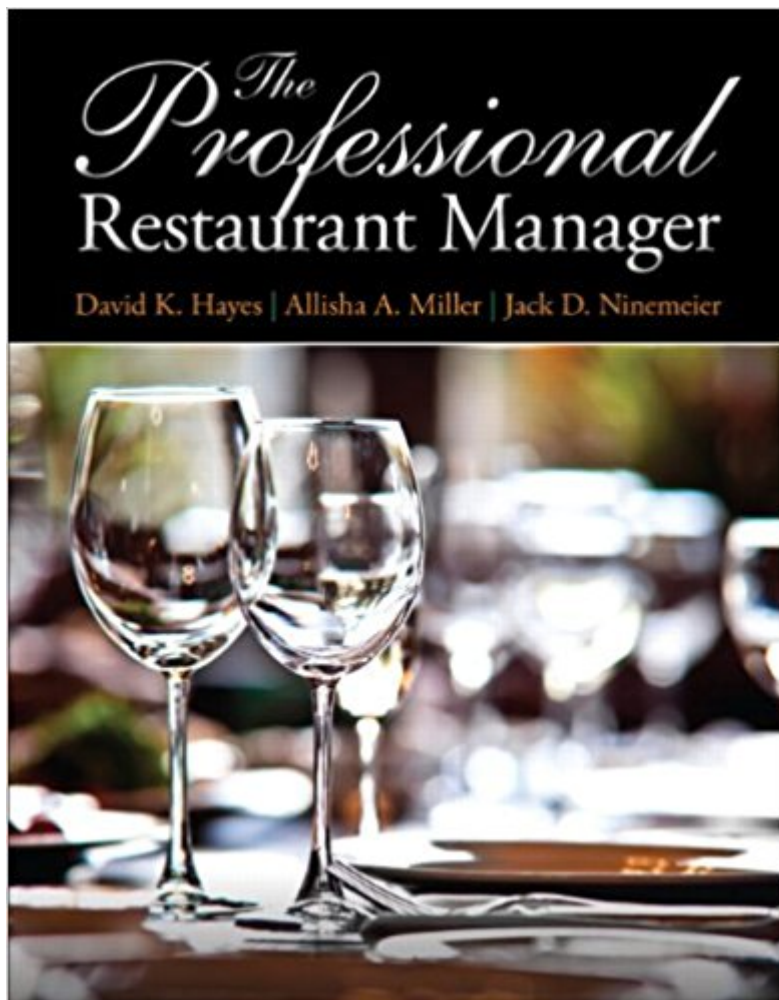


The book was found

The Professional Restaurant Manager



Synopsis

The Professional Restaurant Manager covers the topics all restaurant managers must know to be successful in the industry. Organized in a quick-read, four-part format, the book offers a fresh look at the restaurant business, back-of-house management, front-of-house management, and financial management. Discussion prompts are built right in so students can respond to real case studies and illustrations. Financial documents reference the newest version of the Uniform System of Accounts for Restaurants. An extensive glossary is provided and authors review important trends in sustainability, green practices and farm-to-fork movements.

Book Information

Paperback: 336 pages

Publisher: Pearson; 1 edition (August 18, 2013)

Language: English

ISBN-10: 0132739925

ISBN-13: 978-0132739924

Product Dimensions: 8.4 x 0.4 x 10.7 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 4 customer reviews

Best Sellers Rank: #225,197 in Books (See Top 100 in Books) #120 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #158 in [Books > Business & Money > Industries > Restaurant & Food](#) #538 in [Books > Business & Money > Industries > Hospitality, Travel & Tourism](#)

Customer Reviews

It great

Basic stuff.

A great book to get you started in knowing the professional aspect of managing a restaurant.

As the President of M2G Restaurants, I was looking for a book that would provide a refresher and expand my knowledge of the restaurant industry. The Professional Restaurant Manager is exactly that book. The topics ranged from restaurant conception to profit making and analysis. It was quite an enjoyable read. The authors know their stuff and they present it clearly. As a previous Director of

Operations for Aramark, as well as COO of Brinker International's Maggiano's Little Italy chain, it's a book I wish would have been available for me to recommend to my managers. The authors present relevant situations that occur every day in the restaurant world making it easily relatable and providing specific recommendations how to respond. In my opinion, this book is a must read for those who want a real understanding of restaurant operations as well as implementable practices and principles. I especially liked the authors' treatment of ethics in food service management and the management of revenue.

[Download to continue reading...](#)

The Professional Restaurant Manager Product Manager Interview: A Step by Step Approach to Ace the Product Manager Interview at The Product Manager's Survival Guide: Everything You Need to Know to Succeed as a Product Manager (Business Books) The Campaign Manager: Running and Winning Local Elections (Campaign Manager: Running & Winning Local Elections) 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) The Restaurant Manager's Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation 4th Edition - With Companion CD-ROM The Restaurant Manager's Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation 4th Edition The Restaurant Manager's Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation CPT 2016 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) Step-by-Step Medical Coding 2017 Edition - Text, Workbook, 2017 ICD-10-CM for Physicians Professional Edition, 2017 HCPCS Professional Edition and AMA 2017 CPT Professional Edition Package, 1e CPT 2013 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) 2016 ICD-10-CM Physician Professional Edition (Spiral bound), 2016 HCPCS Professional Edition and AMA 2016 CPT Professional Edition Package, 1e CPT 2014 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Cpt / Current Procedural Terminology (Professional Edition)) CPT 2010 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) The Conflict Resolution Phrase Book: 2,000+ Phrases For Any HR Professional, Manager, Business Owner, or Anyone Who Has to Deal with Difficult Workplace Situations The Essential HR Handbook: A Quick and Handy Resource for Any Manager or HR Professional The Professional Kitchen Manager So You Want To Open a Restaurant: A Guide for Opening a Pizzeria, Breakfast Place or Restaurant Restaurant Server Manual: A Complete Training

Guide for Restaurant Waitstaff Top Secret Restaurant Recipes 2: More Amazing Clones of Famous Dishes from America's Favorite Restaurant Chains

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)