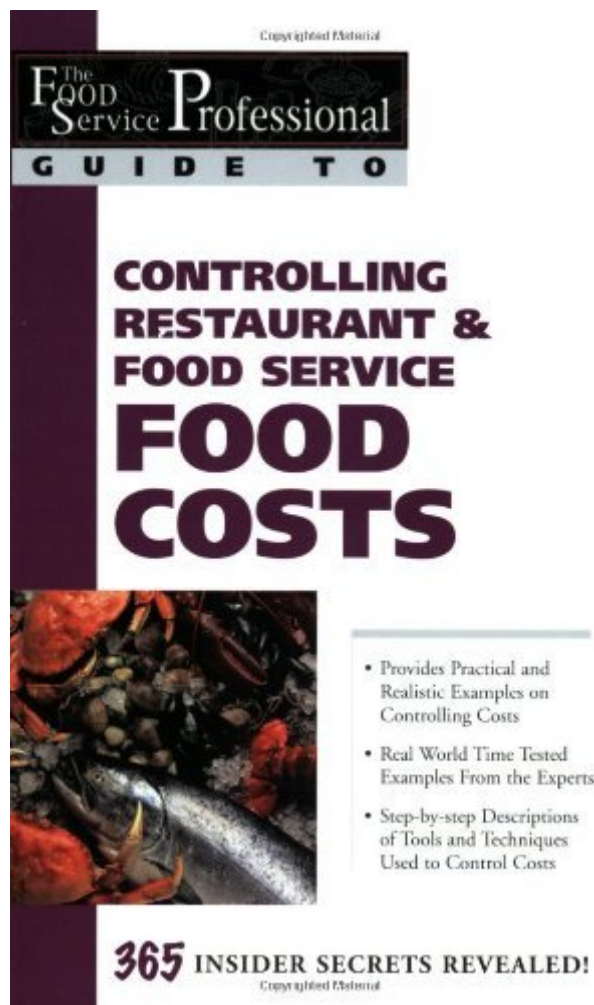


The book was found

The Food Service Professional Guide To Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide To, 6) (The Food Service Professionals Guide To)





Synopsis

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!

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Customer Reviews

The table of contents alone gives an impression of how thoroughly this book covers all the aspects of managing costs in restaurants and food service operations. The book is also well organized and accessible - important concepts are clearly explained, and examples are well chosen. And it is also timely: no matter how attractive or imaginative your restaurant might be, controlling costs is critical to maintaining financial stability in a competitive environment. Here in a single, engaging volume is everything you are likely to encounter (and the answers too!) in keeping costs down and sales up. A recommended investment.

The books in this series seem to only cover the very basics of their titles. Monitoring and lowering food costs in a restaurant is not discussed in the great depth one would assume from the title.

This piece of drivel is merely a way to conduct legal theft. It is repetitive repetitive repetitive repetitive and fails to give any concrete advice, instead offering only common sense thinking (placing your freezer by the back door promotes theft). Don't waste your money.

The book is good as an overview on how to controll cost. It refreshes you mind on what the look outs

are and try to make a good choice as to go for profit or cost, depending on the market. I will read it again just to refresh myself on controls.

Awesome information to help a restaurant, from opening the doors for the first time, what computer programs that help with anything and everything. Love this series of books.

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