long-held views such as the noxious idea of "learning styles," equipping readers with practical tools for absorbing and retaining information across a lifetime of learning.

True Cost Accounting for Food

A Money-Guy's Guide to Opening the Next New Hot Spot

A Development Bank for the 21st Century. A History of the EBRD, Volume 2

Enabling Language-Aware Data Products with Machine Learning

Generation

The Transforming Power of Hospitality in Business

Leading Your Organization through Uncertain Times

In October 1985, at age twenty-seven, Danny Meyer, with a good idea and scant experience, opened what would become one of New York City's most revered restaurants—Union Square Cafe. Little more than twenty years later, Danny is the CEO of one of the world's most dynamic restaurant organizations, which includes eleven unique dining establishments, each at the top of its game. How has he done it? How has he consistently beaten the odds and set the competitive bar in one of the toughest trades around? In this landmark book, Danny shares the lessons he's learned while developing the winning recipe for doing the business he calls "enlightened hospitality." This innovative philosophy emphasizes putting the power of hospitality to work in a new and counterintuitive way: The first and most important application of hospitality is to the people who work for you, and then, in descending order of priority, to the guests, the community, the suppliers, and the investors. This way of prioritizing stands the more traditional business models on their heads, but Danny considers it the foundation of every success that he and his restaurants have achieved. Some of Danny's other insights: Hospitality is present when something happens for you. It is absent when something happens to you. These two simple concepts—for and to—express it all. Context, context, context, trumps the outdated location, location, location. Shared ownership develops when guests talk about a restaurant as if it's theirs. That sense of affiliation builds trust and invariably leads to repeat business. Err on the side of generosity: You get more by first giving more. Wherever your center lies, know it, name it, believe in it. When you cede your core values to someone else, it's time to quit. Full of behind-the-scenes history on the creation of Danny's most famous restaurants and the anecdotes, advice, and lessons he has accumulated on his long and ecstatic journey to the top of the American restaurant scene, Setting the Table is a treasure trove of innovative insights that are applicable to any business or organization.

The inspiring story and guide to becoming successful by one of the world's leading restaurateurs - now in paperback. Successful entrepreneur from the cut-throat restaurant business tells all - the business equivalent to Kitchen Confidential. Danny Meyer's approach is the direct opposite of received business wisdom - and it clearly works! Essential and inspiring reading for anyone interested in setting up their own business. Engaging and full of lessons - hardback edition selected by Management Today magazine as one of the best business books published in 2007 From an award-winning restaurateur comes an intimate and inspirational portrait of business well done, with hands-on advice, enlightening anecdotes, and the fascinating story of staggering success in one of the world's most unforgiving arenas. Danny Meyer is the CEO of the Union Square Hospitality Group and co-owner of eleven critically acclaimed establishments in New York, including his first, the Union Square Cafe, which came second in the Zagat Survey 2006 only because his Gramercy Tavern was number one. 'A restaurateur, for that matter any businessperson or entrepreneur, should read this book. Danny Meyer runs a great business and this is a terrific book!' - Gordon Ramsay. 'Danny Meyer's marvelous book is not just about restaurants, but about how to really learn a business..... This book is full of wisdom for entrepreneurs, and for every manager' - Prof. Michael Porter, Harvard Business School.

An examination of what we don't talk about when we talk about restaurants: Is the line cook working through a case of stomach flu because he doesn't get paid sick days? Is the busser not being promoted because he speaks with an accent? Is the server tolerating sexual harassment because the tips are better or worse. The Next Supper tells this story, and offers clear and practical advice for what and how to eat to ensure the well-being of cooks and waitstaff, not to mention our bodies and the environment. The Next Supper reminds us that breaking bread is an essential human activity, and charts a path to preserving the joy of food in a turbulent era.

The Future of Nursing explores how nurses' roles, responsibilities, and education should change significantly to meet the increased demand for care that will be created by health care reform and to advance improvements in America's increasingly complex health system. At more than 3 million in number, nurses make up the single largest segment of the health care work force. They also spend the greatest amount of time in delivering patient care as a profession. Nurses therefore have valuable insights and unique abilities to contribute as partners with other health care professionals in improving the quality and safety of care as envisioned in the Affordable Care Act (ACA) enacted this year. Nurses should be fully engaged with other health professionals and assume leadership roles in redesigning care in the United States. To ensure its members are well-prepared, the profession should institute residency training for nurses, increase the percentage of nurses who attain a bachelor's degree to 80 percent by 2020, and double the number who pursue doctorates. Furthermore, regulatory and institutional obstacles -- including limits on nurses' scope of practice -- should be removed so that the health system can reap the full benefit of nurses' training, skills, and knowledge in patient care. In this book, the Institute of Medicine makes recommendations for an action-oriented blueprint for the future of nursing.

Principles from Evidence-based Design

The Transformation Myth

10 No-BS Lessons on Becoming the Hero of Your Own Life

Connecting Organizational Culture, Strategy, and Innovation

Transforming the Disciplines

Radical Confidence

Zingerman's Guide to Giving Great Service

A New Standard for American Dining

A jargon-free, non-technical, and easily accessible introduction to women's studies! All too many students enter academia with the hazy idea that the field of women's studies is restricted to housework, birth control, and Susan B. Anthony. Their first encounter with a women's studies textbook is likely to focus on the history and sociology of women's lives. While that is not neglect of equally important issues. Transforming the Disciplines: A Women's Studies Primer is one of the first women's studies textbooks to show feminist scholarship as an active force, changing the way we study such diverse fields as architecture, bioethics, history, mathematics, religion, and sports studies. Although this text was designed as an intro-level or graduate students who want to understand the pervasive effects of feminist theory. Most chapters provide a bibliography or list of further reading of significant works. Its clear, jargon-free prose makes feminist thought accessible to general readers without sacrificing the revolutionary power of its ideas. In almost thirty essays, covering a broad range of rhetoric, Transforming the Disciplines exemplifies the changes achieved by feminist thought. Transforming the Disciplines: combines a high standard of writing and scholarship with personal insight includes both traditional academic arguments and alternative, non-agonistic forms of discussion embraces an international scope challenges traditional assumptions, mode

multidisciplinary approach strengthens readers' understanding of the big picture not only for women but for all disempowered groups critiques feminism as well as patriarchal society Feminist theory is grounded in a questioning of traditional assumptions about what is right, natural, and self-evident, not just about the roles and nature of men and women but about the world as a whole. This text is a really simple, behind-the-scenes narrative about how the restaurant industry, historically run by gut and intuition, is being transformed by the use of data. Sixteen years ago, entrepreneur Damian Mogavero brought together an unlikely mix of experts—chefs and code writers—to create a pioneering software company whose goal was to empower restaurateurs, through the use of data, to elevate and enhance the guest experience. Today, his data gathering programs are used by such renown chefs as Danny Meyer, Tom Colicchio, Daniel Boulud, Guy Fieri, Giada De Laurentiis, Gordon Ramsay, and countless others. Mogavero describes such restaurateurs as the New Guard, and their approach to their art and craft is radically different from that of their predecessors. By embracing data and adapting to the new trends of today's demanding consumers, these innovative chefs and owners do everything more nimbly and efficiently—from the recipes they create to the wines and craft beers they stock, from the presentations they choreograph to the customized training they give their servers, making restaurants more popular and profitable than ever before. Finally, Damian takes readers behind the scenes of his annual, invitation-only culinary tour for top chefs and industry CEOs, showing us how today's elite restaurants embrace new trends to create unforgettable meals and transform how we eat. From the glittering nightclubs of Las Vegas to a packed seasonal restaurant on the Long Island Sound, from Brennan's storied, family-run New Orleans dynasty to today's high-stakes celebrity chef palaces, The Underground Culinary Tour takes readers on an epicurean adventure they won't soon forget.

Offers a nine-step program for living more meaningful lives, showing readers how to get out of debt, save money, reorder priorities, and convert problems into opportunities

Offers a data scientist's approach to building language-aware products with applied machine learning. You'll learn robust, repeatable, and scalable techniques for text analysis with Python, including contextual and linguistic feature engineering, vectorization, classification, topic modeling, entity resolution, graph analysis, and visual steering. By the end of the book, you'll be equipped with practical methods to solve any number of complex real-world problems. Preprocess and vectorize text into high-dimensional feature representations Perform document classification and topic modeling Steer the model selection process with visual diagnostics Extract key phrases, named entities, and graph structures to reason about data in text Build a dialog framework to enable chatbots and language-driven interaction Use Spark to scale processing power and neural networks to process model complexity

"This rare jewel of practical wisdom shows us how to embody racial healing in truth and kinship." —Ruth King, author of Mindful of Race: Transforming Racism from the Inside Out This book introduces purposeful theories, ideas, experiments, guidelines, and intentions, all dedicated to facilitating racial healing and transformation. People of color, relative to white people, fall on the negative side of virtually all measurable social indicators. The "living wound" is seen in the significant disparities in average household wealth, unemployment and poverty rates, infant mortality rates, access to healthcare and life expectancy, education, housing, and treatment within, and by, the criminal justice system. Coming to the Table (CTT) was born in 2006 when two dozen descendants from both sides of the system of enslavement gathered together at Eastern Mennonite University (EMU), in collaboration with the Center for Justice & Peacebuilding (CJP). Stories were shared and friendships began. The participants began to envision a more connected and truthful world that would address the unresolved and persistent effects of the historic institution of slavery. This book shares Coming to the Table's vision for the United States—a vision of a just and truthful society that acknowledges and seeks to heal from the racial wounds of the past. Readers will learn practical skills for better listening; discover tips for building authentic, accountable relationships; and find specific and varied ideas for taking action. Topics discussed include: Trauma Awareness and Resilience * Restorative Justice * Uncovering History * Making Connections * Circles, Touchstones, and Values * Working Toward Healing * Taking Action * Liberation and Transformation * Brown v. Board of Education * Lynching * Connecting with Your Own Story * What Healing Looks Like * Engaging Your Community * and more

A searing expose of the restaurant, and a path to a better, safer, happier meal. In 2019, the restaurant business was booming. Americans spent more than half of their annual food budgets dining out. In a generation, chefs had gone from behind-the-scenes laborers to TV stars. The arrival of Seamless, DoorDash, and other meal delivery apps was overtaking home cooking. Beneath all that growth lurked serious problems. Many of the best restaurants in the world employed unpaid cooks. Meal delivery apps were putting many restaurants out of business. And all that dining out meant dramatically less healthy diets. The industry may have been booming, but it also desperately needed to change. And, then, along came COVID-19. From the farms to the curbside pickup parking spot, everything about the restaurant business is changing, for better or worse. The Next Supper tells this story, and offers clear and practical advice for what and how to eat to ensure the well-being of cooks and waitstaff, not to mention our bodies and the environment. The Next Supper reminds us that breaking bread is an essential human activity, and charts a path to preserving the joy of food in a turbulent era.

From the parking lot to the esam room, doctors can improve the physical surroundings for their patients, yet often they do not. Given the numerous and varied duties doctors must perform, it may fall to the design profession to implement changes, many based on research, to improve healthcare experiences. From location and layout to furnishings and positive distractions, this book provides evidence-based information about the physical environment to help doctors and those who design medical workspaces improve the experience of health care. Along with its research base, a special aspect of this book is the integration of relevant historical material about the office practice of physicians at the beginning of the twentieth century. Many of their design solutions are viable today. In addition to improving the physical design of healthcare facilities, author Ann Sloan Devlin is the granddaughter, daughter, and niece of physicians, as well as the granddaughter and daughter of nurses. She worked in a hospital during college, and has visited a good many practitioners' offices in medical office buildings and ambulatory care settings. This book addresses an overlooked location of care: the doctor's office suite.

Global Responses to Teaching Under the Covid-19 Pandemic

Anticipation in the 21st Century

Selling at the Table

Transforming Reproductive Cultures

Import, Tidy, Transform, Visualize, and Model Data

Coming to the Table for Truth-Telling, Liberation, and Transformation

A Journey through the Treasures and Transforming Power of a Reading Life

Life Force

How companies can adapt in an era of continuous disruption: a guide to responding to such acute crises as COVID-19. When COVID-19 hit, businesses had to respond almost instantaneously—shifting employees to remote work, repairing broken supply chains, keeping pace with dramatically fluctuating customer demand. They were forced to adapt to a confluence of multiple disruptions inextricably linked to a longer-term, ongoing digital disruption. This book shows that companies that use disruption as an opportunity for innovation emerge from it stronger. Companies that merely attempt to "weather the storm" (until things go back to normal) (or the next normal), on the other hand, miss an opportunity to thrive. The authors, all experts on business and technology strategy, show that transformation is not a one-and-done event, but a continuous process of adapting to a volatile and uncertain environment. Drawing on five years of research into digital disruption—including a series of interviews with business leaders conducted during the COVID-19 crisis—they offer a framework for understanding disruption and tools for navigating it. They outline the leadership traits, business principles, technological infrastructure, and organizational building blocks essential for adapting to disruption, with examples from real-world organizations. Technology, they remind readers, is not an end in itself, but enables the capabilities essential for surviving an uncertain future: nimbleness, scalability, stability, and operability.

Offers a round-table conversation about how the restaurant industry, historically run by gut and intuition, is being transformed by the use of data. Sixteen years ago, entrepreneur Damian Mogavero brought together an unlikely mix of experts—chefs and code writers—to create a pioneering software company whose goal was to empower restaurateurs, through the use of data, to elevate and enhance the guest experience. Today, his data gathering programs are used by such renown chefs as Danny Meyer, Tom Colicchio, Daniel Boulud, Guy Fieri, Giada De Laurentiis, Gordon Ramsay, and countless others. Mogavero describes such restaurateurs as the New Guard, and their approach to their art and craft is radically different from that of their predecessors. By embracing data and adapting to the new trends of today's demanding consumers, these innovative chefs and owners do everything more nimbly and efficiently—from the recipes they create to the wines and craft beers they stock, from the presentations they choreograph to the customized training they give their servers, making restaurants more popular and profitable than ever before. Finally, Damian takes readers behind the scenes of his annual, invitation-only culinary tour for top chefs and industry CEOs, showing us how today's elite restaurants embrace new trends to create unforgettable meals and transform how we eat. From the glittering nightclubs of Las Vegas to a packed seasonal restaurant on the Long Island Sound, from Brennan's storied, family-run New Orleans dynasty to today's high-stakes celebrity chef palaces, The Underground Culinary Tour takes readers on an epicurean adventure they won't soon forget.

Offers a nine-step program for living more meaningful lives, showing readers how to get out of debt, save money, reorder priorities, and convert problems into opportunities

Offers a data scientist's approach to building language-aware products with applied machine learning. You'll learn robust, repeatable, and scalable techniques for text analysis with Python, including contextual and linguistic feature engineering, vectorization, classification, topic modeling, entity resolution, graph analysis, and visual steering. By the end of the book, you'll be equipped with practical methods to solve any number of complex real-world problems. Preprocess and vectorize text into high-dimensional feature representations Perform document classification and topic modeling Steer the model selection process with visual diagnostics Extract key phrases, named entities, and graph structures to reason about data in text Build a dialog framework to enable chatbots and language-driven interaction Use Spark to scale processing power and neural networks to process model complexity

"This rare jewel of practical wisdom shows us how to embody racial healing in truth and kinship." —Ruth King, author of Mindful of Race: Transforming Racism from the Inside Out This book introduces purposeful theories, ideas, experiments, guidelines, and intentions, all dedicated to facilitating racial healing and transformation. People of color, relative to white people, fall on the negative side of virtually all measurable social indicators. The "living wound" is seen in the significant disparities in average household wealth, unemployment and poverty rates, infant mortality rates, access to healthcare and life expectancy, education, housing, and treatment within, and by, the criminal justice system. Coming to the Table (CTT) was born in 2006 when two dozen descendants from both sides of the system of enslavement gathered together at Eastern Mennonite University (EMU), in collaboration with the Center for Justice & Peacebuilding (CJP). Stories were shared and friendships began. The participants began to envision a more connected and truthful world that would address the unresolved and persistent effects of the historic institution of slavery. This book shares Coming to the Table's vision for the United States—a vision of a just and truthful society that acknowledges and seeks to heal from the racial wounds of the past. Readers will learn practical skills for better listening; discover tips for building authentic, accountable relationships; and find specific and varied ideas for taking action. Topics discussed include: Trauma Awareness and Resilience * Restorative Justice * Uncovering History * Making Connections * Circles, Touchstones, and Values * Working Toward Healing * Taking Action * Liberation and Transformation * Brown v. Board of Education * Lynching * Connecting with Your Own Story * What Healing Looks Like * Engaging Your Community * and more

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From the

things, in the right way, at the right time - every time!
The Science Transforming How We Learn

Valuing Nature

Transforming Markets

How New Breakthroughs in Precision Medicine Can Transform the Quality of Your Life & Those You Love

Mining of Massive Datasets

The End of Restaurants as We Knew Them, and What Comes After

Transforming the Workforce for Children Birth Through Age 8

A landmark, bestselling business book and a fascinating behind-the-scenes history of the creation of Danny's most famous eating establishments, Setting the Table is a treasure trove of valuable, innovative insights applicable to any business or organization.

Literary museums today must respond to new challenges; the traditional image of the author's home museum as a sacred place of literary pilgrimage centered around a national hero has been questioned, and literary museums have begun to develop new strategies centered not only on biography, but also literary texts, imagined spaces, different readers, historical contexts, architectural concepts, and artistic interventions. As this volume shows, the changing of spaces ask how literary museums create new ways of interlinking real and literary spaces, texts, objects, readers, and tourists.

In Setting the Table, famous restaurateur Danny Meyer explains how to develop a great restaurant. Drawing on his own experiences of working his way to the top of the industry, he outlines the sheer power of great hospitality and the wondrous success it can bring.

An "unfiltered and unafraid" (Marie Forleo, #1 New York Times bestselling author of Everything is Figureoutable) guide to building the kind of confidence it really takes to live the life of your dreams, from Impact Theory cofounder and growth mindset guru Lisa Bilyeu. Author Lisa Bilyeu grew up in London, where she was always told her dreams of Hollywood were a little too big for a girl. Despite her first love of movie-making, Lisa moved to Los Angeles and became a housewife—for eight frikin' years! How the heck did that happen? Radical Confidence is the "empowering, transformative, and practical" (Jay Shetty, #1 New York Times bestselling author of Think Like A Monk) story of how Lisa unpaued her life to cofound a company that went from zero to a billion dollars in just five years and became the leader in the world of personal development. Transforming herself with a growth mindset, Lisa learned to face her insecurities and inadequacies, embrace new challenges, solve her own problems, tell her negative voice to shut the eff up, and become the hero of her own life by life-hacking her way to feeling confident. Part deeply personal memoir, part guide to life, Radical Confidence "challenges the deep-rooted beliefs that prevent so many of us from knowing or reaching for our dreams" (Dr. Nicole Lepera, New York Times bestselling author of How to Do the Work). Lisa teaches you how to: -Dream big -Boost your confidence -Toughen the F up -And learn how to save yourself Full of insight and practical tools for honest self-assessment, mastering emotions, and staying motivated, Radical Confidence teaches you how to be driven by your insecurities to create the life of your dreams.