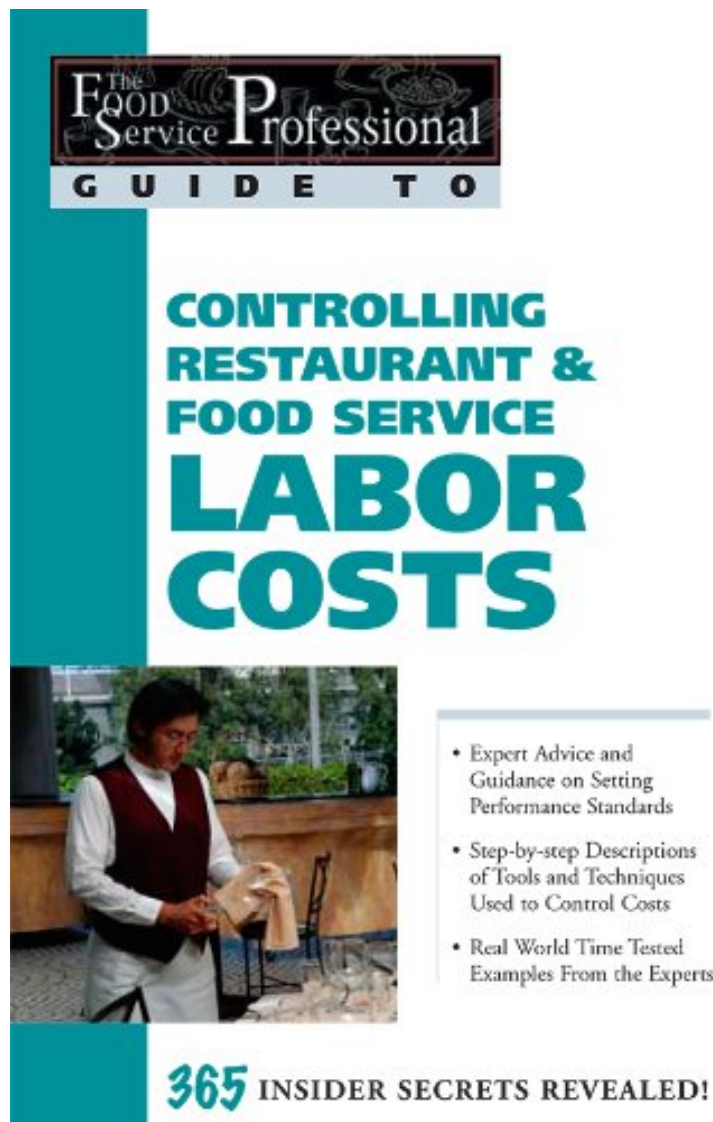


(Ebook free) The Food Service Professional Guide to Controlling Restaurant Food Service Labor Costs (The Food Service Professionals Guide To)

The Food Service Professional Guide to Controlling Restaurant Food Service Labor Costs (The Food Service Professionals Guide To)

Sharon Fullen

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

2 of 3 people found the following review helpful. Handy mostly for those just starting out.,By Luis F.I have been in the restaurant industry for almost a decade, and I purchased this book with the hopes of getting an edge in such a competitive business. Honestly, this is a great book for those thinking about, or just entering this highly complex industry. For me however, I found it of little use.2 of 2 people found the following review helpful. An Awesome Resource for Cost Cutting...By Dawn SullivanI worked in restaurants where I felt unappreciated. I pledged to not cut corners in making my staff feel valued in my own establishment. That seemed impossible once I looked at my bottom line. This book reminded me that cutting labor costs could lead to costlier recruiting expenses once my staff flees looking for other work. A simple improvement, such as outsourcing payroll to an online service, is convenient and saves money. I also learned that making my restaurant a safe and enjoyable environment is an act of employee retention. Encouraging my staff, or playing their favorite music in the kitchen, goes a long way in reducing turnover. Even the worst bosses start off with the best intentions. They eventually become so focused on the bottom line that they do not notice their staff's morale. This book shows you how to keep both in sight.

This new series of fifteen books - The Food Service Professional Guide TO Series from the editors of the Food Service Professional 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. You can also purchase the whole 15 book series the isbn number is 0-910627-26-6. 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 you 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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