CAREERS & ELECTIVES
Proclamation 2017

BUSINESS & FINANCE
Page 1

HEALTH SCIENCE
Page 6

HUMAN SERVICES
Page 8

ARCHITECTURE & CONSTRUCTION
Page 12

CUSTOM SOLUTIONS
Page 13

mhetexas.com
Business & Professional Communication provides students with a modern, practical approach to effective professional communication. Focusing on current technologies, students will learn how to utilize e-mail and social media; create effective business messages; prepare and deliver engaging speeches and presentations; write polished résumés and cover letters and succeed in a job interview.

Key features:

• Complete coverage of Texas standards, including TEKS correlations for every chapter.
• Practical, hands-on end of chapter exercises to reinforce key concepts.
• ConnectED, an integrated assignment and assessment platform, connects students with the tools needed to achieve success.
• LearnSmart Achieve™, within ConnectED, develops or improves editing and writing skills to empower students to put responsible writing into practice.
• Robust digital teacher resources include case studies, test banks, Teacher Manual, and PowerPoint® presentations.

Sample online today at mhetexas.com
PREPARES TODAY’S STUDENTS FOR THE CHALLENGES OF COMMUNICATING PROFESSIONALLY

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.

TABLE OF CONTENTS

<table>
<thead>
<tr>
<th>Part One</th>
<th>The Building Blocks of Effective Messages</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chapter 1</td>
<td>Succeeding in Business Communication</td>
</tr>
<tr>
<td>Chapter 2</td>
<td>Adapting Your Message to Your Audience</td>
</tr>
<tr>
<td>Chapter 3</td>
<td>Building Goodwill</td>
</tr>
<tr>
<td>Chapter 4</td>
<td>Navigating the Business Communication</td>
</tr>
<tr>
<td></td>
<td>Environment</td>
</tr>
<tr>
<td>Part Two</td>
<td>The Communication Process</td>
</tr>
<tr>
<td>Chapter 5</td>
<td>Planning, Composing, and Revising</td>
</tr>
<tr>
<td>Chapter 6</td>
<td>Designing Documents</td>
</tr>
<tr>
<td>Chapter 7</td>
<td>Communicating across Cultures</td>
</tr>
<tr>
<td>Chapter 8</td>
<td>Working and Writing in Teams</td>
</tr>
<tr>
<td>Part Three</td>
<td>Basic Business Messages</td>
</tr>
<tr>
<td>Chapter 9</td>
<td>Sharing Informative and Positive Messages</td>
</tr>
<tr>
<td></td>
<td>with Appropriate Technology</td>
</tr>
<tr>
<td>Chapter 10</td>
<td>Delivering Negative Messages</td>
</tr>
<tr>
<td>Chapter 11</td>
<td>Crafting Persuasive Messages</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Part Four</th>
<th>The Job Hunt</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chapter 12</td>
<td>Building Résumés</td>
</tr>
<tr>
<td>Chapter 13</td>
<td>Writing Job Application Letters</td>
</tr>
<tr>
<td>Chapter 14</td>
<td>Interviewing, Writing Follow-Up Messages,</td>
</tr>
<tr>
<td></td>
<td>and Succeeding in the Job</td>
</tr>
<tr>
<td>Part Five</td>
<td>Proposals and Reports</td>
</tr>
<tr>
<td>Chapter 15</td>
<td>Researching Proposals and Reports</td>
</tr>
<tr>
<td>Chapter 16</td>
<td>Creating Visuals and Data Displays</td>
</tr>
<tr>
<td>Chapter 17</td>
<td>Writing Proposals and Progress Reports</td>
</tr>
<tr>
<td>Chapter 18</td>
<td>Analyzing Information and Writing Reports</td>
</tr>
<tr>
<td>Chapter 19</td>
<td>Making Oral Presentations</td>
</tr>
<tr>
<td>Part Six</td>
<td>Perfecting Communication</td>
</tr>
<tr>
<td>Chapter 20</td>
<td>Formatting Letters and E-mail Messages</td>
</tr>
<tr>
<td>Chapter 21</td>
<td>Writing Correctly</td>
</tr>
<tr>
<td>Chapter 22</td>
<td>Citing and Documenting Sources</td>
</tr>
</tbody>
</table>
A perfect introduction to accounting principles for students considering a career in accounting, finance, or entrepreneurship.

*Glenco Accounting* makes abstract accounting principles concrete and accessible through a highly visual, step-by-step approach to analyzing transactions and accounting processes. Using this highly structured and visual analysis helps students internalize the habits of good accounting and understand the reasons behind accounting rules and procedures.

The program covers the basics of the accounting cycle:

- Business transactions and how to record them
- Posting journal entries to general ledger accounts
- The six-column worksheet
- Financial statements
- Payroll and banking activities
- Cash funds and inventories
- Partnerships and ethics

Sample online today at [mhetexas.com](http://mhetexas.com)
REAL-WORLD APPLICATIONS & CONNECTIONS

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.

TABLE OF CONTENTS

1 You and the World of Accounting
2 The World of Business and Accounting
3 Business Transactions and the Accounting Equation
4 Transactions That Affect Assets, Liabilities, and Owner’s Capital
5 Transactions That Affect Revenue, Expenses, and Withdrawals
6 Recording Transactions in a General Journal
7 Posting Journal Entries to General Ledger Accounts
8 The Six-Column Work Sheet
9 Financial Statements for a Sole Proprietorship
10 Completing the Accounting Cycle for a Sole Proprietorship
11 Cash Control and Banking Activities
12 Payroll Accounting
13 Payroll Liabilities and Tax Records
14 Accounting for Sales and Cash Receipts
15 Accounting for Purchases and Cash Payments
16 Special Journals: Sales and Cash Receipts
17 Special Journals: Purchases and Cash Payments
18 Adjustments and the Ten-Column Work Sheet
19 Financial Statements for a Corporation
20 Completing the Accounting Cycle for a Merchandising Corporation
21 Accounting for Publicly Held Corporations
22 Cash Funds
23 Plant Assets and Depreciation
24 Uncollectible Accounts Receivable
25 Inventories
26 Notes Payable and Receivable
27 Introduction to Partnerships
28 Financial Statements and Liquidation of a Partnership
29 Ethics in Accounting
BUSINESS AND PERSONAL LAW

REAL-WORLD CONNECTIONS

© 2016 | Grades 9–12

Business and Personal Law: Real-World Connections integrates reading and academic strategies to improve students’ comprehension of concepts and reinforce academics skills to meet NCLB requirements. real court cases in every chapter and unit.

- Engage with real court cases in every chapter and unit
- Expose students to Cyberlaw, bridging the Internet, business law, and consumer law

TABLE OF CONTENTS

1 The Law and the Courts
2 Criminal Law
3 Tort Law
4 What Is a Contract?
5 Elements of a Contract
6 How Contracts Come to an End
7 Consumer Law and Contracts
8 Personal Property
9 Renting or Owning a Home
10 Banking and Negotiable Instruments
11 Credit and Debt
12 Credit Protection and Bankruptcy
13 Agency and Employment
14 Agency Authority and Termination
15 Employment Law
16 Forms of Business
17 Operating a Corporation
18 Business and Regulations
19 Cyberlaw and E-Commerce
20 Marriage and Divorce
21 Insurance and Estate Planning

Sample online today at www.mheonline.com/business_personallaw

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.

For more information, or to contact your representative visit mhetexas.com
**MARKETING ESSENTIALS**

© 2016 | Grades 9–12

*Marketing Essentials* incorporates research-based reading strategies correlated to the National Marketing Standards and covers the latest trends in marketing, including green marketing, social media marketing, e-marketing, and global marketing.

- Engage students hands-on with project-based assignments providing applications of marketing concepts

Sample online today at [www.mheonline.com/marketing_essentials](http://www.mheonline.com/marketing_essentials)

Both print and digital student and teacher materials are available.

**For pricing and ordering information, contact your Texas sales representative.**

---

**ELEMENTARY STATISTICS: A STEP BY STEP APPROACH**

© 2015 | Bluman | Grades 9-12

*Elementary Statistics: A Step by Step Approach* offers both print and digital solutions for the general statistics course for students whose mathematical background is limited to algebra. The book follows a non-theoretical approach without formal proofs, explaining concepts intuitively and supporting them with abundant examples. Available with *Elementary Statistics* is ALEKS® 360, your complete digital solution that uses adaptive artificial intelligence to individualize the study of course content. Students also have access to a media-rich eBook.

Both print and digital student and teacher materials are available.

**For pricing and ordering information, contact your Texas sales representative.**
HOLE’S HUMAN ANATOMY & PHYSIOLOGY

TEXAS EDITION

© 2017 | Shier | Grades 9-12

Hole’s Human Anatomy & Physiology assumes no prior science knowledge by students and places an emphasis on the fundamentals. Full integration of robust print and digital resources help students grow in their understanding of anatomy and physiology while ensuring coverage of the Anatomy and Physiology TEKS.

This program includes:

- A dynamic and vibrant three-dimensional art program that provides visual and contextual support to help students derive meaning.
- The Learn, Practice, Assess instructional model that helps students master anatomy and physiology.
- ConnectED®, an integrated assignment and assessment platform that connects students with the tools needed to achieve success. ConnectED houses SmartBook®, an adaptive reading experience designed to transform the way students read and helps them retain more knowledge.
- The Hole’s Human Anatomy & Physiology Teacher’s Manual provides the answers to all of the assessment questions found within the student edition. In addition to student answers, the Teacher’s Manual also includes Lecture Suggestions and Guidelines, English Language Proficiency Standards (ELPS) Strategies, Application Questions and Critical Thinking Issues that can be used to augment the teaching of the chapter content.

Sample online today at mhetexas.com

For more information, or to contact your representative visit mhetexas.com
The Laboratory Manual for Human Anatomy & Physiology by Terry R. Martin is a streamlined lab manual ideal for the high school classroom. 34 hands-on laboratory activities complement Hole’s Human Anatomy & Physiology and any Anatomy and Physiology course.

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.
HUMAN SERVICES

THE DEVELOPING CHILD

© 2016 | Grades 9–12

Practice lifetime learning skills

The Developing Child is a comprehensive overview of the ages and stages of child development using an observation and scientific approach. Students learn how child development theory relates to parenting and workplace applications. Safe Child/Healthy Child activities and Expert Advice tips are found throughout the text. Unit-long projects reinforce concepts through application. Information and activities on special needs children are integrated.

TABLE OF CONTENTS

Unit 1  | Children and Parenting
Chapter 1 | Learning About Children
Chapter 2 | Responsibilities of Parenting
Chapter 3 | Building Strong Families
Unit 2  | Pregnancy and Childbirth
Chapter 4 | Prenatal Development
Chapter 5 | Preparing for Birth
Chapter 6 | The Baby’s Arrival
Unit 3  | Baby’s First Year
Chapter 7 | Physical Development of Infants
Chapter 8 | Emotional and Social Development of Infants
Chapter 9 | Intellectual Development of Infants
Unit 4  | The Child from One to Three
Chapter 10 | Physical Development from One to Three
Chapter 11 | Emotional and Social Development from One to Three
Chapter 12 | Intellectual Development from One to Three
Unit 5  | The Child from Four to Six
Chapter 13 | Physical Development from Four to Six
Chapter 14 | Emotional and Social Development from Four to Six
Chapter 15 | Intellectual Development from Four to Six
Unit 6  | The Child from Seven to Twelve
Chapter 16 | Physical Development from Seven to Twelve
Chapter 17 | Emotional and Social Development from Seven to Twelve
Chapter 18 | Intellectual Development from Seven to Twelve
Unit 7  | Additional Topics of Study
Chapter 19 | Adolescence
Chapter 20 | Children’s Health and Safety
Chapter 21 | Family Challenges
Chapter 22 | Child Care and Early Education
Chapter 23 | Careers Working with Children

Sample online today at mhetexas.com

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.

For more information, or to contact your representative visit mhetexas.com
Prepare students for rewarding careers

*Child Care Today* provides a solid introduction to both the theory and practice of caring for young children. Explicitly designed for high school students, *Child Care Today* explores career options, examines the latest theories in early childhood development, offers practical tips for day-to-day child care activities, and introduces students to the practical realities of working in a child care business. Students will practice developing educational programs and activities and learn about health and safety concerns. The Child Development Associate Certification Modules in ConnectED help prepare students for the CDA credential and the Pre-PAC Certifications from AAFCS.

**TABLE OF CONTENTS**

<table>
<thead>
<tr>
<th>Unit</th>
<th>Chapter</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Chapter 1</td>
<td>Exploring Career Opportunities</td>
</tr>
<tr>
<td>1</td>
<td>Chapter 2</td>
<td>Early Childhood Careers</td>
</tr>
<tr>
<td>1</td>
<td>Chapter 3</td>
<td>Employability Skills</td>
</tr>
<tr>
<td>1</td>
<td>Chapter 4</td>
<td>Professional Skills</td>
</tr>
<tr>
<td>1</td>
<td>Chapter 5</td>
<td>Child Development Principles</td>
</tr>
<tr>
<td>2</td>
<td>Chapter 1</td>
<td>Health, Safety, and Emergency Response</td>
</tr>
<tr>
<td>2</td>
<td>Chapter 2</td>
<td>Observation Skills</td>
</tr>
<tr>
<td>2</td>
<td>Chapter 3</td>
<td>Preventing Abuse and Neglect</td>
</tr>
<tr>
<td>2</td>
<td>Chapter 4</td>
<td>Promoting Nutrition and Wellness</td>
</tr>
<tr>
<td>2</td>
<td>Chapter 5</td>
<td>Guiding Behavior and Social Competence</td>
</tr>
<tr>
<td>3</td>
<td>Chapter 1</td>
<td>Managing an Early Childhood Program</td>
</tr>
<tr>
<td>3</td>
<td>Chapter 2</td>
<td>Quality Early Childhood Programs</td>
</tr>
<tr>
<td>3</td>
<td>Chapter 3</td>
<td>Schedules and Routines</td>
</tr>
<tr>
<td>3</td>
<td>Chapter 4</td>
<td>Environments, Equipment, and Supplies</td>
</tr>
<tr>
<td>3</td>
<td>Chapter 5</td>
<td>Family Program Partnerships</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 1</td>
<td>Providing Early Care and Education</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 2</td>
<td>Nurturing Infant Development</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 3</td>
<td>Nurturing Toddlers</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 4</td>
<td>Nurturing and Teaching Preschoolers</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 5</td>
<td>Teaching School-Age Children</td>
</tr>
<tr>
<td>4</td>
<td>Chapter 6</td>
<td>Inclusion of Children with Special Needs</td>
</tr>
<tr>
<td>5</td>
<td>Chapter 1</td>
<td>Developmentally Appropriate Activities</td>
</tr>
<tr>
<td>5</td>
<td>Chapter 2</td>
<td>Approaches to Teaching and Learning</td>
</tr>
<tr>
<td>5</td>
<td>Chapter 3</td>
<td>Literacy and Language Arts</td>
</tr>
<tr>
<td>5</td>
<td>Chapter 4</td>
<td>Math and Science Explorations</td>
</tr>
<tr>
<td>6</td>
<td>Chapter 1</td>
<td>Dramatic Play and Cultural Awareness</td>
</tr>
<tr>
<td>6</td>
<td>Chapter 2</td>
<td>Art, Music, and Movement</td>
</tr>
</tbody>
</table>

Sample online today at [www.mheonline.com/childcare_today](http://www.mheonline.com/childcare_today)

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.
Developing healthy eating and fitness habits

Food, Nutrition & Wellness focuses on nutrition basics, food prep, and kitchen basics with emphasis on safety and sanitation. It expands the content information about International and cultural foods with the focus on Project-based learning. Unit projects provide opportunities for students to apply what they learned to help build relationships at home, school, work, and in the community.

TABLE OF CONTENTS

Chapter 1 Wellness and Food Choices
Chapter 2 Physical Fitness and Active Living
Chapter 3 Food and Culture
Chapter 4 Food and the Marketplace
Chapter 5 Food Safety and Sanitation
Chapter 6 Kitchen Safety
Chapter 7 Nutrients: From Food to You
Chapter 8 Dietary Guidelines
Chapter 9 My Pyramid and You
Chapter 10 Choices for Your Healthy Weight
Chapter 11 Fuel Up for Sports
Chapter 12 Nutrition Throughout the Life Cycle
Chapter 13 Vegetarian Choices
Chapter 14 Special Health Concerns
Chapter 15 Consumer Issues: Fact vs. Fiction
Chapter 16 Planning Nutritious Meals and Snacks
Chapter 17 Shopping for Food
Chapter 18 Eating Well When Away from Home
Chapter 19 Kitchen Equipment
Chapter 20 Skills for Preparing Flavorful Food
Chapter 21 Cooking Basics
Chapter 22 Organizing the Kitchen
Chapter 23 Serving a Meal
Chapter 24 Grains
Chapter 25 Vegetables
Chapter 26 Fruit
Chapter 27 Milk
Chapter 28 Meat, Poultry, and Fish
Chapter 29 Eggs, Beans, and Nuts
Chapter 30 Fats and Oils
Chapter 31 Salads
Chapter 32 Quick and Yeast Breads
Chapter 33 Mixed Foods and Snacks
Chapter 34 Desserts

Sample online today at mhetexas.com

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.
Teach culinary arts with hands-on tools

*Culinary Essentials* teaches students about the roles and functions of people engaged in food production and foodservice careers emphasizing the basics of nutrition, consumer skills, food science principles, and lab-based food preparation techniques. The hands-on approach includes unit-length projects, certification prep activities, lab applications, and step-by-step illustrations. *Culinary Essentials* is the perfect tool to get ready for SkillsUSA competitive events and prepare for advanced culinary studies.

**TABLE OF CONTENTS**

<table>
<thead>
<tr>
<th>Unit</th>
<th>Culinary Applications</th>
<th>Chapter</th>
<th>Safety and Sanitation Principles</th>
<th>Chapter</th>
<th>HACCP Applications</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Culinary Safety</td>
<td>1</td>
<td>Chapter 1</td>
<td>2</td>
<td>The Foodservice Industry</td>
</tr>
<tr>
<td>2</td>
<td>The Foodservice Industry</td>
<td>3</td>
<td>Chapter 2</td>
<td>4</td>
<td>Foodservice Career Opportunities</td>
</tr>
<tr>
<td>3</td>
<td>Quality Foodservice Practices</td>
<td>4</td>
<td>Chapter 3</td>
<td>5</td>
<td>Customer Service</td>
</tr>
<tr>
<td>4</td>
<td>Foodservice Management</td>
<td>5</td>
<td>Chapter 4</td>
<td>6</td>
<td>The Dining Experience</td>
</tr>
<tr>
<td>5</td>
<td>Standards, Regulations, and Laws</td>
<td>6</td>
<td>Chapter 5</td>
<td>7</td>
<td>Foodservice Management</td>
</tr>
<tr>
<td>6</td>
<td>The Professional Kitchen</td>
<td>7</td>
<td>Chapter 6</td>
<td>8</td>
<td>Standards and Regulations</td>
</tr>
<tr>
<td>7</td>
<td>Equipment and Technology</td>
<td>8</td>
<td>Chapter 7</td>
<td>9</td>
<td>Customer Service</td>
</tr>
<tr>
<td>8</td>
<td>Knives and Smallwares</td>
<td>9</td>
<td>Chapter 8</td>
<td>10</td>
<td>The Dining Experience</td>
</tr>
<tr>
<td>9</td>
<td>Culinary Nutrition</td>
<td>10</td>
<td>Chapter 9</td>
<td>11</td>
<td>Foodservice Career Opportunities</td>
</tr>
<tr>
<td>10</td>
<td>Creating Menus</td>
<td>11</td>
<td>Chapter 10</td>
<td>12</td>
<td>Customer Service</td>
</tr>
<tr>
<td>11</td>
<td>Using Standardized Recipes</td>
<td>12</td>
<td>Chapter 11</td>
<td>13</td>
<td>The Professional Kitchen</td>
</tr>
<tr>
<td>12</td>
<td>Cost Control Techniques</td>
<td>13</td>
<td>Chapter 12</td>
<td>14</td>
<td>Equipment and Technology</td>
</tr>
<tr>
<td>13</td>
<td>Chapter 13</td>
<td>14</td>
<td>Chapter 14</td>
<td>15</td>
<td>Knives and Smallwares</td>
</tr>
<tr>
<td>14</td>
<td>Chapter 14</td>
<td>15</td>
<td>Chapter 15</td>
<td>16</td>
<td>Culinary Nutrition</td>
</tr>
<tr>
<td>15</td>
<td>Cooking Techniques</td>
<td>16</td>
<td>Chapter 16</td>
<td>17</td>
<td>Creating Menus</td>
</tr>
<tr>
<td>16</td>
<td>Seasonings and Flavorings</td>
<td>17</td>
<td>Chapter 17</td>
<td>18</td>
<td>Using Standardized Recipes</td>
</tr>
<tr>
<td>17</td>
<td>Breakfast Cookery</td>
<td>18</td>
<td>Chapter 18</td>
<td>19</td>
<td>Cost Control Techniques</td>
</tr>
<tr>
<td>18</td>
<td>Garde Manger Basics</td>
<td>19</td>
<td>Chapter 19</td>
<td>20</td>
<td>Culinary Applications</td>
</tr>
<tr>
<td>19</td>
<td>Sandwiches and Appetizers</td>
<td>20</td>
<td>Chapter 20</td>
<td>21</td>
<td>Culinary Applications</td>
</tr>
<tr>
<td>20</td>
<td>Stocks, Sauces, and Soups</td>
<td>21</td>
<td>Chapter 21</td>
<td>22</td>
<td>Friends</td>
</tr>
<tr>
<td>21</td>
<td>Fish and Shellfish</td>
<td>22</td>
<td>Chapter 22</td>
<td>23</td>
<td>Meat Cookery</td>
</tr>
<tr>
<td>22</td>
<td>Poultry Cookery</td>
<td>23</td>
<td>Chapter 23</td>
<td>24</td>
<td>Pasta and Grains</td>
</tr>
<tr>
<td>23</td>
<td>Meat Cookery</td>
<td>24</td>
<td>Chapter 24</td>
<td>25</td>
<td>Friends, Vegetables, and Legumes</td>
</tr>
<tr>
<td>24</td>
<td>Pasta and Grains</td>
<td>25</td>
<td>Chapter 25</td>
<td>26</td>
<td>Baking and Pastry Applications</td>
</tr>
<tr>
<td>25</td>
<td>Fruits, Vegetables, and Legumes</td>
<td>26</td>
<td>Chapter 26</td>
<td>27</td>
<td>Baking Techniques</td>
</tr>
<tr>
<td>26</td>
<td>Baking and Pastry Applications</td>
<td>27</td>
<td>Chapter 27</td>
<td>28</td>
<td>Yeast Breads and Rolls</td>
</tr>
<tr>
<td>27</td>
<td>Baking Techniques</td>
<td>28</td>
<td>Chapter 28</td>
<td>29</td>
<td>Quick Breads</td>
</tr>
<tr>
<td>28</td>
<td>Yeast Breads and Rolls</td>
<td>29</td>
<td>Chapter 29</td>
<td></td>
<td>Desserts</td>
</tr>
</tbody>
</table>

Sample online today at [www.mheonline.com/culinary_essentials](http://www.mheonline.com/culinary_essentials)

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.
Carpentry & Building Construction is a comprehensive program that focuses on residential construction and procedures. With fundamentals of commercial construction included, this program introduces students and young professionals to the essential knowledge and skills needed to work in a professional construction environment.

TABLE OF CONTENTS

Chapter 1  The Construction Industry
Chapter 2  Building Codes & Planning
Chapter 3  Construction Safety & Health
Chapter 4  Hand Tools
Chapter 5  Power Saws
Chapter 6  Other Power & Pneumatic Tools
Chapter 7  Ladders, Scaffolds & Other Support
Chapter 8  Concrete as a Building Material
Chapter 9  Locating the House on the Building Site
Chapter 10  Foundation Walls
Chapter 11  Concrete Flatwork
Chapter 12  Wood as a Building Material
Chapter 13  Engineered Wood
Chapter 14  Structural Systems
Chapter 15  Floor Framing
Chapter 16  Wall Framing & Sheathing
Chapter 17  Basic Roof Framing
Chapter 18  Hip, Valley, & Jack Rafters
Chapter 19  Roof Assembly & Sheathing
Chapter 20  Windows & Skylights
Chapter 21  Residential Doors
Chapter 22  Roofing & Gutters
Chapter 23  Siding
Chapter 24  Brick Masonry & Siding
Chapter 25  Stairways
Chapter 26  Molding & Trim
Chapter 27  Cabinets & Countertops
Chapter 28  Wall Paneling
Chapter 29  Steel Framing Basics
Chapter 30  Mechanicals
Chapter 31  Thermal & Acoustical Insulation
Chapter 32  Wall & Ceiling Surfaces
Chapter 33  Exterior & Interior Paint
Chapter 34  Finish Flooring
Chapter 35  Decks & Porches

Sample online today at www.mheonline.com/carpentry

Both print and digital student and teacher materials are available.

For pricing and ordering information, contact your Texas sales representative.
CUSTOM SOLUTIONS

Craft content to match your vision

One size doesn’t fit all.

You need to deliver programs the way you want, better meet your students’ needs, and create compelling learning solutions to fit your budget.

Now, you can design custom educational solutions—classroom materials, books, digital solutions, and integrated program alternatives.

Let us build a solution that works for you

A customized solution from McGraw-Hill Education ensures you deliver a program containing trusted, research-based content. Partner with our Custom Solutions experts to create student and teacher editions, intervention programs, or supplemental products—delivered as print, digital or both.

Work with your representative

With the help of our skilled custom product development team, Custom Solutions lets you build classroom texts, digital solutions, and integrated program alternatives. Get flexible, economical, and dynamic solutions to specifically work for your district school or classroom.

Learn more at: mheonline.com/custom

WHAT OUR CUSTOMERS ARE SAYING

“One of my greatest needs and desires has been fulfilled by the creation of a custom-bound Louisiana Fine Arts textbook. Not only does it cover the areas of fine arts—it includes the connection of the arts to our everyday lives, and extends to architecture, photography, film and television, and video art. This comprehensive book is currently being used in classrooms across our Caddo district and around Louisiana.”

- Henry E. Price, Supervisor of Art, Caddo Parish Public Schools, Shreveport, LA
The Future Is Bright with McGraw-Hill Education as Your Partner

Actions speak louder than words. We prove our commitment to you and your students with:

- Intensive technology training
- Program implementation training
- Ongoing support and troubleshooting

Meet Your Texas Sales Team

- **Jack Butler**  
  West Texas/Panhandle  
  jack.butler@mheducation.com  
  Phone: 806-543-6360

- **Laura McDonald**  
  El Paso Area  
  laura.mcdonald@mheducation.com  
  Phone: 915-422-0616

- **Eduardo Holguin**  
  South Texas/Rio Grande Valley  
  ed.holguin@mheducation.com  
  Phone: 210-422-3089

- **Jason Scott**  
  Dallas/Fort Worth Metro  
  jason.scott@mheducation.com  
  Phone: 972-310-1854

- **Kim Julius**  
  North Central Texas  
  kim.julius@mheducation.com  
  Phone: 817-988-1857

- **Rob Wales**  
  Austin/Central Texas  
  rob.wales@mheducation.com  
  Phone: 512-348-5213

- **Bryan McCaskill**  
  East Texas  
  bryan.mccaskill@mheducation.com  
  Phone: 903-916-0136

- **Kyle Koon**  
  Dallas ISD/Northeast Texas  
  kyle.koon@mheducation.com  
  Phone: 214-914-9794

- **Liz Flores**  
  San Antonio Area  
  liz.flores@mheducation.com  
  Phone: 210-854-0233

- **Kim Hayes**  
  South Central/Coastal Texas  
  kim.hayes@mheducation.com  
  Phone: 281-851-2844

- **Lisa Spicer**  
  Houston ISD/South Harris County  
  lisa.spicer@mheducation.com  
  Phone: 281-455-7241

- **Marnie Watson**  
  North Houston  
  marnie.watson@mheducation.com  
  Phone: 281-253-1661

Districts Fewer Than 1000 Students:

- **Kristy Brooks**  
  North Texas  
  kristy.brooks@mheducation.com  
  Phone: 817-313-4856

- **Brooke Vyoral**  
  South Texas  
  brooke.vyoral@mheducation.com  
  Phone: 281-841-1131

For more information, or to contact your rep visit [mhetexas.com](http://mhetexas.com)