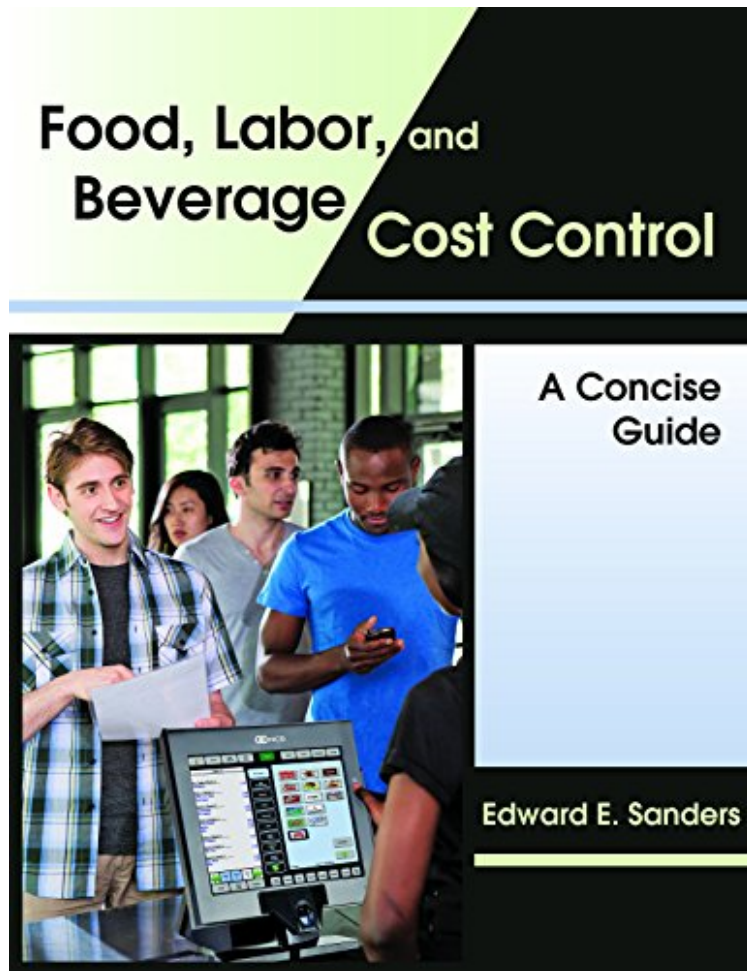


Food, Labor, and Beverage Cost Control: A Concise Guide

Edward E. Sanders

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Edward E. Sanders : Food, Labor, and Beverage Cost Control: A Concise Guide before purchasing it in order to gauge whether or not it would be worth my time, and all praised Food, Labor, and Beverage Cost Control: A Concise Guide:

Foodservice operators have the advantage of using point of sale system applications and tablets. While the POS system is an efficient tool to process information, analyze customer guest check orders, and track employees, it doesn't uproot the need for foodservice operators to understand, process, and interpret that same important information. Edward Sanders, foodservice industry veteran and college professor, introduces culinary and hospitality management students to information essential for the successful management of foodservice operations. His coverage is thorough, and the logically sequenced topics include writing a standardized HACCP Recipe, determining portion costs, using menu popularity percentages, calculating seat turnover rates and server productivity, preparing a sales forecast,

completing an income statement, and much more. The author clearly explains the reasoning behind strategies and methods presented in each chapter in addition to highlighting the benefits of POS system applications and tablets. Well-thought-out assignments assess students' level of understanding.

"Today's students will find the author's approach to presenting the topic of cost management is exciting, creative, and engaging. The learning goals/objectives evidenced in the textbook are clear and can easily be aligned with the learning goals/objectives of an undergraduate cost control course. The substance and sophistication of the learning activities and materials provide a sense of purpose and support the stated learning goals/objectives, i.e., the learning goals/objectives of an undergraduate food, beverage, and cost control course. The sequence of topics allows students to see the link between concepts, foster thinking, and develop ideas." --Gerald Van Loon, CUNY, New York City College of Technology
"Food, Labor, and Beverage Cost Control is a valuable tool for instructors tasked with introducing students to the complex facets of cost controls in the foodservice industry. Students like the accessible and streamlined style of the text. Moreover, both the text and the well-done instructor's resources (PPTs, answers to student assignments, quizzes) give instructors a high degree of ease and confidence when teaching the material." --Dean Mistretta, Johnson Wales University
"This is a helpful, reasonably priced tool for students. Your experts have done a good job assembling this material and making it available." --Joseph Bucci, Regent University