

1. Record Nr.	UNINA9910792600403321
Autore	Carlson Mim <1950->
Titolo	The executive director's guide to thriving as a nonprofit leader [[electronic resource] /] / Mim Carlson, Margaret Donohoe
Pubbl/distr/stampa	San Francisco, CA, : Jossey-Bass, 2010
ISBN	0-470-60393-3 1-282-68512-0 9786612685125 0-470-60390-9
Edizione	[2nd ed.]
Descrizione fisica	1 online resource (345 p.)
Collana	The Jossey-Bass Nonprofit Guidebook Series ; ; v.7
Altri autori (Persone)	DonohoeMargaret <1954->
Disciplina	658.4/22
Soggetti	Nonprofit organizations - Management Associations, institutions, etc - Management Chief executive officers
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	The Executive Director's Guide to Thriving as a Nonprofit Leader, Second Edition; Contents; Exhibits; Preface; The Authors; Part 1: Finding Your Way as Executive Director; Chapter 1: Understanding This Big Job; Chapter 2: Developing as an Executive Director; Chapter 3: Finding Balance in the Role of Executive Director; Part 2: Executive Director as Visionary; Chapter 4: Understanding Nonprofit Organizational Culture; Chapter 5: Embracing Your Organization's Values; Chapter 6: Creating a Vision and Plan; Chapter 7: Determining Organizational Effectiveness Part 3: Executive Director as Change AgentChapter 8: Embracing a Changing Nonprofit Environment; Chapter 9: Understanding Changing Life Cycle Stages in Nonprofits; Chapter 10: Leading Organizational Change; Part 4: Executive Director as Relationship Builder; Chapter 11: Nurturing a Relationship with the Board; Chapter 12: Developing Relationships with Individual Board Members; Chapter 13: Establishing Productive Staff Relationships; Chapter 14: Following the Founder; Part 5: Executive Director as Community Creator; Chapter 15: Engaging External Stakeholders

Chapter 16: Embracing Partnerships and CollaborationPart 6: Executive Director as Resource Wizard; Chapter 17: Ensuring Sound Financial Management; Chapter 18: Sustaining the Organization with Team-Based Fundraising; Part 7: Leadership in Transition; Chapter 19: Planning for Healthy Transitions of Leadership; Chapter 20: Moving On; Conclusion; Resources; Index

Sommario/riassunto

Praise for the Second Edition of The Executive Director's Guide to Thriving as a Nonprofit Leader ""This book is a gift for nonprofit leaders in all stages of their careers. With clarity and profound simplicity, it dissects the otherwise overwhelming role of the nonprofit executive director into understandable components that can then be made workable (and even fulfilling!). It is a highly readable and practical road map for success.""-Molly Polidoroff, executive director, Center for Excellence in Nonprofits ""The Executive Director's Guide to Thriving as a Nonp

2. Record Nr.

UNINA9910789988103321

Autore

Leong-Salobir Cecilia

Titolo

Food culture in colonial Asia : a taste of empire / / ecilia Leong-Salobir

Pubbl/distr/stampa

Milton Park, Abingdon, Oxon ; ; New York : , : Routledge, , 2011

ISBN

1-136-72653-5
1-283-10319-2
9786613103192
1-136-72654-3
0-203-81706-0

Descrizione fisica

1 online resource (209 p.)

Collana

Routledge studies in the modern history of Asia ; ; 69

Classificazione

HIS054000HIS003000HIS017000

Disciplina

394.1/2095

Soggetti

Food - Social aspects - Asia
Cooking, Asian - Social aspects
Food habits - Asia - History
Asia Social life and customs
Asia Colonial influence History

Lingua di pubblicazione

Inglese

Formato

Materiale a stampa

Livello bibliografico

Monografia

Note generali

Description based upon print version of record.

Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Cover; Food Culture in Colonial Asia: A taste of empire; Copyright; Contents; Acknowledgements; Introduction; 1. What empire builders ate; 2. The colonial appropriation of curry; 3. Servants of empire: The role and representation of domestic servants in the colonial household; 4. Leisure and segregation: clubs, hill stations and rest-houses; 5. Dirt and disease; Conclusion; Glossary; Notes; Bibliography; Index
Sommario/riassunto	"Presenting a social history of colonial food practices in India, Malaysia and Singapore, this book discusses the contribution that Asian domestic servants made towards the development of this cuisine between 1858 and 1963. Domestic cookbooks, household management manuals, memoirs, diaries and travelogues are used to investigate the culinary practices in the colonial household, as well as in clubs, hill stations, hotels and restaurants. Challenging accepted ideas about colonial cuisine, the book argues that a distinctive cuisine emerged as a result of negotiation and collaboration between the expatriate British and local people, and included dishes such as curries, mulligatawny, kedgeree, country captain and pish pash. The cuisine evolved over time, with the indigenous servants consuming both local and European foods. The book highlights both the role and representation of domestic servants in the colonies. It is an important contribution for students and scholars of food history and colonial history, as well as Asian Studies"--