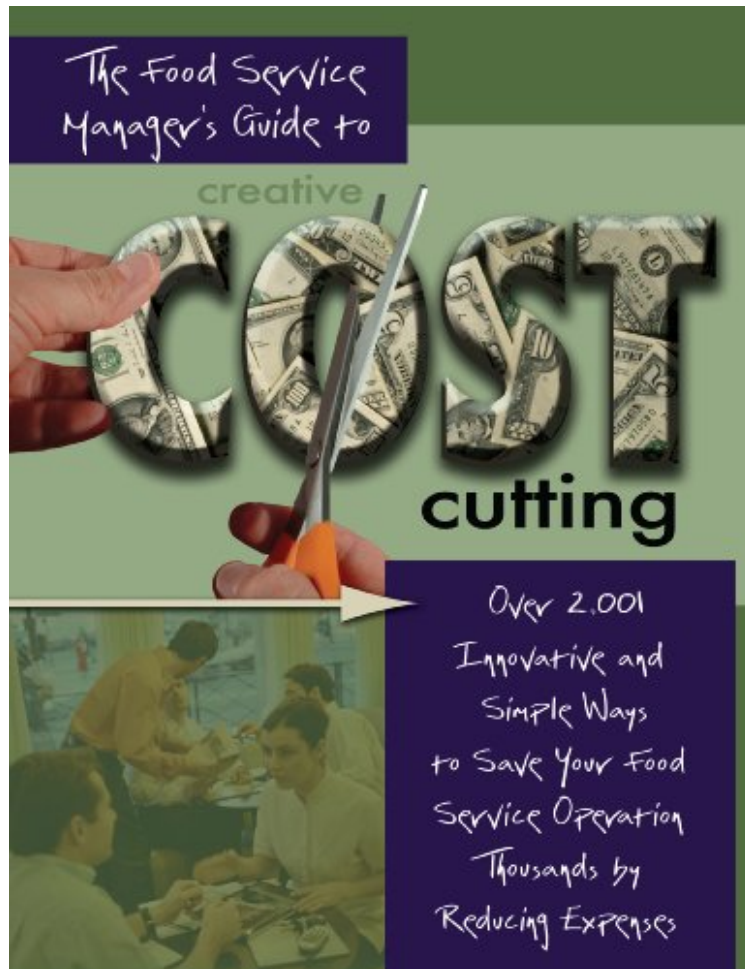


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# The Food Service Managers Guide to Creative Cost Cutting: Over 2001 Innovative and Simple Ways to Save Your Food Service Operation Thousands by Reducing Expenses

*Douglas Brown*

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thinking about the bookkeeping associated with profit planning and cost cutting intimidates me. The Food Service Manager's Guide To Cost directed me to accounting software and tools such as Tasty Profits and the National Restaurant Association's Chart of Accounts to keep my books in order. I thought Point of Sale systems were items of convenience and style. The book showed me that POS systems monitor inventory, staff performance and schedules, and even reports possible theft. Tricks of the Trade, testimonials from established restaurateurs, give a wealth of insight. The book reveals thousands of cost cutting secrets such as using a celebrated chef to design your menu, but not actually cook it. There are also must-see tips for decreasing profit-loss of theft and an inefficient staff. The book is humongous and every page of it is filled with applicable tips to improve your bottom line without sacrificing quality. 1 of 2 people found the following review helpful. Where a professional kitchen succeeds or fails...By D. Donovan, Editor/Sr. Reviewer Remove the mystery from restaurant operations and understand how a professional kitchen succeeds and where it fails with THE FOOD SERVICE MANAGER'S GUIDE TO CREATIVE COST CUTTING, a guide to simple ways to save a food service operation from bleeding money. Thousands of practical insider techniques and tips come from successful professional operations around the world and cover all the basics. It's a tiny percentage which makes the difference between a profitable establishment and one out of business: it's good to have a practical step-by-step guide to reducing costs in food, beverage, operations and labor alike. A 'must' for any serious professional restaurant or cookbook collection.

This is one of the very few books written for existing operators in both the commercial and non-commercial sectors. You will find over 2,001 practical, insider techniques and tips that have been gleaned from successful operators from around the world and tested in real-life food service businesses. You can put this information in place today to reduce expenses and expand profits. Easy to read and understand, this step-by-step guide and will take the mystery out of how to reduce costs in four critical areas: food, beverage, operations and labor. The companion CD-ROM is not available for download with this electronic version of the book but it may be obtained separately by contacting Atlantic Publishing Group at [sales@atlantic-pub.com](mailto:sales@atlantic-pub.com). 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 600 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.