

Restaurant Opportunity Center

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The law of sexual harassment is constantly evolving, and the number of sexual harassment claims is dramatically on the rise. Sexual Harassment in the Workplace, Fourth Edition, is a comprehensive guide that provides all the information you need to successfully litigate a sexual harassment claim. Sexual Harassment in the Workplace guides you through the relevant administrative and legal proceedings, from client interviews to attorney's fees. It discusses state and federal remedies available to maximize recovery, including: The development and elements of the claim Sample pleadings Discovery documents Reviews of actual cases Special attention is given to important topics such as: Suits by alleged harassers Insurance indemnification Class actions And many others Sexual Harassment in the Workplace brings you up to date on the latest case law developments, including the following: A new checklist of items to cover when representing an employer The U.S. Supreme Court confirmed that retaliation is actionable under Title IX where a girls' high school basketball coach claimed that he suffered retaliation for complaining about sexual discrimination in the athletic program of the school, even though he himself was not the direct victim. Jackson v. Birmingham Board of Education, 544 U.S. 167 (2005) In order to increase opportunities for mediation, the EEOC expanded the charges eligible for mediation and now mediation is available at the conciliation stage, after a finding of discrimination has been issued, in appropriate cases The U.S. Supreme Court has held that under the Federal Arbitration Act, where parties to an arbitration agreement include a provision that delegates to the arbitrator the threshold question of enforceability of the arbitration agreement, if a party specifically challenges the enforceability of the entire agreement, the arbitrator would consider the challenge. If, however, the party only challenges the enforceability of the arbitration provision, the challenge must be heard by a court. Rent-A-Center, West Inc. v. Jackson, 130 S. Ct. 2772 (2010) The lack of timeliness in filing a discrimination action is an affirmative defense and the burden of proof is on the employer. Salas v. Wisconsin Department of Corrections, 493 F.3d 913, 922 (7th Cir 2007) A federal employee's premature filing of a sexual harassment employment discrimination and retaliation complaint did not constitute a failure to exhaust administrative remedies so as to deprive the district court of subject-matter jurisdiction. Brown v. Snow, 440 F.3d 1259 (11th Cir. 2006) A majority of states impose a shorter period for filing with their agencies, though, so the filing deadline is not always extended when a state has its own agency The "single filing rule" - under which a party who has not filed an EEOC charge or received a right-to-sue notice may "piggyback" his or her judicial action on the claim of a party who has satisfied those prerequisites - has been described as a "carefully limited exception" to Title VII's procedural requirements. Price v. Choctaw Glove and Safety Co., 459 F.3d 595 (5th Cir. 2006) Provided that an act contributing to the claim occurs within the filing period, the court may consider the entire period of the hostile environment for purposes of determining liability. Jordan v. City of Cleveland, 464 F.3d 584 (6th Cir. 2006) The Supreme Court has held that a plaintiff's timely filing of an EEOC intake questionnaire, which was followed by an affidavit stating "Please force Federal Express to end their age discrimination . . ." constituted a charge, cautioning, however, that its permissiv

The study of migrant populations poses unique challenges owing to the mobility of these groups, which may be further complicated by cultural, educational, and linguistic diversity as well as the legal status of their members. These barriers limit the usefulness of both traditional survey sampling methods and routine public health surveillance systems. Since nearly 1 in 7 people in the world is a migrant, appropriate methodological approaches must be designed and implemented to capture health data from populations. This effort is particularly important because migrant populations, in comparison to other populations, typically suffer disparities related to limited access to health care, greater exposure to infectious diseases, more occupational injuries, and fewer positive outcomes for mental health and other health conditions. This path-breaking handbook is the first to engage with the many unique issues that arise in the study of migrant communities. It offers a comprehensive description of quantitative and qualitative methodologies useful in work with migrant populations. By providing information and practical tools, the editors fill existing gaps in research methods and enhance opportunities to address the health and social disparities migrant populations face in the United States and around the world.

" This book will give you an entirely new perspective on work in America. " —Barbara Ehrenreich, author of Nickel and Dimed In what has been described as " the crime wave no one talks about, " billions of dollars ' worth of wages are stolen from millions of workers in the United States every year—a grand theft that exceeds every other larceny category. Even the Economic Policy Foundation, a business-funded think tank, has estimated that companies annually steal an incredible \$19 billion in unpaid overtime. The scope of these abuses is staggering, but activists, unions, and policymakers—along with everyday Americans in congregations and towns across the country—have begun to take notice. While the first edition of Wage Theft In America documented the scope of the problem, this new edition adds the latest research on wage theft and tells what community, religious, and labor activists are now doing to address the crisis—from passing state and local wage-theft bills to establishing mayoral task forces and tapping agencies that help low-wage workers in spotting wage theft. Citing hard-hitting statistics and heartbreaking first-person accounts of exploitation at the hands of employers, this updated edition of Wage Theft In America offers concrete solutions and a roadmap for putting an end to this insidious practice.

With its broad spectrum of scholarship on interest groups past and present, Interest Group Politics brings together noted political scientists to provide comprehensive coverage and cutting-edge research on the role and impact of interest groups in U.S. politics, all geared to an undergraduate audience. In the wake of the Citizens United decision and the growth of lobbying into a multi-billion dollar industry, this trusted classic provides students with a guide to the influence and reach of interest groups. The Ninth Edition offers 15 new contributions on a variety of topics including organized labor, the LGBT movement, religious lobbying, the Tea Party, the tobacco industry, the role of " dark money " in campaign funding, the profession of lobbying, and advocacy and inequality. Each chapter is written by an expert in the field and carefully edited for clarity and cohesion by the editors Allan J Cigler, Burdett A. Loomis, and Anthony J. Nownes.

The Link Between Public Health and Working Conditions in New York City's Restaurant Industry

How 400 Years of Riot, Rebellion, Uprising, and Revolution Shaped a City

Local Solidarity in a Global Economy

Sexual Harassment in the Workplace: Sexuality, social relations, and the workplace

New York City and the New Borderlands of Culture

Law and Practice

An account of the shift in focus to access and fairness among San Francisco Bay Area alternative food activists and advocates. Can a celebrity chef find common ground with an urban community organizer? Can a maker of organic cheese and a farm worker share an agenda for improving America's food? In the San Francisco Bay area, unexpected alliances signal the widening concerns of diverse alternative food proponents. What began as niche preoccupations with parks, the environment, food aesthetics, and taste has become a broader and more integrated effort to achieve food democracy: agricultural sustainability, access for all to good food, fairness for workers and producers, and public health. This book maps that evolution in northern California. The authors show that progress toward food democracy in the Bay area has been significant: innovators have built on familiar yet quite radical understandings of regional cuisine to generate new, broadly shared expectations about food quality, and activists have targeted the problems that the conventional food system creates. But, they caution despite the Bay Area's favorable climate, progressive politics, and food culture many challenges remain.

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 tips are her only income? ... [This book] offers an insider's view of the highest--and lowest--scoring restaurants for worker pay and benefits in each sector of the restaurant industry, and with it, a new way of thinking about how and where we eat"--Amazon.com.

A Mexican State of Mind: New York City and the New Borderlands of Culture explores the cultural and creative lives of the largely young undocumented Mexican population in New York City since September 11, 2001. Inspired by a dialogue between the landmark works of Paul Gilroy and Gloria Anzaldúa, it develops a new analytic framework, the Atlantic Borderlands, which bridges Mexican diasporic experiences in New York City and the black diaspora, not as a comparison but in recognition that colonialism, interracial and interethnic contact through trade, migration, and slavery are connected via capitalist economies and technological developments. This book is based on ten years of fieldwork in New York City, with members of a vibrant community of young Mexican migrants who coexist and interact with people from all over the world. It focuses on youth culture including hip hop, graffiti, muralism, labor activism, arts entrepreneurship and collective making.

The Chicago Food Encyclopedia is a far-ranging portrait of an American culinary paradise. Hundreds of entries deliver all of the visionary restaurateurs, Michelin superstars, beloved haunts, and food companies of today and yesterday. More than 100 sumptuous images include thirty full-color photographs that transport readers to dining rooms and food stands across the city. Throughout, a roster of writers, scholars, and industry experts pays tribute to an expansive--and still expanding--food history that not only helped build Chicago but fed a growing nation. Pizza. Alinea. Wrigley Spearmint. Soul food. Rick Bayless. Hot Dogs. Koreatown. Everest. All served up A-Z, and all part of the ultimate reference on Chicago and its food.

Dining Out, Dining Healthy

A Mexican State of Mind

Defund Fear

Audit Studies: Behind the Scenes with Theory, Method, and Nuance

Savoring Gotham

Safety Without Policing, Prisons, and Punishment

From the earliest European colonization to the present, New Yorkers have been revolting. Hard-hitting, revealing, and insightful, Revolting New York tells the story of New York's evolution through revolution, a story of near-continuous popular (and sometimes not-so-popular) uprising.

Labor in the New Urban Battlegrounds examines a diverse array of innovative strategies for revitalizing the labor movement by forming alliances outside the workplace with a variety of community groups, social movements, and faith-based organizations, particularly those that address civil rights, immigrant rights, and consumer concerns. This book presents case studies of issues—such as living wages, community development corporations, and local politics—around which urban coalitions are built in "union towns" (New York City, Boston, Buffalo, and Seattle), "frontier cities" (Los Angeles, Miami, San Jose, and Nashville), and European cities (London, Frankfurt, and Hamburg). Introducing the role of urban social context in the field of labor revitalization, the editors have chosen cases with different outcomes—cities in which strong coalitions have enabled new union influence are contrasted with those in which such coalition building has been thwarted. As they survey the successes and failures of the new urban labor movement, the editors and contributors conclude that actor choice, strategic innovation, coalition building, and the urban context of labor organizing are key elements in the revitalization of the labor movement and the

renewal of democracy. This book will allow the labor leaders of the future to learn from the recent experiences of their peers throughout the United States and Europe.

"There is no such thing as a 'natural' disaster," writes Romain Huret in his introduction to this multidisciplinary study of the events surrounding and the legacy of Hurricane Katrina. Though nature produced Katrina's rising waters and destructive winds, a vast array of manmade factors shaped the scope of the storm's impact as well as the local and national response to it. In *Hurricane Katrina in Transatlantic Perspective*, American and European scholars approach this infamous storm and its aftermath through a variety of disciplines, from music to geography to anthropology, creating a nuanced understanding of how society reacts to and later remembers times of disaster. Richard Campanella and Romain Huret examine the particular geographical and political mix that set the stage for Katrina's devastation, especially among the poorest populations of New Orleans and the Gulf South. Jean Kempf, James Boyden, Andrew Diamond, and Thomas Jessen Adams address the ideological biases and racial stereotypes that infused local and national commentary in the days and weeks after the storm. Finally, Bruce Raeburn, Sara Le Menestrel, Anne M. Lovell, and Randy J. Sparks explore the impact of this powerful tropical event on the city's institutions and cultural organizations. *Hurricane Katrina in Transatlantic Perspective* offers a profound and innovative collection of insights on one of the most significant environmental catastrophes in U.S. history, forcing us to examine the cultural actors that transformed a natural disaster into a humanitarian crisis.

With one immigrant's story, two authors analyze America's immigration system and suggest better, more human policies. The *Accidental American* calls for a bold new approach to immigration: a free international flow of labor to match globalization's free flow of capital. After all, corporations are encouraged to move anywhere in the world they can maximize their earnings. People shouldn't have to risk exploitation, abuse, and even imprisonment when they try to do the same. Activist, journalist, and immigration expert Rinku Sen and organizer Fekkek Mamdouh examine the consequences of this injustice through Mamdouh's own story. Born in Morocco, he was a waiter and union leader at Windows on the World, a restaurant in the World Trade Center. In the aftermath of September 11th, facing a rising tide of anti-immigrant bias, Mamdouh and others formed the Restaurant Opportunities Center of New York (ROC-NY) to help their colleagues fight for decent jobs and fair treatment. ROC-NY was able to unite native-born and immigrant workers, helping each group realize they were involved in a common struggle for better working conditions. The organization has since expanded nationwide. Since 9/11, immigrants have increasingly been treated as presumptive criminals. As a counterpoint to these regressive, fundamentally un-American practices, the authors forcefully advocate more humane policies that would ease rather than restrict people's movements, coupled with proposals for reforming globalization so that both sending and receiving countries can more equitably benefit from a more mobile international labor force. Immigrants enthusiastically contribute much more to our country than their labor. They ought to be welcomed, not marginalized. Citizenship should ultimately be determined by how willing people are to become a part of the social, civic, and political fabric of the country they live in, not by an accident of birth. "The Accidental American gives us the context, story and analysis we need for a just immigration policy. It is a must-read." —Danny Glover, actor and activist "If you have ever had to struggle as an outsider or a newcomer (and all of us have), this book will touch your heart. It is a poignant story that points the way forward for us all." —Van Jones, President and Founder, Green for All, and author of *The Green Collar Economy* "This book vividly highlights a seldom-mentioned side of recent immigrants' experience: their willingness to struggle for better working conditions for workers of all ethnicities in their adopted nation." —Barbara Ehrenreich, author of *Nickel and Dimed*, *Bait and Switch*, and *Dancing in the Streets*

[A Research Methods Handbook](#)

[The Worker Center Handbook](#)

[Translating Science to Practice](#)

[A People's Guide to the San Francisco Bay Area](#)

[The Restaurants Book](#)

[Immigrants Unions & The New Us Labor Mkt](#)

The definitive work in D&I research -- now completely updated and expanded The application of scientific research to the creation of evidence-based policies is a science unto itself -- and one that is never easy. Dissemination and implementation research (D&I) is the study of how scientific advances can be implemented into everyday life, and understanding how it works has never been more important for students and professionals across the scientific, academic, and governmental communities. *Dissemination and Implementation Research in Health* is a practical guide to making research more consequential, a collection assembled and written by today's leading D&I researchers. Readers of this book are taught to: Evaluate the evidence base in an effective intervention Choose a strategy that produces the greatest impact Design an appropriate and effectual study Track essential outcomes Account for the barriers to uptake in communities, social service agencies, and health care facilities The challenges to moving research into practice are universal, and they're complicated by the current landscape's reliance on partnerships and multi-center research. In this light, *Dissemination and Implementation Research in Health* is nothing less than a roadmap to effecting change in the sciences. It will have broad utility to researchers and practitioners in epidemiology, biostatistics, behavioral science, economics, medicine, social work, psychology, and anthropology -- both today and in our slightly better future.

The World Social Forum (WSF) has become the focus for a diverse array of movements advancing alternative visions of globalisation. The numerous WSF's have helped to connect activists in an increasingly dense network of advocates for radical social change. They have mobilised hundreds of thousands of people and may be one of the most important political developments of our time. The *Handbook of World Social Forum Activism* brings together leading scholars of the social forum process from North America and Europe. The collection contributes to the ongoing process of reflection from the WSF experience, and is accessible to activists, students and scholars alike.

Drawing on over thirty years of experience in community development practice, Eric Shragge offers a

unique historical perspective on activism, linking various forms of local organizing to the broader goal of fundamental social change. This new edition places contemporary community organizing in a post-9/11 context and includes a discussion of national and international organizing efforts—in the Middle East, in the Occupy movement, in European resistance to austerity measures, and in recent student protests in Quebec. A new chapter-length case study covering Shragge's long-term involvement with the Immigrant Workers Centre in Montreal offers one of the few English-language discussions of community organizing in Quebec. *Activism and Social Change* is an excellent core or supplementary text in courses on social movements, community organizing, or community development.

Do service-sector workers represent the future of the U.S. labor movement? Mid-twentieth-century union activism transformed manufacturing jobs from backbreaking, low-wage work into careers that allowed workers to buy homes and send their kids to college. Some union activists insist that there is no reason why service-sector workers cannot follow that same path. In *If We Can Win Here*, Fran Quigley tells the stories of janitors, fry cooks, and health care aides trying to fight their way to middle-class incomes in Indianapolis. He also chronicles the struggles of the union organizers with whom the workers have made common cause. The service-sector workers of Indianapolis mirror the city's demographics: they are white, African American, and Latino. In contrast, the union organizers are mostly white and younger than the workers they help rally. Quigley chronicles these allies' setbacks, victories, bonds, and conflicts while placing their journey in the broader context of the global economy and labor history. As one Indiana-based organizer says of the struggle being waged in a state that has earned a reputation as antiunion: "If we can win here, we can win anywhere." The outcome of the battle of Indianapolis may foretell the fate of workers across the United States.

[Wage Theft In America](#)

[Migration and Health](#)

[Behind the Kitchen Door](#)

[Activism and Social Change](#)

[A Social History of Contemporary Democratic Media](#)

[Innovative Models for Labor Organizing](#)

The majority of new jobs created in the United States today are low-wage jobs, and a fourth of the labor force earns no more than poverty-level wages. Policymakers and citizens alike agree that declining real wages and constrained spending among such a large segment of workers imperil economic prosperity and living standards for all Americans. Though many policies to assist low-wage workers have been proposed, there is little agreement across the political spectrum about which policies actually reduce poverty and raise income among the working poor. *What Works for Workers* provides a comprehensive analysis of policy measures designed to address the widening income gap in the United States. Featuring contributions from an eminent group of social scientists, *What Works for Workers* evaluates the most high-profile strategies for poverty reduction, including innovative "living wage" ordinances, education programs for African American youth, and better regulation of labor laws pertaining to immigrants. The contributors delve into an extensive body of scholarship on low-wage work to reveal a number of surprising findings. Richard Freeman suggests that labor unions, long assumed to be moribund, have a fighting chance to reclaim their historic redistributive role if they move beyond traditional collective bargaining and establish new ties with other community actors. John Schmitt predicts that the Affordable Care Act will substantially increase insurance coverage for low-wage workers, 38 percent of whom currently lack any kind of health insurance. Other contributors explore the shortcomings of popular solutions: Stephanie Luce shows that while living wage ordinances rarely lead to job losses, they have not yet covered most low-wage workers. And Jennifer Gordon corrects the notion that a path to legalization alone will fix the plight of immigrant workers. Without energetic regulatory enforcement, she argues, legalization may have limited impact on the exploitation of undocumented workers. Ruth Milkman and Eileen Appelbaum conclude with an analysis of California's paid family leave program, a policy designed to benefit the working poor, who have few resources that allow them to take time off work to care for children or ill family members. Despite initial opposition, the paid leave program proved more acceptable than expected among employers and provided a much-needed system of wage replacement for low-income workers. In the wake of its success, the initiative has emerged as a useful blueprint for paid leave programs in other states. Alleviating the low-wage crisis will require a comprehensive set of programs rather than piecemeal interventions. With its rigorous analysis of what works and what doesn't, *What Works for Workers* points the way toward effective reform. For social scientists, policymakers, and activists grappling with the practical realities of low-wage work, this book provides a valuable guide for narrowing the gap separating rich and poor.

A groundbreaking new vision for public safety that overturns more than 200 years of fear-based discrimination, othering, and punishment As the effects of aggressive policing and mass incarceration harm historically marginalized communities and tear families apart, how do we define safety? In a time when the most powerful institutions in the United States are embracing the repressive and racist systems that keep many communities struggling and in fear, we need to reimagine what safety means. Community leader and lawyer Zach Norris lays out a radical way to shift the conversation about public safety away from fear and punishment and toward growth and support systems for our families and communities. In order to truly be safe, we are going to have to dismantle our mentality of Us vs. Them. By bridging the divides and building relationships with one another, we can dedicate ourselves to strategic, smart investments—meaning resources directed toward our stability and well-being, like healthcare and housing, education and living-wage jobs. This is where real safety begins. Originally published in hardcover as *We Keep Us Safe: Building Secure, Just, and Inclusive Communities*, *Defund Fear* is a blueprint of how to hold people accountable while still holding them in community. The result reinstates full humanity and agency for everyone who has been dehumanized and traumatized, so they can participate fully in life, in society, and in the fabric of our democracy.

From the author of the acclaimed *Behind the Kitchen Door*, a powerful examination of how the subminimum wage and the tipping system exploit society's most vulnerable "No one has done more to move forward the rights of food and restaurant workers than Saru Jayaraman." —Mark Bittman, author of *The Kitchen Matrix* and *A Bone to Pick* Before the COVID-19 pandemic devastated the country, more than six million people earned their living as tipped workers in the service industry. They served us in cafes and restaurants, they delivered food to our homes, they drove us wherever we wanted to go, and they worked in nail salons for as little as \$2.13 an hour—the federal tipped minimum wage since 1991—leaving them with next to nothing to get by. These workers, unsurprisingly, were among the most vulnerable workers during the pandemic. As businesses across the country closed down or drastically scaled back their services, hundreds of thousands lost their jobs. As in many other areas, the pandemic exposed the inadequacies of the nation's social safety net and minimum-wage standards. One of *New York* magazine's "Influentials" of New York City, one of CNN's Visionary Women in 2014, and a White House Champion of Change in 2014, Saru Jayaraman is a nationally acclaimed restaurant activist and the author of the bestselling *Behind the Kitchen Door*. In her new book, *One Fair Wage*, Jayaraman shines a light on these workers, illustrating how the people left out of the fight for a fair minimum wage are society's most marginalized: people of color, many of them immigrants; women, who

form the majority of tipped workers; disabled workers; incarcerated workers; and youth workers. They epitomize the direction of our whole economy, reflecting the precariousness and instability that is increasingly the lot of American labor.

How workers navigate race, gender, and class in the food service industry Two unequal worlds of work exist within the upscale restaurant scene of Los Angeles. White, college-educated servers operate in the front of the house—also known as the public areas of the restaurant—while Latino immigrants toil in the back of the house and out of customer view. In *Front of the House, Back of the House*, Eli Reville Yano Wilson shows us what keeps these workers apart, exploring race, class, and gender inequalities in the food service industry. Drawing on research at three different high-end restaurants in Los Angeles, Wilson highlights why these inequalities persist in the twenty-first century, pointing to discriminatory hiring and supervisory practices that ultimately grant educated whites access to the most desirable positions. Additionally, he shows us how workers navigate these inequalities under the same roof, making sense of their jobs, their identities, and each other in a world that reinforces their separateness. *Front of the House, Back of the House* takes us behind the scenes of the food service industry, providing a window into the unequal lives of white and Latino restaurant workers.

If We Can Win Here

Handbook on World Social Forum Activism

A Practical Guide for Starting and Building the New Labor Movement

Disasters, Hazards and Law

Doing Right by America's Lowest Wage Workers

A New Standard for American Dining

The Worker Center Handbook compiles best practices from around the country on partnering with labor, enlisting the assistance of faith communities and lawyers, raising funds, developing a serious membership program, integrating civic engagement work, and running major campaigns.

"Sustainability is about contributing to a society that everybody benefits from, not just going organic because you don't want to die from cancer or have a difficult pregnancy. What is a sustainable restaurant? It's one in which as the restaurant grows, the people grow with it."-from *Behind the Kitchen Door* How do restaurant workers live on some of the lowest wages in America? And how do poor working conditions-discriminatory labor practices, exploitation, and unsanitary kitchens-affect the meals that arrive at our restaurant tables? Saru Jayaraman, who launched the national restaurant workers' organization Restaurant Opportunities Centers United, sets out to answer these questions by following the lives of restaurant workers in New York City, Washington, D.C., Philadelphia, Los Angeles, Chicago, Houston, Miami, Detroit, and New Orleans. Blending personal narrative and investigative journalism, Jayaraman shows us that the quality of the food that arrives at our restaurant tables depends not only on the sourcing of the ingredients. Our meals benefit from the attention and skill of the people who chop, grill, sauté, and serve. *Behind the Kitchen Door* is a groundbreaking exploration of the political, economic, and moral implications of dining out. Jayaraman focuses on the stories of individuals, like Daniel, who grew up on a farm in Ecuador and sought to improve the conditions for employees at Del Posto; the treatment of workers behind the scenes belied the high-toned Slow Food ethic on display in the front of the house. Increasingly, Americans are choosing to dine at restaurants that offer organic, fair-trade, and free-range ingredients for reasons of both health and ethics. Yet few of these diners are aware of the working conditions at the restaurants themselves. But whether you eat haute cuisine or fast food, the well-being of restaurant workers is a pressing concern, affecting our health and safety, local economies, and the life of our communities. Highlighting the roles of the 10 million people, many immigrants, many people of color, who bring their passion, tenacity, and vision to the American dining experience, Jayaraman sets out a bold agenda to raise the living standards of the nation's second-largest private sector workforce-and ensure that dining out is a positive experience on both sides of the kitchen door.

The Routledge International Handbook of Working-Class Studies is a timely volume that provides an overview of this interdisciplinary field that emerged in the 1990s in the context of deindustrialization, the rise of the service economy, and economic and cultural globalization. The Handbook brings together scholars, teachers, activists, and organizers from across three continents to focus on the study of working-class peoples, cultures, and politics in all their complexity and diversity. The Handbook maps the current state of the field and presents a visionary agenda for future research by mingling the voices and perspectives of founding and emerging scholars. In addition to a framing Introduction and Conclusion written by the co-editors, the volume is divided into six sections: Methods and principles of research in working-class studies; Class and education; Work and community; Working-class cultures; Representations; and Activism and collective action. Each of the six sections opens with an overview that synthesizes research in the area and briefly summarizes each of the chapters in the section. Throughout the volume, contributors from various disciplines explore the ways in which experiences and understandings of class have shifted rapidly as a result of economic and cultural globalization, social and political changes, and global financial crises of the past two decades. Written in a clear and accessible style, the Handbook is a comprehensive interdisciplinary anthology for this young but maturing field, foregrounding transnational and intersectional perspectives on working-class people and issues and focusing on teaching and activism in addition to scholarly research. It is a valuable resource for activists, as well as working-class studies researchers and teachers across the social sciences, arts, and humanities, and it can also be used as a textbook for advanced undergraduate or graduate courses.

The second edition of the Oxford Encyclopedia of Food and Drink in America, originally published in September 2004, covers the significant events, inventions, and social movements that have shaped the way Americans view, prepare, and consume food and drink. Entries range across historical periods and the trends that characterize them. The thoroughly updated new edition captures the shifting American perspective on food and is the most authoritative and the most current reference work on American cuisine.

Routledge International Handbook of Working-Class Studies

Hurricane Katrina in Transatlantic Perspective

Inequality, Instability, and Opportunity in the Greater New Orleans Restaurant Industry

What Works for Workers?

The Accidental American

Representations of Internarrative Identity

This book offers practical instruction on the use of audit studies in the social sciences. It features essays from sociologists, economists, and other experts who have employed this powerful and flexible tool. Readers will learn how to implement an audit study to examine a variety of questions in their own research. The essays first discuss situations where audit studies are the most effective. These tools allow researchers to make strong causal claims and explore questions that are often difficult to answer with observational data. Audit studies also stand as the single best way to conduct research on discrimination. The authors highlight what these studies have uncovered about labor market processes in the past decade. The next section gives some guidance on how to design an audit study. The essays cover the difficult task of getting a study through an institutional review board, the technical setup of matching procedures, and statistical power and analysis techniques. The last part focuses on more advanced aspects. Coverage includes understanding context, what variables may signal, and the use of technology. The book concludes with a discussion of challenges and limitations with an eye towards the future of audit studies. "Field experiments studying and testing for housing and labor market discrimination have, rightly, become the dominant mode of discrimination-related research in economics and sociology. This book brings together a number of interesting and useful perspectives on these field experiments. Many different kinds of readers will find it valuable, ranging from those interested in getting an overview of the evidence, to researchers looking for guidance on the nuts and bolts of conducting these complex experiments." David Neumark, Chancellor's Professor of Economics at the University of California – Irvine "For decades, researchers have used experimental audit studies to uncover discrimination in a variety of markets. Although this approach has become more popular in recent years, few publications provide detailed information on the design and implementation of the method. This volume provides the first deep examination of the audit method, with details on the practical, political, analytical, and theoretical considerations of this research. Social scientists interested in consuming or contributing to this literature will find this volume immensely useful." Devah Pager, Professor of Sociology and Public Policy at Harvard University

"When you work in restaurants you think the industry is everything, It's being outside, talking to people, serving people. You feel like you're part of something good. People mostly go out to eat for good stuff—proposals, weddings, birthdays—not to fight. You're part of someone's proposal—you bring the ring in an ice cream cake, you watch her reaction. You feel like you're part of their experience, their special moment, even if the people don't care who you are—you're just the server." "Sustainability is about contributing to a society that everybody benefits from, not just going organic because you don't want to die from cancer or have a difficult pregnancy. What is a sustainable restaurant? It's one in which as the restaurant grows, the people grow with it." How do restaurant workers live on some of the lowest wages in America? And how do poor working conditions—discriminatory labor practices, exploitation, and unsanitary kitchens—affect the meals that arrive at our restaurant tables? Saru Jayaraman, who launched the national restaurant workers' organization Restaurant Opportunities Centers United, sets out to answer these questions by following the lives of restaurant workers in New York City, Washington, D.C., Philadelphia, Los Angeles, Chicago, Houston, Miami, Detroit, and New Orleans. Blending personal narrative and investigative journalism, Jayaraman shows us that the quality of the food that arrives at our restaurant tables depends not only on the sourcing of the ingredients. Our meals benefit from the attention and skill of the people who chop, grill, sauté, and serve. *Behind the Kitchen Door* is a groundbreaking exploration of the political, economic, and moral implications of dining out. Jayaraman focuses on the stories of individuals, like Daniel, who grew up on a farm in Ecuador and sought to improve the conditions for employees at Del Posto; the treatment of workers behind the scenes belied the high-toned Slow Food ethic on display in the front of the house. Increasingly, Americans are choosing to dine at restaurants that offer organic, fair-trade, and free-range ingredients for reasons of both health and ethics. Yet few of these diners are aware of the working conditions at the restaurants themselves. But whether you eat haute cuisine or fast food, the well-being of restaurant workers is a pressing concern, affecting our health and safety, local economies, and the life of our communities. Highlighting the roles of the 10 million people, many immigrants, many people of color, who bring their passion, tenacity, and vision to the American dining experience, Jayaraman sets out a bold agenda to raise the living standards of the nation's second-largest private sector workforce—and ensure that dining out is a positive experience on both sides of the kitchen door.

Deals with important social-science issues of law and legal control pertaining to disasters and hazards in a variety of contexts. This title includes: legal controls pertaining to disaster prevention, response, and mitigation; regulations and policies concerning hazardous conditions; and crime and the control thereof in post-disaster situations.

When it comes to food, there has never been another city quite like New York. The Big Apple--a telling nickname--is the city of 50,000 eateries, of fish wriggling in Chinatown baskets, huge pastrami sandwiches on rye, fizzy egg creams, and frosted black and whites. It is home to possibly the densest concentration of ethnic and regional food establishments in the world, from German and Jewish delis to Greek diners, Brazilian steakhouses, Puerto Rican and Dominican bodegas, halal food carts, Irish pubs, Little Italy, and two Koreatowns (Flushing and Manhattan). This is the city where, if you choose to have Thai for dinner, you might also choose exactly which region of Thailand you wish to dine in. Savoring Gotham weaves the full tapestry of the city's rich gastronomy in nearly 570 accessible, informative A-to-Z entries. Written by nearly 180 of the most notable food experts-most of them New Yorkers--Savoring Gotham addresses the food, people, places, and institutions that have made New York cuisine so wildly diverse and immensely appealing. Reach only a little ways back into the city's ever-changing culinary kaleidoscope and discover automats, the precursor to fast food restaurants, where diners in a hurry dropped nickels into slots to unlock their premade meal of choice. Or travel to the nineteenth century, when oysters cost a few cents and were pulled by the bucketful from the Hudson River. Back then the city was one of the major centers of sugar refining, and of brewing, too--48 breweries once existed in Brooklyn alone, accounting for roughly 10% of all the beer brewed in the United States. Travel further back still and learn of the Native Americans who arrived in the area 5,000 years before New York was New York, and who planted the maize, squash, and beans that European and other settlers to the New World embraced centuries later. Savoring Gotham covers New York's culinary history, but also some of the most recognizable restaurants, eateries, and culinary personalities today. And it delves into more esoteric culinary realities, such as urban farming, beekeeping, the Three Martini Lunch and the Power Lunch, and novels, movies, and paintings that memorably depict Gotham's foodscapes. From hot dog stands to haute cuisine, each borough is represented. A foreword by Brooklyn Brewery Brewmaster Garrett Oliver and an extensive bibliography round out this sweeping new collection.

Forked

Ethnographies of Where we Eat

The Chicago Food Encyclopedia

Public Policies and Innovative Strategies for Low-Wage Workers

The New Front Lines of the Labor Movement

Revoltin' New York

The last few decades have helped dispel the myth that media should remain driven by high-end professionals and market share. This book puts forward the concept of "communications from below" in contrast to the "globalization from above" that characterizes many new developments in international organization and media practices. By examining the social and technological roots that influence current media evolution, Drew allows readers to understand not only the Youtubes and Facebooks of today, but to anticipate the trajectory of the technologies to come. Beginning with a look at the inherent weaknesses of the U.S. broadcasting model of mass media, Drew outlines the

early 1960s and 1970s experiments in grassroots media, where artists and activists began to re-engineer electronic technologies to target local communities and underserved audiences. From these local projects emerged national and international communications projects, creating production models, social networks and citizen expectations that would challenge traditional means of electronic media and cultural production. Drew's perspective puts the social and cultural use of the user at the center, not the particular media form. Thus the structure of the book focuses on the local, the national, and the global desire for communications, regardless of the means.

Examining the lives of immigrant workers, both on the job and off.

Is the restaurant an ideal total social phenomenon for the contemporary world? Restaurants are framed by the logic of the market, but promise experiences not of the market. Restaurants are key sites for practices of social distinction, where chefs struggle for recognition as stars and patrons insist on seeing and being seen. Restaurants define urban landscapes, reflecting and shaping the character of neighborhoods, or standing for the ethos of an entire city or nation. Whether they spread authoritarian French organizational models or the bland standardization of American fast food, restaurants have been accused of contributing to the homogenization of cultures. Yet restaurants have also played a central role in the reassertion of the local, as powerful cultural brokers and symbols for protests against a globalized food system. The Restaurants Book brings together anthropological insights into these thoroughly postmodern places.

Based upon Ajit Maan's groundbreaking theory of Internarrative Identity, this collection focuses upon redefining self, slave narrative, the black Caribbean diaspora, and cyberspace to explore the interconnection between identity and life experience as expressed through personal narrative.

Race and Inequality in the Lives of Restaurant Workers

Front of the House, Back of the House

Interest Group Politics

Employment Law for Human Resource Practice

The Social Impact of Inequality in Miami's Growing Restaurant Industry

Dissemination and Implementation Research in Health

An alternative history and geography of the Bay Area that highlights sites of oppression, resistance, and transformation. A People's Guide to the San Francisco Bay Area looks beyond the mythologized image of San Francisco to the places where collective struggle has built the region. Countering romanticized commercial narratives about the Bay Area, geographers Rachel Brahinsky and Alexander Tarr highlight the cultural and economic landscape of indigenous resistance to colonial rule, radical interracial and cross-class organizing against housing discrimination and police violence, young people demanding economically and ecologically sustainable futures, and the often-unrecognized labor of farmworkers and everyday people. The book asks who had—and who has—the power to shape the geography of one of the most watched regions in the world. As Silicon Valley's wealth dramatically transforms the look and feel of every corner of the region, like bankers' wealth did in the past, what do we need to remember about the people and places that have made the Bay Area, with its rich political legacies? With over 100 sites that you can visit and learn from, this book demonstrates critical ways of reading the landscape itself for clues to these histories. A useful companion for travelers, educators, or longtime residents, this guide links multicultural streets and lush hills to suburban cul-de-sacs and wetlands, stretching from the North Bay to the South Bay, from the East Bay to San Francisco. Original maps help guide readers, and thematic tours offer starting points for creating your own routes through the region.

This ground-breaking look at contemporary immigrant labor organizing and mobilization draws on participant observation, ethnographic interviews, historical documents, and new case studies. The expert contributors provide tangible evidence of immigrants' eagerness for collective action and organizing, and argue lucidly that this propensity to organize stems from the immigrants' social isolation. Thus the book parts company with mainstream thinking that recommends building an array of social networks to aid in organizing efforts. Many of the contributors highlight a specific ethnic group and special labor niches, such as the dominance of Punjabi in the New York City taxi industry. Each case study examines efforts beyond the conventional unions to organize the immigrants, including independent syndicalism on the job and worker centers such as the Restaurant Opportunities Center of New York, created to support displaced workers and victims' families of Windows on the World, the restaurant on top of the World Trade Center. An essential text for labor-relations and immigrant studies, the book takes into account the latest debates in the fields of labor studies, urban studies, sociology, and political science.

Packed with cutting-edge cases and hands-on applications, Walsh's EMPLOYMENT LAW FOR HUMAN RESOURCE PRACTICE, 6E explains the major issues and rules of employment law in understandable terms. Readers learn how laws impact careers for both managers and employees. The book addresses legal issues for each stage of employment, from hiring and managing to firing. Current news stories and real cases help readers understand how legal concepts apply to today's actual workplace. Each chapter ends with a summary of practical advice for managers. Coverage addresses the most important topics of employment law including the latest legislation, regulations and case law. Readers learn how to prevent discrimination and harassment, accommodate disabled employees, provide family and medical leave, comply with wage and hour laws, and avoid wrongful terminations and other common legal issues.

Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

The Oxford Encyclopedia of Food and Drink in America

A Food Lover's Companion to New York City

Lessons for Community Organizing, Second Edition

The New Urban Immigrant Workforce

Pervasive Inequality in New York City's Thriving Restaurant Industry

California Cuisine and Just Food