

## **Design And Layout Of Foodservice Facilities**

The National Culinary Review Foodservice Management Foodservice Planning Catalog Foodservice Facilities Planning Hospitality Facilities Management and Design International Dictionary of Hospitality Management Restaurant Planning, Design, and Construction Design and Layout of Foodservice Facilities Detail in Contemporary Bar and Restaurant Design Open Kitchen Restaurant Design and Layout of Foodservice Facilities and NREF Workbook Package Design and Layout of Foodservice Facilities Successful Restaurant Design Design and Equipment for Restaurants and Foodservice Foodservice Management Restaurants that Work Design and Equipment for Restaurants and Foodservice The Restaurant Manager's Handbook Bibliography of Agriculture with Subject Index Foodservice Facilities Planning Food Service And Catering Management Design and Equipment for Restaurants and Foodservice The Management of Foodservice Operations Restaurant and Food Service Equipment Fundamental Principles of Restaurant Cost Control Listeria Monocytogenes The Consultant Guide to Foodservice Management Handbook of Food Factory Design Evidence-Based Design for Healthcare Facilities Managing Foodservice Operations Concepts of Foodservice Operations and Management Food Service Management Food Service Foodservice Planning Significance, Prevention and Control of Food Related Diseases Hygienic Design of Food Factories How to Open a Restaurant: Due Diligence Foundations of Menu Planning

### **The National Culinary Review**

As interior design goes, the open kitchen is a relative youngster. It is a modern idea, and with it come challenges. Open-Kitchen Restaurant focuses on open-kitchen design in restaurants and aims to explore the characteristics as well as the relationship between it and the entire restaurant. Fully illustrated with theoretical text, floor diagrams and examples from around the world. A valuable reference for both interior designers and restaurant owners.

### **Foodservice Management**

### **Foodservice Planning**

Food-borne diseases are major causes of morbidity and mortality in the world. It is estimated that about

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2.2 million people die yearly due to food and water contamination. Food safety and consequently food security are therefore of immense importance to public health, international trade and world economy. This book, which has 10 chapters, provides information on the incidence, health implications and effective prevention and control strategies of food-related diseases. The book will be useful to undergraduate and postgraduate students, educators and researchers in the fields of life sciences, medicine, agriculture, food science and technology, trade and economics. Policy makers and food regulatory officers will also find it useful in the course of their duties.

### **Catalog**

Written by a former restaurateur, in an applied format using a systematic approach, this book presents the practice of restaurant cost controls that complements the management process of planning, organizing, leading and controlling. The book's abundance of support materials make it user-friendly and more appealing to users and facilitators. Role of cost control in strategic business plan for systematic planning; role of the menu as a cost control, merchandising and communication tool; importance of menu sales analysis for both food and beverage departments; menu pricing techniques that optimize food cost, gross profit, and revenue; menu design and layout techniques; different types of food cost measurement; converting financial statements into cost control tools; operation and financial analysis of costs and revenues; and labor productivity measures. Appropriate for a wide range of professionals in the foodservice industry such as independent restaurant operators, chefs, and corporate or franchise foodservice managers.

### **Foodservice Facilities Planning**

The International Dictionary of Hospitality Management is the must have companion for all those working or studying in the field of hospitality management. With over 728 entries, it covers everything you need to know, from a concise definition of back office systems, to management accounting and yield management. It covers all of the relevant issues in the field of hospitality management from both a sectoral level: \* Lodging \* Restaurants and Food service \* Time-share \* Clubs \* Events As well as a functional one: \* Accounting and Finance \* Marketing \* Strategic Management \* Human Resources \* Information Technology \* Facilities Management An abridged version of the successful International Encyclopedia of Hospitality Management, its user friendly layout provides readers with quick and concise answers across this diverse area of industry.

### **Hospitality Facilities Management and Design**

Bars and restaurants need to be assertive. Customers tend not to visit them to satisfy basic appetites for food or drink but for the social opportunities. Their interiors need to occupy the imagination of their customers and to whet the appetite for a return visit. The design that gets the formula right will do as much to prolong the life of the business as the products on offer. This book includes a wide range of international projects and for each one there is a descriptive text, color photographs, floor plans, sections and construction, and decorative details. A bonus CD-ROM contains all the drawings as printed in the book, in both EPS and DWG (generic CAD) formats.

### **International Dictionary of Hospitality Management**

The foodservice industry gets more competitive every day. As a result, initial planning is extremely important and has become a key factor in determining the success or failure of an operation. This fully updated edition of the best-selling text on foodservice facilities planning shows students how to create a facility that blends the most efficient work environment with an ambience that will attract more customers. Students will find all-new information on how to-- \* cost-effectively design an operation \* properly select and efficiently maintain equipment \* successfully plan and accurately evaluate foodservice layouts \* plan fast-food facilities and bakeshops \* cut costs through more efficient energy planning. Equipped with this comprehensive book, students will develop expertise in all aspects of foodservice facilities planning, from prospectus to finished facility. The author provides sample layouts of award-winning floor plans from which effective designs can be modeled. Students will also find practical exercises that help prepare them for common problems that may arise while planning their own operation. They will also learn how to organize data to begin planning, how to develop feasibility studies, how to fully equip and operate their own facility, and most important, how to make their facility achieve maximum productivity and profits. Whether you are a student just learning the business, a foodservice planner, consultant, or decision maker in the industry, this practical reference book can make you an indispensable member of the foodservice facility planning team. An ideal classroom tool for students interested in careers in the foodservice industry, Foodservice Facilities Planning can also offer firm guidance to veteran foodservice planners, consultants, and decision makers.

### **Restaurant Planning, Design, and Construction**

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The multiple award-winning Restaurant Manager's Handbook is the best-selling book on running a successful food service. Now in the fourth completely revised edition, nine new chapters detail restaurant layout, new equipment, principles for creating a safer work environment, and new effective techniques to interview, hire, train, and manage employees. We provide a new chapter on tips and IRS regulations as well as guidance for improved management, new methods to increase your bottom line by expanding the restaurant to include on- and off-premise catering operations. We've added new chapters offering food nutrition guidelines and proper employee training. The Fourth Edition of the Restaurant Manager's Handbook is an invaluable asset to any existing restaurant owner or manager as well as anyone considering a career in restaurant management or ownership. All existing chapters have new and updated information. This includes extensive material on how to prepare a restaurant for a potential sale. There is even an expanded section on franchising. You will find many additional tips to help restaurant owners and managers learn to handle labor and operational expenses, rework menus, earn more from better bar management, and introduce up-scale wines and specialties for profit. You will discover an expanded section on restaurant marketing and promotion plus revised accounting and budgeting tips. This new edition includes photos and information from leading food service manufacturers to enhance the text. This new, comprehensive 800-page book will show you step-by-step how to set up, operate, and manage a financially successful food service operation. The author has taken the risk out of running a restaurant business. Operators in the non-commercial segment as well as caterers and really anyone in the food service industry will rely on this book in everyday operations. Its 28 chapters cover the entire process of a restaurant start-up and ongoing management in an easy-to-understand way, pointing out methods to increase your chances of success and showing how to avoid the many mistakes arising from being uninformed and inexperienced that can doom a restaurateur's start-up. The new companion CD-ROM contains all the forms demonstrated in the book for easy use in a PDF format. While providing detailed instruction and examples, the author leads you through finding a location that will bring success, learning how to draw up a winning business plan, how to buy and sell a restaurant, how to franchise, and how to set up basic cost-control systems. You will have at your fingertips profitable menu planning, sample restaurant floor plans and diagrams, successful kitchen management, equipment layout and planning, food safety, Hazardous and Critical Control Point (HACCP) information, and successful beverage management. Learn how to set up computer systems to save time and money and get brand new IRS tip-reporting requirements, accounting and bookkeeping procedures, auditing, successful budgeting and profit planning development. You will be able to generate high profile public relations and publicity, initiate low cost internal marketing ideas, and low- and no-cost ways to satisfy customers and build sales. You will learn how to keep bringing customers back, how to hire and keep a qualified professional staff, manage and train employees as well as accessing thousands of great tips and useful guidelines. This

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Restaurant Manager s Handbook covers everything that many consultants charge thousands of dollars to provide. The extensive resource guide details more than 7,000 suppliers to the industry virtually a separate book on its own. This reference book is essential for professionals in the hospitality field as well as newcomers who may be looking for answers to cost-containment and training issues.

### **Design and Layout of Foodservice Facilities**

Food safety is vital for consumer confidence, and the hygienic design of food processing facilities is central to the manufacture of safe products. Hygienic design of food factories provides an authoritative overview of hygiene control in the design, construction and renovation of food factories. The business case for a new or refurbished food factory, its equipment needs and the impacts on factory design and construction are considered in two introductory chapters. Part one then reviews the implications of hygiene and construction regulation in various countries on food factory design. Retailer requirements are also discussed. Part two describes site selection, factory layout and the associated issue of airflow. Parts three, four and five then address the hygienic design of essential parts of a food factory. These include walls, ceilings, floors, selected utility and process support systems, entry and exit points, storage areas and changing rooms. Lastly part six covers the management of building work and factory inspection when commissioning the plant. With its distinguished editors and international team of contributors, Hygienic design of food factories is an essential reference for managers of food factories, food plant engineers and all those with an academic research interest in the field. An authoritative overview of hygiene control in the design, construction and renovation of food factories Examines the implications of hygiene and construction regulation in various countries on food factory design Describes site selection, factory layout and the associated issue of airflow

### **Detail in Contemporary Bar and Restaurant Design**

#### **Open Kitchen Restaurant**

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. How to create a menu from start to finish! Foundations of Menu Planning guides readers through the menu planning process in the same order in which a professional menu planner conducts the process. Menus are marketing mechanisms, cost control tools,

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and critical communication devices for successful food service operations. Beginning with identifying and defining a target market, the book progresses through understanding various menu styles, creating beverage menus, costing recipes, determining menu prices, and analyzing and engineering an existing menu. A unique chapter on unwritten menus, a capstone project for creating an original menu, and a concluding look at the menu-first approach to building a successful foodservice operation reinforce the book's reputation as the most comprehensive resource of its kind on the market. The Second Edition incorporates a wide range of new information including: strategies for incorporating nutrition into menus based on the Dietary Guidelines for Americans 2015-2020 and shifts in menu pricing strategies from the traditional table d'hote to the more contemporary prix fixe with supplemental charges. Also included are trends in menu planning, from small plates and signature cocktails, to online menu design and layout and menu engineering to maximize profitability.

### **Design and Layout of Foodservice Facilities and NREF Workbook Package**

The foodservice industry gets more competitive every day. As a result, initial planning is extremely important and has become a key factor in determining the success or failure of an operation. This fully updated edition of the best-selling text on foodservice facilities planning shows students how to create a facility that blends the most efficient work environment with an ambience that will attract more customers. Students will find all-new information on how to- cost-effectively design an operation properly select and efficiently maintain equipment successfully plan and accurately evaluate foodservice layouts plan fast-food facilities and bakeshops cut costs through more efficient energy planning. Equipped with this comprehensive book, students will develop expertise in all aspects of foodservice facilities planning, from prospectus to finished facility. The author provides sample layouts of award-winning floor plans from which effective designs can be modeled. Students will also find practical exercises that help prepare them for common problems that may arise while planning their own operation. They will also learn how to organize data to begin planning, how to develop feasibility studies, how to fully equip and operate their own facility, and most important, how to make their facility achieve maximum productivity and profits. Whether you are a student just learning the business, a foodservice planner, consultant, or decision maker in the industry, this practical reference book can make you an indispensable member of the foodservice facility planning team. An ideal classroom tool for students interested in careers in the foodservice industry, Foodservice Facilities Planning can also offer firm guidance to veteran foodservice planners, consultants, and decision makers.

## **Design and Layout of Foodservice Facilities**

The definitive guide to foodservice equipment and design—from inception to completion Good food, happy customers, and profits – the telltale signs of a thriving restaurant or foodservice facility. But if you're not paying attention to the hundreds of details involved in running a successful facility, you'll fall short of achieving all three of these goals. Providing a breadth of useful, updated information on equipment, procedures, technology, techniques, safety, government and industry regulations, and terms of the trade, *Design and Equipment for Restaurants and Foodservice, Second Edition* demystifies the complex decisions facing the new restaurateur and foodservice manager. In *Design and Equipment for Restaurants and Foodservice*, well-known hospitality and food authors Costas Katsigris and Chris Thomas cover every aspect of establishing a physical facility – from concept development to operation – including where to put a laundry room, how many place settings to order, how to lower utility bills, how to buy a walk-in cooler and how big it should be, and even how air conditioning systems and water heaters work. Thoroughly updated to embrace the latest trends in design and the newest equipment technology, this Second Edition features: Updated coverage of site selection and the changing diversity of restaurants and mixed-theme facilities New coverage of costs associated with restaurant start-up New photographs and diagrams featuring cutting-edge foodservice equipment Guidelines to designing kitchen and storage areas for maximum efficiency Information on purchasing, installing, operating, and maintaining foodservice equipment in all areas of a restaurant, from the kitchen to the tabletop Helpful coverage of safety and health-related concerns Expanded coverage of energy conservation Discussion of new types of lighting and HVAC technology With fascinating interviews of successful professionals as well as novices, *Design and Equipment for Restaurants and Foodservice, Second Edition* is an indispensable resource for hospitality management students and professionals alike.

## **Successful Restaurant Design**

## **Design and Equipment for Restaurants and Foodservice**

## **Foodservice Management**

Food manufacturing has evolved over the centuries from kitchen industries to modern, sophisticated

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production operations. A typical food factory includes the food processing and packaging lines, the buildings and exterior landscaping, and the utility-supply and waste-treatment facilities. As a single individual is unlikely to possess all the necessary skills required to facilitate the design, the task will undoubtedly be undertaken by an interdisciplinary team employing a holistic approach based on a knowledge of the natural and biological sciences, most engineering disciplines, and relevant legislation. In addition, every successful project requires a competent project manager to ensure that all tasks are completed on time and within budget. This Handbook attempts to compress comprehensive, up-to-date coverage of these areas into a single volume. It is hoped that it will prove to be of value across the food-manufacturing community. The multi-disciplinary nature of the subject matter should facilitate more informed communication between individual specialists on the team. It should also provide useful background information on food factory design for a wider range of professionals with a more peripheral interest in the subject: for example, process plant suppliers, contractors, HSE specialists, retailers, consultants, and financial institutions. Finally, it is hoped that it will also prove to be a valuable reference for students and instructors in the areas of food technology, chemical engineering, and mechanical engineering, in particular.

### **Restaurants that Work**

### **Design and Equipment for Restaurants and Foodservice**

Resource added for the Business Management program 101023.

### **The Restaurant Manager's Handbook**

### **Bibliography of Agriculture with Subject Index**

Foodservice Management Textbook for dietary managers

### **Foodservice Facilities Planning**

### **Food Service And Catering Management**

The definitive guide to foodservice equipment and design—from inception to completion Good food, happy customers, and profits – the telltale signs of a thriving restaurant or foodservice facility. But if you're not paying attention to the hundreds of details involved in running a successful facility, you'll fall short of achieving all three of these goals. Providing a breadth of useful, updated information on equipment, procedures, technology, techniques, safety, government and industry regulations, and terms of the trade, *Design and Equipment for Restaurants and Foodservice, Second Edition* demystifies the complex decisions facing the new restaurateur and foodservice manager. In *Design and Equipment for Restaurants and Foodservice*, well-known hospitality and food authors Costas Katsigris and Chris Thomas cover every aspect of establishing a physical facility – from concept development to operation – including where to put a laundry room, how many place settings to order, how to lower utility bills, how to buy a walk-in cooler and how big it should be, and even how air conditioning systems and water heaters work. Thoroughly updated to embrace the latest trends in design and the newest equipment technology, this Second Edition features: Updated coverage of site selection and the changing diversity of restaurants and mixed-theme facilities New coverage of costs associated with restaurant start-up New photographs and diagrams featuring cutting-edge foodservice equipment Guidelines to designing kitchen and storage areas for maximum efficiency Information on purchasing, installing, operating, and maintaining foodservice equipment in all areas of a restaurant, from the kitchen to the tabletop Helpful coverage of safety and health-related concerns Expanded coverage of energy conservation Discussion of new types of lighting and HVAC technology With fascinating interviews of successful professionals as well as novices, *Design and Equipment for Restaurants and Foodservice, Second Edition* is an indispensable resource for hospitality management students and professionals alike.

### **Design and Equipment for Restaurants and Foodservice**

FOODSERVICE MANAGEMENT: PRINCIPLES AND PRACTICES, 12/e is today's most comprehensive, current, and practical overview of foodservice operations and the business principles needed to manage them successfully. Authored by leading industry experts and experienced instructors, it covers all core topics, including food safety, organizational design, human resources, performance improvement, finance, equipment, design, layout, and marketing. This 12th Edition is retitled to better reflect its college level. The content is still concentrated on basic principles, but increasingly reflects the impact of current social, economic, technological, and political factors. For example, it now focuses on

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sustainability throughout, and offers greater emphasis on culinary issues. The textbook also contains a new running case study based on University of Wisconsin, Madison's University Dining Services.

### **The Management of Foodservice Operations**

#### **Restaurant and Food Service Equipment**

Revised and updated to highlight essential concepts in the operations and management of foodservice facilities, this edition outlines all steps in a simple and understandable fashion. The unique feature of the book continues to be the emphasis on systems, which applies to both commercial and institutional operations.

#### **Fundamental Principles of Restaurant Cost Control**

The book "Listeria monocytogenes" describes different topics that deal with L. monocytogenes in medical research, modelling the behaviour of the organism in meat, quality assurance of raw food material and food products, the impact of environmental stresses in virulence traits of L. monocytogenes relevant to food safety, contamination, prevention and control in food processing and food service environments. The aim of this book is to introduce the reader to different approaches, methods, and tools in understanding the pathogen, Listeria monocytogenes, with regard to primary and public health, food safety, pathogenicity, virulence, and its ubiquity. Topics covered in this book deal with L. monocytogenes in medical research. modelling the behaviour of the organism in meat, quality assurance of raw food material and food products, the impact of environmental stresses in virulence traits of L. monocytogenes relevant to food safety, contamination, prevention and control in food processing and food services environments.

#### **Listeria Monocytogenes**

#### **The Consultant**

An integrated approach to restaurant design, incorporating front- and back-of-the-house operations

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Restaurant design plays a critical role in attracting and retaining customers. At the same time, design must facilitate food preparation and service. Successful Restaurant Design shows how to incorporate your understanding of the restaurant's front- and back-of-the-house operations into a design that meets the needs of the restaurant's owners, staff, and clientele. Moreover, it shows how an understanding of the restaurant's concept, market, and menu enables you to create a design that not only facilitates a seamless operation but also enhances the dining experience. This Third Edition has been thoroughly revised and updated with coverage of all the latest technological advances in restaurant operations. Specifically, the Third Edition offers: All new case solutions of restaurant design were completed within five years prior to this edition's publication. The examples illustrate a variety of architectural, decorative, and operational solutions for many restaurant types and styles of service. All in-depth interviews with restaurant design experts are new to this edition. To gain insights into how various members of the design team think, the authors interviewed a mix of designers, architects, restaurateurs, and kitchen designers. New information on sustainable restaurant design throughout the book for both front and back of the house. New insights throughout the book about how new technologies and new generations of diners are impacting both front- and back-of-the-house design. The book closes with the authors' forecast of how restaurants will change and evolve over the next decade, with tips on how designers and architects can best accommodate those changes in their designs.

### **Guide to Foodservice Management**

### **Handbook of Food Factory Design**

The Management of Foodservice Operations is an updated and largely revised edition of The Management of Catering Operations, an established and widely recommended textbook for HND, HCIMA, Degree and NVQ 3 and CGLI students. The material has been substantially revised and expanded, with expert contributors, and is now divided into two sections. Part 1 focuses on the planning and design of systems, combining research and concept development with the basics of design and layout, looking at kitchens, restaurants and menus. It also addressed the issue of quality systems with up-to-date analysis of BS 5750. Part 2 brings a management perspective to the issues of service, quality, protecting assets and improving profitability. Throughout, operational examples are given and reinforced to aid full understanding and to assist the student in acquiring the real skills of management needed in the hospitality industry. This text is intended for students in the later stages of their management qualification. It therefore

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assumes an understanding of the technical aspects of foodservice operations relating to food production and service, as well as a basic knowledge about different sectors of the industry: marketing, human resource management and accounting.

### **Evidence-Based Design for Healthcare Facilities**

#### **Managing Foodservice Operations**

\* Evidence-based design based on healthcare research and best practices. More than 1,000 research studies suggest healthcare design can improve patient care and medical outcomes and can decrease medical errors and waste. \* Includes coverage on healing environments, family-centered care, benchmarking, sustainability (green practices), aesthetics, and working with design firms. \* Contributors include planners and architects from the award-winning, international architectural firm, HDR.

#### **Concepts of Foodservice Operations and Management**

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. A one-of-a-kind, this resource explains how to operate, clean, sanitize, and maintain a full range of kitchen equipment—from mixers and slicers to ovens and refrigerators. Offering a step-by-step approach, it explains the mechanics of each type of equipment and how the equipment is actually used in cooking. Safety is addressed throughout—including information on basic first aid, safety procedures, accident prevention and the maintenance of a clean production environment. Illustrations accompany step-by-step instructions, making this the most definitive book published on foodservice equipment. This is an excellent reference for anyone interested in the following fields: Food Sanitation, Facilities Management, and Kitchen Layout and Design.

#### **Food Service Management**

#### **Food Service**

### **Foodservice Planning**

This text shows the reader how to plan and develop a restaurant or foodservice space. Topics covered include concept design, equipment identification and procurement, design principles, space allocation, electricity and energy management, environmental concerns, safety and sanitation, and considerations for purchasing small equipment, tableware, and table linens. This book is comprehensive in nature and focuses on the whole facility—with more attention to the equipment—rather than emphasizing either front of the house or back of the house.

### **Significance, Prevention and Control of Food Related Diseases**

A complete rundown on how successful restaurateurs, teaming up with architects and designers, ply their craft. Martin E. Dorf presents 18 in-depth case studies of such successful restaurants as Scoози, Union Square Cafe, and Chinois, along with personal interviews with their owners, chefs, architects, designers, kitchen planners, and consultants. 168 illustrations.

### **Hygienic Design of Food Factories**

### **How to Open a Restaurant: Due Diligence**

In this book, *How to Open a Restaurant: Due Diligence*, you will find out the “first things first”—the expertise needed to open a restaurant, the steps you need to take early on, and a guide to help you complete the steps. This manual is designed to properly prepare you to open your restaurant within a required and realistic pre-opening budget, starting with defining your concept and vision. The goal is to save you literally thousands of dollars, and even help you gain financial advantage by using this chronological comprehensive guide. There are 13 instructional chapters and each one is a true workbook style manual with space for notes and vital information that pertains to the respective Instruction. New entrepreneurs, seasoned foodservice veterans, equipment companies as well as architects will benefit from reading the information presented. The book will serve as an invaluable resource and journal for future endeavors as well.

### **Foundations of Menu Planning**

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This comprehensive book has become a standard for designing and equipping a foodservice facility. Focuses on the role of the computer in foodservice planning and discusses the efficiencies technology can create. Includes one of the most comprehensive sections on equipment. Emphasizes the need for industrial engineering technologies in planning a start-up facility and successfully choosing and arranging equipment for optimum results. For anyone involved in restaurant, food service and hospitality management and planning.

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