Passport offers students planning a career in tourism their first comprehensive overview of the industry. The book addresses the typical goals of the first course in a tourism program, and gives further information concerning the many different tourism career choices available to students. *Passport* provides a comprehensive overview of the tourism industry: transportation; accommodation; food and beverage; events, meetings, and conferences; attractions; adventure tourism and recreation; travel trade; and tourism services.

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Chapter 13: Adventure Tourism, Outdoor Recreation, and Ecotourism  
Chapter 14: Channels of Distribution  
Chapter 15: Tours and Charters  
Chapter 16: The Travel Agency  
Chapter 17: Research, Training, and Future Ports of Call
The fifth Canadian edition of *Selling Destinations: Geography for the Travel Professional* is an entertaining, practical and highly readable combination resource that approaches geography from a travel industry perspective. This bestselling book explores the world’s leading centres of tourism and shows how a realistic knowledge of destinations can translate into travel career success. Map Activities, Creative Activities, and Case Studies are presented in a user-friendly way, offering the ability to apply the concepts learned from each chapter.

**Brief Table of Contents:**

**Part One:** Basic Ingredients: Geography and How to Sell It  
**Part Two:** North America: Charm of the Familiar  
**Part Three:** Latin America and the Caribbean: Rhythms of Culture  
**Part Four:** Europe: Continental Flair  
**Part Five:** Africa and the Middle East: Savannahs and Sand  
**Part Six:** Asia and the Pacific: Rim of Mystery
Welcome to Hospitality: An Introduction provides a detailed description of the many facets of the Hospitality and Tourism sector, including tours and travel, hotels, restaurants, culinary, casino operations, cruises, and the recreation and leisure industries. Personal profiles of industry leaders highlight the wide range of career opportunities available in the field. The authors discuss the Hospitality and Tourism industry’s evolution toward increased internationalization and integration. Industry Insight vignettes offer a behind-the-scenes view of real-life job tasks and career success stories. Each chapter features practical case study scenarios, including business and social attitude comparatives, advertising and marketing messaging, financial modeling, and competitive analysis formulation.

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Chapter 8: Culinary Arts and Foodservice Operations
Chapter 9: Beverage Management
Chapter 10: Strictly Business
Chapter 11: Leisure Activities and Hospitality
Chapter 12: Focus on the Future
Chapter 13: Building for Success
Professional Catering equips students with the knowledge and tools to start and position a competitive catering business. It addresses industry best practices and emerging trends while taking a practical approach to resources that can be used in implementing a business plan. Comprehensive information is provided on each functional catering management/task planning, organizing, influencing, and controlling—helping readers strategically craft a long-term strategy to create a profitable catering operation. It also offers thorough coverage of the business plan, finding and keeping the right client, designing a sustainable operation, resolving conflict, social media, managing risk, understanding legal issues, adhering to FDA and OSHA guidelines, partnering with the event planner to exceed a client’s needs, and much more.

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Chapter 2: The Caterer and the Client
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