

NEW ARRIVALS@PTAR



VOL. 2, MEI 2021

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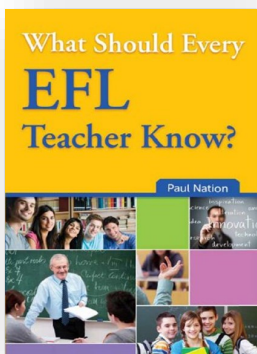


UiTM *di hati*



| SENARAI BUKU: PERPUSTAKAAN TUN ABDUL RAZAK UiTM CAWANGAN SABAH,

| JUDUL : 4 (m/s: 1)



WHAT SHOULD EVERY EFL TEACHER KNOW
AUTHOR : PAUL NATION
CALL NO : PE1128.A2 N38 2013
ISBN : 9781599662664
ACCN.NO : 99615
PUBLISHER : KOREA COMPASS
PUBLISHING LOCATION : PTAR KAMPUS KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

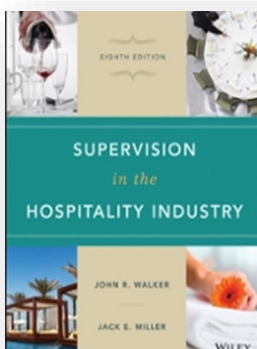
This book covers the most important information that a teacher of English as a foreign language should know. It focuses on practical issues such as how to teach listening, speaking, reading, and writing; how to teach pronunciation, spelling, grammar, vocabulary, and discourse; how to design lessons and courses; and how to solve teaching problems like large classes, a wide range of proficiency in a class, unmotivated students, and misbehaving students.



TEA : HISTORY, TERROIRS, VARIETIES
AUTHOR : GASCOYNE, KEVIN
CALL NO : TX415 .T43 2016
ISBN : 1770853197
ACCN.NO : 99614
PUBLISHER BOOKS LOCATION : ONTARIO FIREFLY
STATUS : PTAR KAMPUS KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

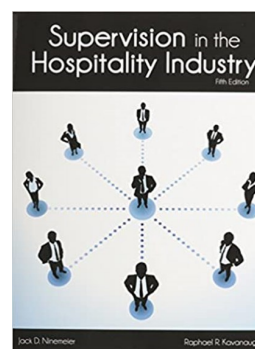
This book covers the most important information that a teacher of English as a foreign language should know. It focuses on practical issues such as how to teach listening, speaking, reading, and writing; how to teach pronunciation, spelling, grammar, vocabulary, and discourse; how to design lessons and courses; and how to solve teaching problems like large classes, a wide range of proficiency in a class, unmotivated students, and misbehaving students.



SUPERVISION IN THE HOSPITALITY INDUSTRY (8TH EDITION)
AUTHOR : WALKER, JOHN R.
CALL NO : TX911.3 .P4 W35 2016
ISBN : 9781119148463
ACCN.NO : 99612
PUBLISHER : WILEY & SONS
LOCATION : PTAR KAMPUS KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

Supervision in the Hospitality Industry, 8th Edition focuses on the different roles of employees from beginning leaders, newly promoted supervisor, or anyone planning a career in the hospitality field. A market leader, this text is widely used by thousands of students training for a career in the hospitality industry and current hospitality supervisors alike. Supervision is unique in that it does not solely rely on the supervisor's point of view; instead, it considers the viewpoints of all levels of associates to create an informed picture of management and supervision in the hospitality industry.



SUPERVISION IN THE HOSPITALITY INDUSTRY (5TH EDITION)
AUTHOR : NINEMEIER, JACK D
CALL NO : TX911.3 .M27 N56 2013
ISBN : 0866124055
ACCN.NO : 99611
PUBLISHER : PEARSON
LOCATION : PTAR KAMPUS KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

The new edition introduces students to supervision and management skills that are essential to hospitality workplace success. The sixth edition features 28 new mini-case studies and four new sidebars—Supervising in the Real World, Did You Know?, The Supervisor in Action, and Technology in Action—that highlight key concepts in each chapter. Supervision 6e includes new information on supervisors and social media, the use of technology in recruitment, the benefits of a diverse workforce, and time management in the digital age.



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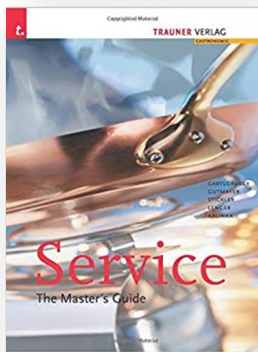


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| SENARAI BUKU: PERPUSTAKAAN TUN ABDUL RAZAK UiTM CAWANGAN SABAH,

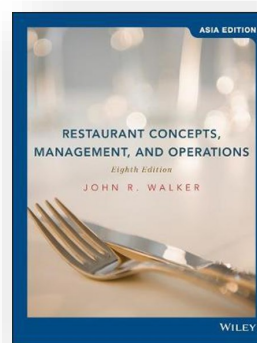
| JUDUL : 4 (m/s: 2)



SERVICE : THE MASTER'S GUIDE
AUTHOR : GARTLGRUBER, HEINZ
CALL NO : TX911.2 .G37 2009
ISBN : 9783854996316
ACCN.NO : 99609
PUBLISHER : AUSTRALIA TRAUNER
VERLAG AND BUSHSERVICE GMBH
LOCATION : PTAR KAMPUS
KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

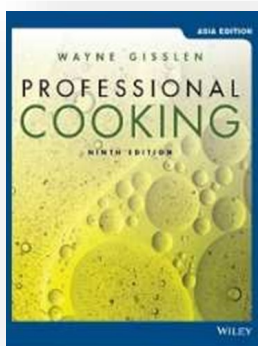
Carving, filleting, flambeing and marinating are superior skill required of all accomplished service employees for they distinguish them as masters in their profession. Furthermore, the perfectly performed service of cheese or coffee, where guests can at the same time gain knowledgeable advice, speaks to the quality of the employee as well as to the establishment.



RESTAURANT CONCEPTS, MANAGEMENT, AND OPERATION
AUTHOR : JOHN R. WALKER
CALL NO : TX911.3 .M27 W35 2019
ISBN : 9781119589815
ACCN.NO : 99607
PUBLISHER : JOHN WILEY & SONS
LOCATION : PTAR KAMPUS
KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

Restaurant Concepts, Management, and Operations, 8th Edition takes the reader from the initial idea to the grand opening. It features comprehensive, applications-based coverage of all aspects of developing, opening, and running a restaurant. This includes topics such as staffing, legal and regulatory concerns, cost control and general financing, marketing and promotion, equipment and design, the menu, sanitation, and concept.



PROFESSIONAL COOKING
AUTHOR : GISSLEN, WAYNE
CALL NO : TX820.G57 2019
ISBN : 9781119585961
ACCN.NO : 99605
PUBLISHER : JOHN WILEY & SONS
LOCATION : PTAR KAMPUS
KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

The Ninth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material. What has not changed is the core material that focuses on the essentials--the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen, and the development of manual skills to apply this knowledge



THE PROFESSIONAL CHEF
AUTHOR : THE CULINARY INSTITUTE OF AMERICA
CALL NO : TX820 .P76 2011
ISBN : 0470421355
ACCN.NO : 99603
PUBLISHER : JOHN WILEY & SONS
LOCATION : PTAR KAMPUS
KOTA KINABALU
STATUS : OPEN SHELF

ABSTRACT:

"The bible for all chefs." Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques.

