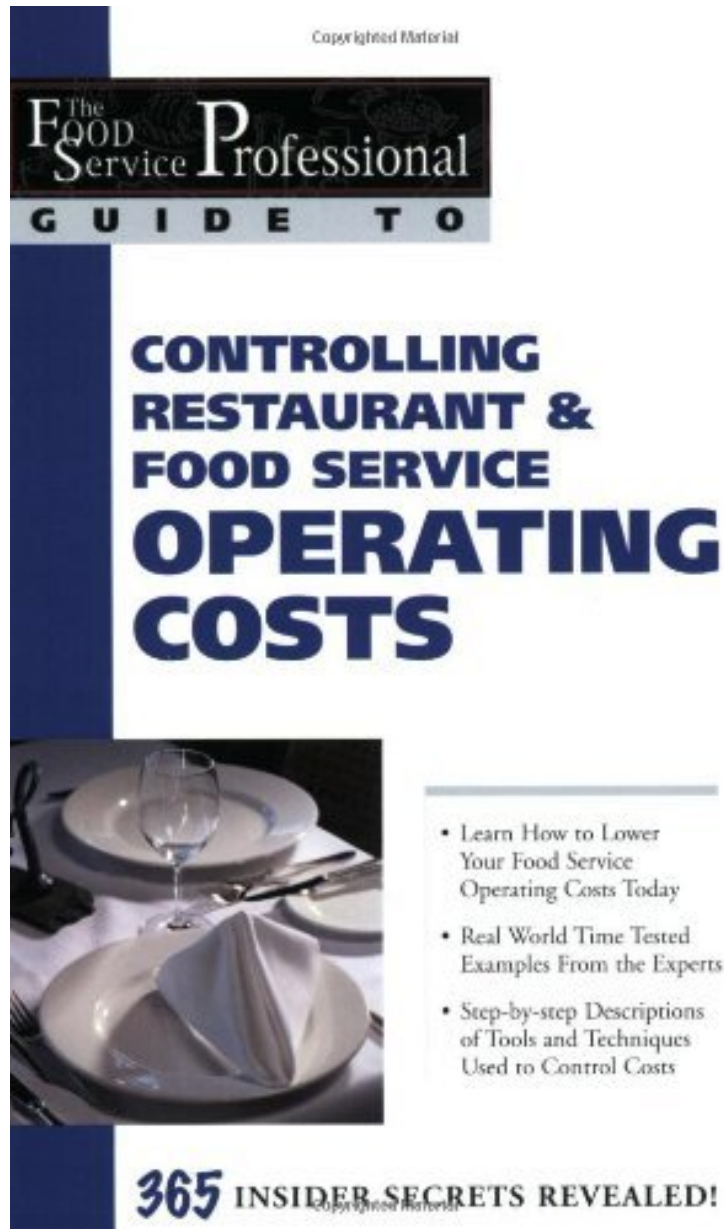


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Cheryl Lewis

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before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Food Service Professional Guide to Controlling Restaurant Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To):

1 of 1 people found the following review helpful. Good for Newbies or a Refresher for the ExperiencedBy DavidPurchased this as a gift for my father who's owned a restaurant for 25+ years. In this economy I figured any little bit of information might help and I didn't really expect this to tell him anything he didn't already know but it's relatively inexpensive so I figured "why not?"I was more or less right. "Sometimes it's good to remember the basics" was his take on it. It didn't tell him anything he didn't know but it did remind him of a few things and that was the goal. I expect this would be more beneficial to the young, inexperienced restaurant owner/manager but for the more experienced professional you'll probably have the same reaction my father did. It's a relatively quick read and well-organized with the tips and explanations. The book also arrived quickly and in the promised condition.Again, if you're a newbie or just starting out this may be of great help to you. If you're already established don't expect any ground-breaking revelations. Just a few reminders of what you may have forgotten.1 of 1 people found the following review helpful. Out of Date But UsefulBy Always AmberGranted this book is a bit outdated, the information is very useful and it will give you a solid foundation to start with by pointing out specific restaurant management points. If you've been in the industry for a while this book may not help you but if you're new to the industry or want to further your knowledge for perhaps a management job then this book is a good start.0 of 0 people found the following review helpful. Five StarsBy The product is okayWonderful book

This series of fifteen books - The Food Service Professional Guide TO Series from the editors of the Food Service Professional magazine are the best and most comprehensive books for serious food service operators available today. These step-by-step guides on a specific management subject range from finding a great site for your new restaurant to how to train your wait staff and literally everything in between. They are easy and fast-to-read, easy to understand and will take the mystery out of the subject. The information is boiled down to the essence. They are filled to the brim with up to date and pertinent information. The books cover all the bases, providing clear explanations and helpful, specific information. All titles in the series include the phone numbers and web sites of all companies discussed. What you will not find are wordy explanations, tales of how someone did it better, or a scholarly lecture on the theory. Every paragraph in each of the books are comprehensive, well researched, engrossing, and just plain fun-to-read, yet are packed with interesting ideas. You will be using your highlighter a lot! The best part aside from the content is they are very moderately priced. The whole series may also be purchased the ISBN number for the series is 0910627266. You are bound to get a great new idea to try on every page if not out of every paragraph. Do not be put off by the low price, these books really do deliver the critical information and eye opening ideas you need to succeed without the fluff so commonly found in more expensive books on the subject. Highly recommended!Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 144 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

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