



Reasons The ergonomics involved in musician John Denvers final flight.15 A Kid in a Car A toddler in Kansas is strangled by an electric-powered vehicle window of a particular design.16 The Perilous Plunge This amusement park ride is much too perilous for one unfortunate customer.17 Titanics Wake Two Chicago dockworkers witness a maritime calamity of unthinka

A French motorist discovers yet another form of driver distraction.19 Negative Transfer NASA test pilot Milt Thompson faces certain death unless he can quickly determine why his experimental aircraft is wobbling out of control.20 End Game Greek shipping magnate Pandelis Sfinias contemplates his own fate and the causes of the sinking of the Express Samina fer

After nearly a decade as a sous-chef in a trendy eatery, and fresh off a divorce from the owner, Jenna Stevens is desperate for a change. So when she spots a for-lease sign in her hometown, she impulsively decides to open her very own cooking store. Her crash course in business is aided by a streetwise store manager and Jenna's adoptive mother. But as soon a

parents—aging hippies on a quest to reconnect. Now Jenna must figure out how to reconcile the free-spirited Serenity and Tom with the parents who raised her and decide whether to open her heart to a man who just might be the best thing to happen to her in years. All without sacrificing her newly found dreams. In the end, Jenna will find that there is no perfe

You can't become King of the Pirates on an empty stomach! Monkey D. Luffy has defeated dozens of rivals, and that kind of success takes a whole lot of energy! Fortunately, the pirate cook Sanji stands by Luffy's side, ready to support his captain with flaming kicks and piping-hot meals! Hearty and filling, Sanji's recipes keep the greatest pirate crew in the world w

your culinary skills to the next level! -- VIZ Media

Foundations for Designing User-Centered Systems

The Atomic Chef

Transportation Engineering

Flavor-Forward Food from the Upstart New York City Vegetarian Restaurant

Inventing Los Alamos

An Empirical Research Perspective

Digital Human Modeling

*The #1 New York Times bestseller. Over 4 million copies sold! Tiny Changes, Remarkable Results No matter your goals, Atomic Habits offers a proven framework for improving--every day. James Clear, one of the world's leading experts on habit formation, reveals practical strategies that will teach you exactly how to form good habits, break bad ones, and master the tiny behaviors that lead to remarkable results. If you're having trouble changing your habits, the problem isn't you. The problem is your system. Bad habits repeat themselves again and again not because you don't want to change, but because you have the wrong system for change. You do not rise to the level of your goals. You fall to the level of your systems. Here, you'll get a proven system that can take you to new heights. Clear is known for his ability to distill complex topics into simple behaviors that can be easily applied to daily life and work. Here, he draws on the most proven ideas from biology, psychology, and neuroscience to create an easy-to-understand guide for making good habits inevitable and bad habits impossible. Along the way, readers will be inspired and entertained with true stories from Olympic gold medalists, award-winning artists, business leaders, life-saving physicians, and star comedians who have used the science of small habits to master their craft and vault to the top of their field. Learn how to: make time for new habits (even when life gets crazy); overcome a lack of motivation and willpower; design your environment to make success easier; get back on track when you fall off course; ...and much more. Atomic Habits will reshape the way you think about progress and success, and give you the tools and strategies you need to transform your habits--whether you are a team looking to win a championship, an organization hoping to redefine an industry, or simply an individual who wishes to quit smoking, lose weight, reduce stress, or achieve any other goal.*

*A searing expose of the restaurant industry, and a path to a better, safer, happier meal. In 2019, the restaurant business was booming. Americans spent more than half of their annual food budgets dining out. In a generation, chefs had gone from behind-the-scenes laborers to TV stars. The arrival of Seamless, DoorDash, and other meal delivery apps was overtaking home cooking. Beneath all that growth lurked serious problems. Many of the best restaurants in the world employed unpaid cooks. Meal delivery apps were putting many restaurants out of business. And all that dining out meant dramatically less healthy diets. The industry may have been booming, but it also desperately needed to change. And, then, along came COVID-19. From the farm to the curbside pickup parking spot, everything about the restaurant business is changing, for better or worse. The Next Supper tells this story, and offers clear and essential advice for what and how to eat to ensure the well-being of cooks and waitstaff, not to mention our bodies and the environment. The Next Supper reminds us that breaking bread is an essential human activity, and charts a path to preserving the joy of food in a turbulent era.*

*From chef-owner of the popular all-vegetable New York City restaurant, Dirt Candy, a cookbook of nearly 100 vegetable recipes for home cooks everywhere. Amanda Cohen does not play by the rules. Her vegetable recipes are sophisticated and daring, beloved by omnivore, vegetarian, and vegan diners alike. Dirt Candy: A Cookbook shares the secrets to making her flavorful dishes--from indulgent Stone-Ground Grits with Pickled Shiitakes and Tempura Poached Egg, to hearty Smoked Cauliflower and Waffles with Horseradish Cream Sauce, to playfully addictive Popcorn Pudding with Caramel Popcorn. It also details Amanda's crazy story of building a restaurant from the ground up to its success, becoming one of the most popular restaurants in New York City--all illustrated as a brilliant graphic novel. Both a great read and a source of kitchen inspiration, Dirt Candy: A Cookbook is a must-have for any home cook looking to push the boundaries of vegetable cooking.*

*Handbook of Research on Culturally-Aware Information Technology: Perspectives and Models*

*One Piece Pirate Recipes*

*Forensic Human Factors and Ergonomics*

*Stories of Modern Technology Failures and Cognitive Engineering Successes*

*And Other True Tales of Design, Technology, and Human Error*

*Concepts and Applications*