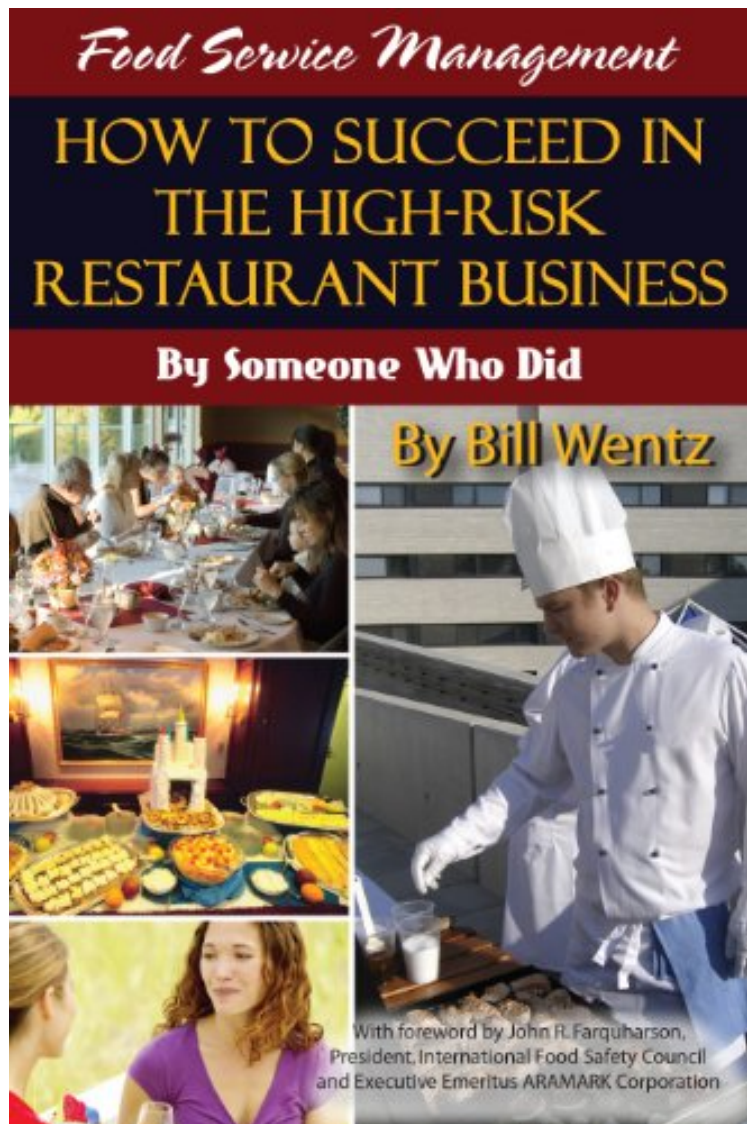


(Free) Food Service Management: How to Succeed in the High Risk Restaurant Business - By Someone Who Did

Food Service Management: How to Succeed in the High Risk Restaurant Business - By Someone Who Did

Bill Wentz

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1 of 1 people found the following review helpful. A Good, But Not Great Primer on the Food Service Industry By Steve Sohmer This book is a good, but not great guide to running a food business. My major concerns are that it is a

"mile wide and an inch deep." The chapters are not in a logical order and the author's targeted reader seems to change constantly. Is this book for a student uncertain of whether to work in the food service industry, someone who wants to work in the food industry but doesn't know where, or a restaurant owner? It would have benefited from better editing. On the plus side, the ideas it does give seem to be solid. This would be a good, but very basic primer for a new manager in any industry. 0 of 0 people found the following review helpful. Knowledgeable, information on the different aspects of the food service industry. By Customer Food Service Management: How to Succeed in the High Risk Restaurant. Knowledgeable, information on the different aspects of the food service industry. 0 of 0 people found the following review helpful. good advice By Mackenzie J. Farmer I've ordered a number of books on "how to start a restaurant". This is one of my favorites. It clearly, concisely states what needs to be considered to get going. Still working on it, but it is a helpful book.

Many of us have endured a stint in food service, whether it was our first venture into the working world or served as a part-time job strictly for extra income. For the majority of us, there was never any intention of pursuing it as a career. However, the fast pace and interaction with a variety of people delights some, and they develop an enthusiastic attitude toward the business. These people often understand the sound fundamentals of food preparation, appreciate the value of personal service, and possess excellent people skills. But there is much more to the world of food service and food service management. This book reveals all the hidden facets of this fast-paced business and show you how to succeed as a food service manager. The author, Bill Wentz, speaks from experience, making his advice that much more valuable. Wentz truly understands the industry and shares the priceless experiences he had and lessons he learned throughout his career. In this book, you will learn if a food service career is right for you, the many opportunities available in the industry, and where to go for the best training. Food service managers will learn how to predict food costs, how to achieve profit goals, how to conduct recipe cost analysis, and how to realistically price a menu. In addition, this book discusses labor costs and controls, profit and loss statements, accounting systems, inventory, sanitation, and effective communication. Furthermore, Wentz shares his philosophies regarding ethics, hospitality, and performance. This book will show you how to develop and nurture your relationships with customers and how to keep them coming back to your establishment time after time, as well as how to be an effective manager, how to hire and train employees, how to get results, and how to further your success. The topics of proper kitchen design and layout, time management, and food quality are also covered in this unique book. 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 288 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.

Bill Wentz has written the definitive text for any professional who wants to understand and be knowledgeable about the food service industry. This comprehensive book on food service management uses a practical approach. Bill covers everything a professional needs to know to be successful in this highly competitive industry. By including a wealth of real-life experiences, the book offers basic and useable tips in an easily read format. Bill has provided the industry an outstanding resource to educate its current and future employees. --Roberta White, Ph.D. President and CEO, Great Oaks Institute of Technology and Career Development Bill Wentz writes from a real life perspective with an academic basis for accuracy. As a former Vice President for the largest institutional food service company he knows his stuff and has experienced virtually every situation that a manager will face. His words are clear, interesting and well worth studying. --Don Jacobs, FMP, CHA Executive Director of Hospitality and Dining Services (retired) University of Pennsylvania Pennsylvania, Pa. How to Become a Star Food Service Manager delivers on its title. Good information based on good experience illustrates the intrinsic nature of the ever-changing food service industry and offers some key ingredients to success in the industry. --Jeffrey Sheldon, CCE Hospitality Program Chair Cincinnati State Technical and Community College About the Author Bill Wentz, upon graduating from The Cornell School of Hotel and Restaurant Management, began his career working in private clubs, most notably The Gaslight Club in Washington, D.C. Soon, an opportunity with ARA Services, a fast-growing food management firm now known as Aramark, opened the door that turned out to be a fulfilling and exciting 30-year career. Starting as an assistant manager he rose through the ranks to food service director, district manager, regional operations manager and, finally, regional vice president, a position that he held for 15 years. During this period he was directly responsible for a wide variety of food service operations, including colleges, schools, office catering, industrial cafeterias, health care, senior

services, and vending. Since leaving ARA Services he has been actively involved in assisting other food service enterprises with his expertise in management consulting and business development. Bill and his wife Barbara now reside in Cincinnati, Ohio, and dedicate a large portion of their time to keeping up with their extended family of seven children and 11 grandchildren.