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Career & Technical Education

The partnership between HMH and John Wiley & Sons College Division exemplifies our commitment to be The Learning Company™ for students across all grade levels, subject areas, and proficiency levels. Wiley's proven resources for career and technical education courses enable us to offer your students a head start in developing the skills and habits they will need to pursue their prospective career paths.

The HMH®/Wiley® relationship provides value for teachers and students in a variety of ways:

Content

Time-tested content is developed by authors who are nationally known thought leaders in their respective fields. Their careers combine groundbreaking research with effective classroom teaching.

Engagement

Abundant illustrations, examples, and purposeful activities accommodate different student interests and experiences, spark engagement, and ensure understanding of concepts and their real-world applications.

Resources

Digital assets in the WileyPLUS Learning Environment include interactive graphs, simulations, animations, videos, tutorials, problem-solving practice, and assessment tools that measure each student's progress in real time.



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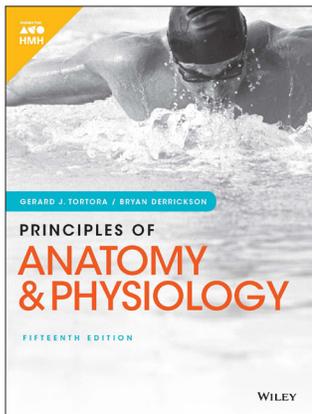
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HEALTH SCIENCE



Principles of Anatomy & Physiology

15th Edition © 2017

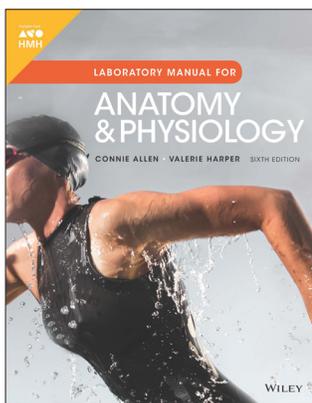
Gerard J. Tortora, Bryan Derrickson

Tortora's *Principles of Anatomy & Physiology* has been the leading program for students of the subject on college campuses and in high schools for several decades. Its comprehensive, detailed, and accessible coverage have made it the standard resource of its kind. Students who complete the program will be prepared for their future biology courses in college and will understand how to apply what they've learned in their daily lives.

The program provides in-depth coverage of the human body's structures and functions, combined with meaningful real-world clinical applications. The unequalled visual features include hundreds of photos, drawings, and diagrams (each meticulously labeled). Videos, animations, and simulations on the digital platform bring concepts to life.

Principles of Anatomy & Physiology

ISBN	Product	Price
9781119582441	Student Edition	\$145.00
9781119599389	Student Edition with eBook (1 Year)	\$156.00
9781119599419	Student Edition with eBook (6 Years)	\$181.00
9781119599471	Student Edition with WileyPLUS (1 Year)	\$174.00
9781119599488	Student Edition with WileyPLUS (6 Years)	\$199.00



Laboratory Manual for Anatomy & Physiology

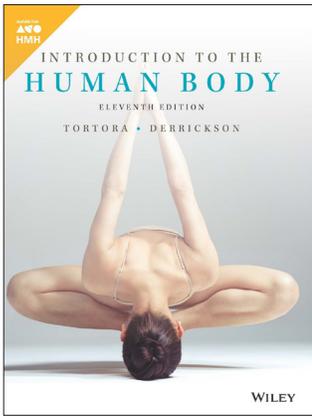
6th Edition © 2019

Connie Allen, Valerie Harper

Laboratory Manual for Anatomy & Physiology is intended to serve a full-year laboratory course. Its dynamic and applied activities and experiments help students both visualize anatomical structures and understand complex physiological topics. Lab exercises are designed to require that students first apply conceptual information they have learned and then critically evaluate it. With many different format options available and powerful digital resources, it's easy for teachers to customize the content to fit specific course objectives and student interests.

Laboratory Manual for Anatomy & Physiology

ISBN	Product	Price
9781119582793	Lab Manual	\$130.00
9781119586067	Lab Manual with eBook (1 Year)	\$137.00
9781119586104	Lab Manual with eBook (6 Years)	\$162.00
9781119586159	Lab Manual with WileyPLUS (1 Year)	\$154.00
9781119586197	Lab Manual with WileyPLUS (6 Years)	\$179.00



Introduction to the Human Body

11th Edition © 2019

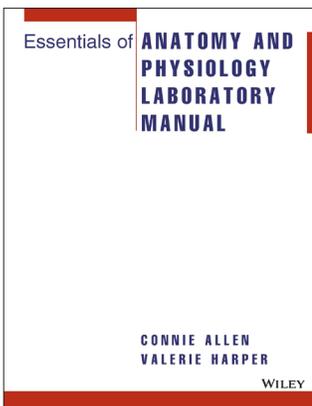
Gerard J. Tortora, Bryan Derrickson

Introduction to the Human Body offers balanced content developed to meet the needs of a high school anatomy and physiology course. Brief enough to serve a one-semester course, yet comprehensive in coverage, the program provides an effective blend of stunning art and clearly written text to illuminate the complexities of the human body. Clinical discussions make the content relevant to students, class-tested pedagogy is woven into the narrative, and illustrations ensure that students gain a solid understanding of the material.

The new edition also contains expanded and updated physiology content, new scanning electron microscope (SEM) images, and a significant update to the art within the Cardiovascular Systems sections. With WileyPLUS, students will have access to 3-D physiological animations, interactive graphics, dissection videos, and many other resources.

Introduction to the Human Body

ISBN	Product	Price
9781119582434	Student Edition	\$115.00
9781119589044	Student Edition with eBook (1 Year)	\$119.00
9781119589082	Student Edition with eBook (6 Years)	\$144.00
9781119589280	Student Edition with WileyPLUS (1 Year)	\$134.00
9781119589303	Student Edition with WileyPLUS (6 Years)	\$159.00



Essentials of Anatomy and Physiology Laboratory Manual

© 2004

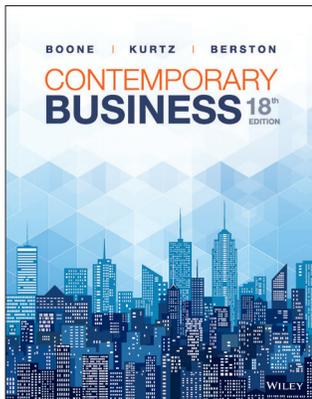
Connie Allen, Valerie Harper

This interactive manual presents lab activities in a clear, concise, and student-friendly writing style. It contains activities and experiments that enhance students' ability to both visualize anatomical structures and understand physiological topics. Each lab exercise requires students to first apply information they learn and then critically evaluate it. The manual is an ideal complement to *Introduction to the Human Body* or any other related introductory program.

Essentials of Anatomy and Physiology Laboratory Manual

ISBN	Product	Price
9780471465164	Laboratory Manual	\$70.00

BUSINESS MANAGEMENT AND ADMINISTRATION



Contemporary Business

18th Edition © 2019

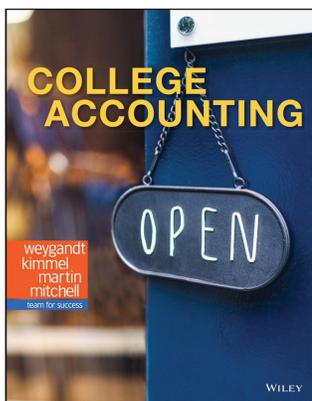
Louis E. Boone, David L. Kurtz, Susan Berston

Contemporary Business is an engaging program designed to attract students to the field of business. The program offers a comprehensive approach to the topic that caters to a wide range of students with different learning needs. Current examples of emerging business topics and applications throughout the course keep it up-to-date and relevant.

The program's practical focus is enhanced with real-world applications and vignettes throughout. In-depth features such as "Changemaker," "Business & Technology," and "Business Hot Topics" provide current information regarding real business professionals and scenarios that will promote critical thinking on the part of students.

Contemporary Business

ISBN	Product	Price
9781119498414	Student Edition	\$116.00



College Accounting

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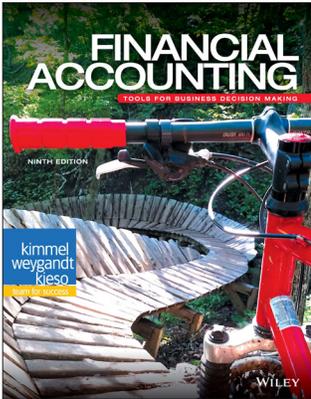
Jerry J. Weygandt, Paul D. Kimmel, DeAnna Martin, Jill E. Mitchell

College Accounting provides the beginning accounting student with the fundamentals of the topic through clear, concise, and easy-to-read text and examples and practice opportunities along the way. Combining the expertise of successful authors Jerry Weygandt and Paul Kimmel and the perspectives of community college professors DeAnna Martin and Jill Mitchell, this program is the perfect blend of solid, time-tested content and a new streamlined design of embedded charts, lists, and illustrations that help students grasp difficult concepts.

Animated videos engage students and simplify major concepts throughout the program, offering an alternative approach to understanding the written material. Walkthrough Videos help students learn problem-solving steps for the key exercises. Tutorials are available in an enhanced, mobile-friendly learning environment, giving students the opportunity to study anytime, anywhere.

College Accounting

ISBN	Product	Price
9781119582854	Student Edition	\$145.00
9781119590941	Student Edition with eBook (1 Year)	\$156.00
9781119591054	Student Edition with eBook (6 Years)	\$181.00
9781119619970	Student Edition with WileyPLUS (1 Year)	\$174.00
9781119619949	Student Edition with WileyPLUS (6 Years)	\$199.00



Financial Accounting: Tools for Business Decision Making

9th Edition © 2019

Paul D. Kimmel, Jerry J. Weygandt, Donald E. Kieso

Financial Accounting: Tools for Business Decision Making introduces and explains the concepts students need to know in a simple and practical way while also emphasizing the importance of sound decision making. For this new edition, all content has been carefully revised while the time-tested features that have proven to be most helpful—such as the student-friendly writing style, visual pedagogy, and relevant and easy-to-understand examples—have been retained and enhanced.

Accounting concepts that are useful for management decision making are highlighted throughout the text. A summary of Decision Tools is included in each chapter. The program also features a new data analytics module with industry-validated content that prepares students for the CPA Exam and the changing workforce.

Financial Accounting: Tools for Business Decision Making

ISBN	Product	Price
9781119493631	Student Edition	\$171.00



INFORMATION TECHNOLOGY



Big Java: Early Objects

7th Edition © 2019

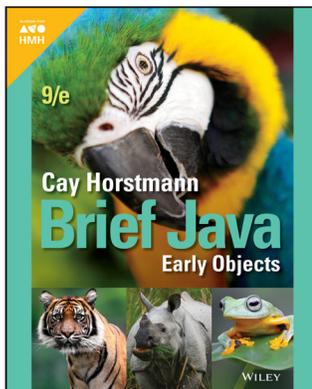
Cay Horstmann

Big Java: Early Objects focuses on the essentials of effective learning and is suitable for a two-semester introduction to programming sequence. The text requires no prior programming experience and only a modest amount of high school algebra. Updated and expanded programming examples, homework assignments, and lab exercises bring concepts to life. Emphasis on interactive content is front and center, with immersive activities integrated throughout to enhance learning. Live code samples with instant feedback invite students to experiment and learn programming constructs first hand.

The program is adapted to Java versions 8–11.

Big Java: Early Objects

ISBN	Product	Price
978119627029	Student Edition	\$121.00
978119628392	Student Edition with eBook (1 Year)	\$126.00
978119628484	Student Edition with eBook (6 Years)	\$151.00



Brief Java: Early Objects

9th Edition © 2019

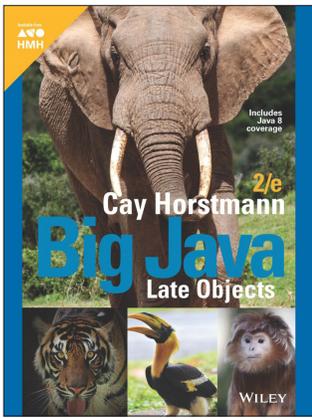
Cay Horstmann

Brief Java: Early Objects (formerly known as *Java Concepts*) provides an introduction to fundamental programming techniques and design skills. It helps students master basic concepts and become competent coders. The program is known for its realistic programming examples, a vast quantity and wide variety of homework assignments, and lab exercises that build student problem-solving abilities. The 9th edition includes new problem-solving sections, more example code online, and exercises from science and business.

The enhanced eText format allows students to develop their coding skills using targeted, progressive interactivities. All sections include built-in activities, open-ended review exercises, programming exercises, and projects to help students purposefully practice coding and build confidence.

Brief Java: Early Objects

ISBN	Product	Price
978119627456	Student Edition	\$99.00
978119630302	Student Edition with eBook (1 Year)	\$104.00
978119630425	Student Edition with eBook (6 Years)	\$124.00



Big Java: Late Objects

2nd Edition © 2015

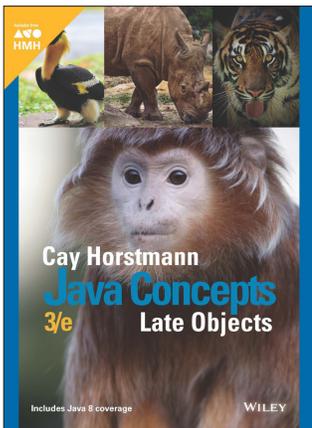
Cay Horstmann

Big Java: Late Objects focuses on the principles of programming, software engineering, and effective learning. It is designed for a first course in programming for computer science students. Active in both the classroom and the software industry, author Cay Horstmann teaches meticulous coding methods, not shortcuts or workarounds.

Big Java: Late Objects is now also available as an interactive eBook that focuses on helping students learn the core programming fundamentals through interactivities. The program places interactive images, embedded practice quizzes, and audio-enhanced images at students' fingertips.

Big Java: Late Objects

ISBN	Product	Price
9781119582748	Student Edition	\$111.00
9781119587057	Student Edition with eBook (1 Year)	\$114.00
9781119587071	Student Edition with eBook (6 Years)	\$139.00



Java Concepts: Late Objects

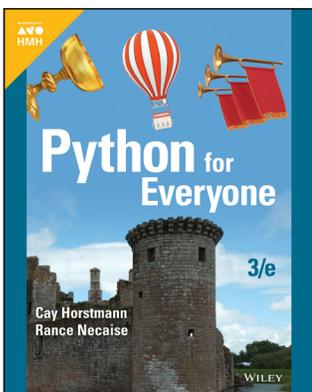
3rd Edition © 2017

Cay Horstmann

Java Concepts: Late Objects (formerly known as *Java for Everyone*) provides an approachable introduction to fundamental programming techniques and design skills, helping students master basic concepts and become competent coders. The 3rd edition is thoroughly updated for Java 8, includes new problem-solving sections, and incorporates more exercises, including many from science, engineering, and business. The program provides practical step-by-step illustrations of techniques that help students devise and evaluate solutions to real-world programming problems. Nearly 200 programming problems are available in Code Check, with instructive feedback and automated grading for students.

Java Concepts: Late Objects

ISBN	Product	Price
9781119582182	Student Edition	\$111.00
9781119588580	Student Edition with eBook (1 Year)	\$114.00
9781119588627	Student Edition with eBook (6 Years)	\$139.00



Python for Everyone

3rd Edition © 2019

Cay Horstmann, Rance Necaise

Perfect for a beginning programming course, *Python for Everyone* is a comprehensive introduction to Python and computer programming. Authors Cay Horstmann and Rance Necaise, active in both the classroom and the software industry, are unsurpassed in their support of teachers and students, knowing that meticulous coding—not shortcuts—is the base upon which great programmers are made.

Using an innovative visual design that leads students step-by-step through the intricacies of Python programming, *Python for Everyone* instills confidence in beginning programmers—and confidence leads to success.

Python for Everyone

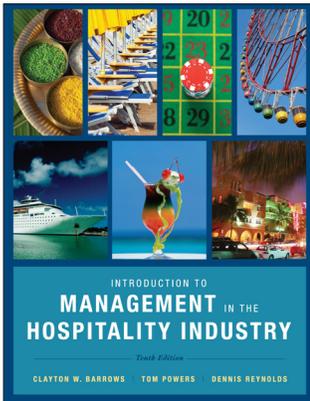
ISBN	Product	Price
9781119627487	Student Edition	\$98.00
9781119629146	Student Edition with eBook (1 Year)	\$103.00
9781119629337	Student Edition with eBook (6 Years)	\$122.00



Provide in-depth explorations of prospective careers to your high school students with these fully engaging, high-quality resources.



HOSPITALITY AND TOURISM



Introduction to Management in the Hospitality Industry

10th Edition © 2011

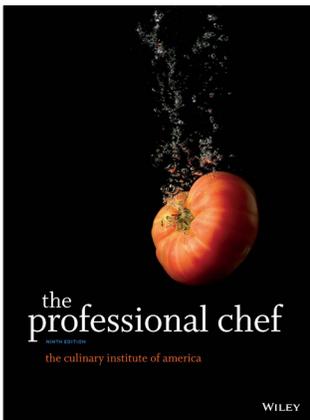
Clayton W. Barrows, Tom Powers, Dennis Reynolds

Introduction to Management in the Hospitality Industry delivers a highly regarded program for students interested in careers in hospitality, with thorough coverage of all aspects of the industry. It explores the rewards that hospitality managers enjoy and the complex challenges they must deal with, including globalization, terrorism threats, ecotourism, internet commerce, new business and financial models, and rapidly changing consumer demands. Readers will gain the industry know-how and the management skills needed to thrive in all aspects of the field, from food service to lodging to tourism.

The 10th edition features both historical perspectives and discussions of new trends in a variety of sectors.

Introduction to Management in the Hospitality Industry

ISBN	Product	Price
9780470399743	Student Edition	\$104.00
978119473824	Student Edition with eBook (6 Years)	\$130.00



The Professional Chef

9th Edition © 2018

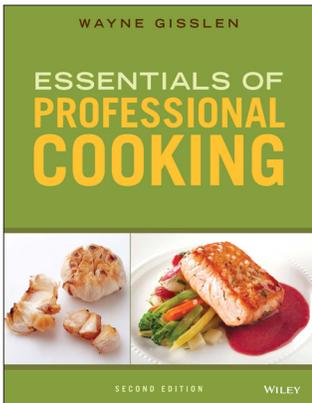
The Culinary Institute of America

The Professional Chef represents the cornerstone book in Wiley's publishing partnership with the Culinary Institute of America. Completely reorganized to reflect the way that people cook in the kitchen today, with the best of foods and flavors from around the world, the program reviews ingredients, equipment, and skills of the professional chef. It then explores the techniques for the full range of food items, from fruits, vegetables, and grains to meats, seafood, and poultry—and much more.

The 9th edition, features a new user-friendly design and structure, guiding students through the basic principles behind each technique and then providing more in-depth information and step-by-step instructions. Complete with hundreds of recipes and four-color photographs throughout, this is the essential reference for any aspiring chef, culinary student, or cooking enthusiast.

The Professional Chef

ISBN	Product	Price
9780470421352	Student Edition	\$63.75
9781118120125	eBook (1 Year)	\$90.00



Essentials of Professional Cooking

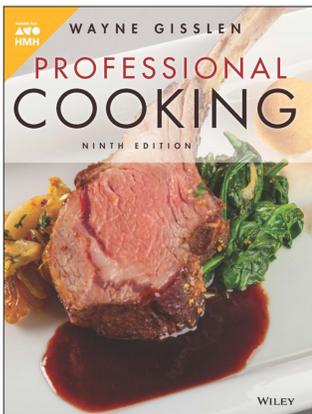
2nd Edition © 2015

Wayne Gisslen

Essentials of Professional Cooking focuses on fundamental cooking procedures and techniques, functions of ingredients, and desired results, empowering students to prepare virtually any dish to perfection without relying solely on a recipe. Hundreds of clear, concise, full-color photographs illustrate basic manual techniques from the point of view of the person performing them. Additional photos illustrate ingredients and finished dishes. For the 2nd edition, several chapters have been reorganized to sharpen the focus on basic techniques and procedures.

Essentials of Professional Cooking

ISBN	Product	Price
9781118998700	Student Edition	\$89.21
9781119030737	eBook (1 Year)	\$36.00



Professional Cooking

9th Edition © 2018

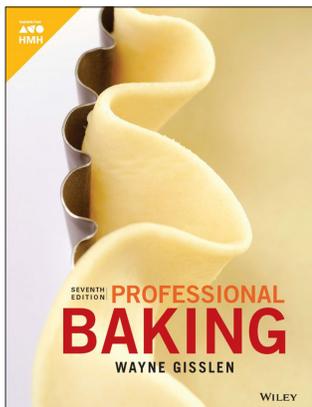
Wayne Gisslen

Professional Cooking reflects the changing nature of our understanding of cooking and related fields, including 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 content 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.

For the 9th edition, new and current topics in the modern food industry are discussed, such as sustainable farming and other agricultural practices like organic and biodynamic farming, GMOs, and grass-fed livestock. Technical information on food science topics has been expanded, and more cultural and historical background for international recipes and cooking practices has been added.

Professional Cooking

ISBN	Product	Price
9781119581994	Student Edition	\$123.00
9781119587750	Student Edition with eBook (1 Year)	\$128.00
9781119587736	Student Edition with eBook (6 Years)	\$153.00
9781119587897	Student Edition with WileyPLUS (1 Year)	\$145.00
9781119587927	Student Edition with WileyPLUS (6 Years)	\$170.00



Professional Baking

7th Edition © 2017

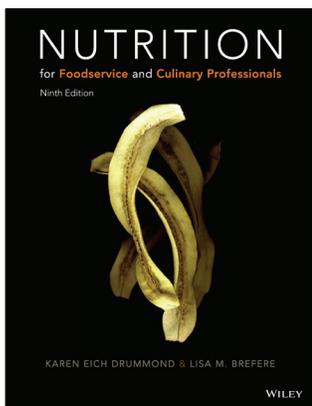
Wayne Gisslen

Professional Baking has long been the market-leading resource for aspiring bakers. Focused on both understanding and performing, its goal is to provide students and working chefs with a solid theoretical and practical foundation in baking practices. Delivered in a straightforward, learner-friendly style, the book covers topics including selection of ingredients, proper mixing and baking techniques, careful makeup and assembly, and skilled and imaginative decoration and presentation.

For the 7th edition, all sections are clearly aligned with specifically articulated Learning Objectives, and formulas are integrated smoothly within the material. Technique Videos provide step-by-step demonstrations of each procedure.

Professional Baking

ISBN	Product	Price
9781119582526	Student Edition	\$100.00
9781119586395	Student Edition with eBook (1 Year)	\$105.00
9781119586418	Student Edition with eBook (6 Years)	\$125.00
9781119586432	Student Edition with WileyPLUS (1 Year)	\$114.00
9781119586487	Student Edition with WileyPLUS (6 Years)	\$139.00



Nutrition for Foodservice and Culinary Professionals

9th Edition © 2017

Karen Eich Drummond, Lisa M. Brefere

Nutrition for Foodservice and Culinary Professionals balances the perspectives of a nutritionist and a chef. Offering the most up-to-date coverage of national dietary guidelines, the program engages students in practical, hands-on application of each concept in the course. The authors focus on serving nutrition (or "healthy cooking") courses in a culinary arts curriculum with practical, information on national nutrition guidelines and standards for food preparation and labeling.

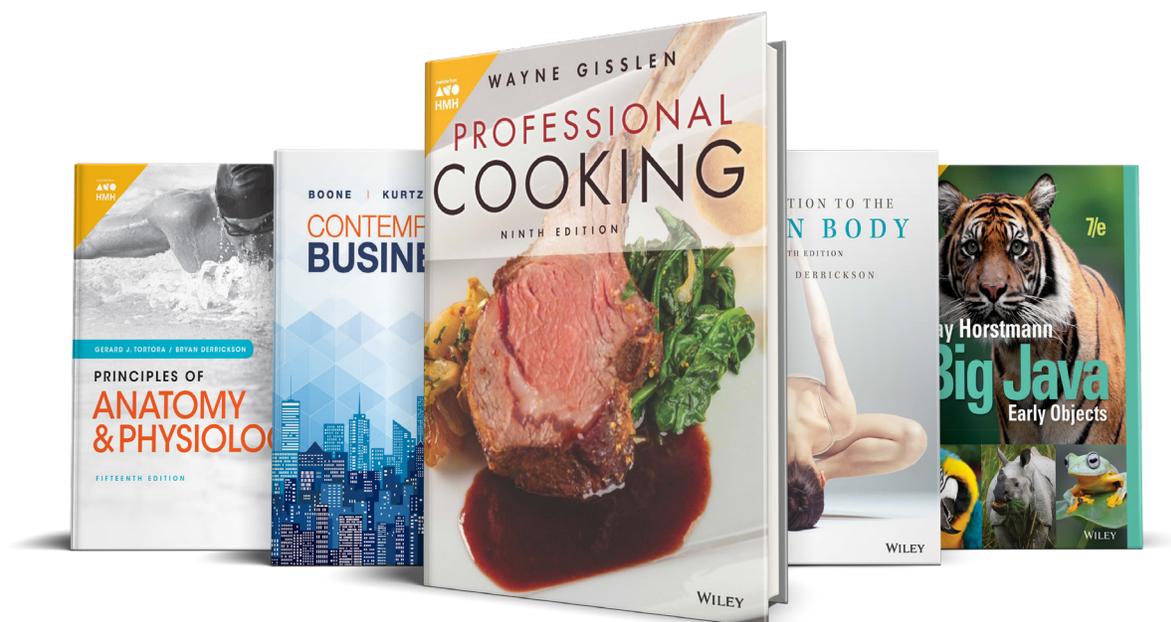
The 9th edition features many new photographs to help students understand and review key concepts. "Hot Topics" sections cover the most current developments throughout the industry.

Nutrition for Foodservice and Culinary Professionals

ISBN	Product	Price
9781119148494	Student Edition	\$132.00

WILEY

HMH Career & Technical Education



Stepping Up to College and Beyond

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