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**diskette which contains Excel
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Separated into four parts

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including an introduction to food, beverage, and labor cost controls followed by separate sections each devoted to food, beverage, and labor, this classic text has been updated in this

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new Ninth Edition. In this new edition, key terms, key concepts, review questions, and spreadsheet exercises reinforce and support readers' understanding. It also features increased

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discussion and examples of technology use in food and beverage operations, a running case study, and a separate chapter on menu analysis and engineering. This text is well suited for

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classroom, professional training, and on-the-job use. This book is the guide to how to maximize revenues, control expenses, and optimize financial objectives. Its practical "hands-on"

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approach facilitates immediate application to all types of foodservice operations. Used for illustrative purposes, the included forms can be reproduced and

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implemented. Chapter topics cover the control process; food cost/food cost percentage; inventory management; requisitions and transfers; purchasing functions; receiving

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merchandise and processing invoices; quality standards, specifications, yield analysis, and plate cost; food production control; menu sales analysis; beverage cost/beverage cost

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percentage; bar and
inventory control; beverage
production control and
service; controlling payroll
costs and the cost of
employee turnover;
measuring staff performance

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and productivity; control practices applied to human resources issues, gratuities, wage laws, and working conditions; monitoring the sales process; pricing and sales forecasts; and self-

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inspections, customer feedback and nonfood inventories. For management personnel in the foodservice industry. Principles of Food, Beverage, and Labour Cost Controls has

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been written to provide students with knowledge of the principles necessary to keep restaurant costs under control and to manage a profitable operation. This text has defined the cost

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control course for
generations of students and
the new second Canadian
edition continues the
tradition of presenting
comprehensive yet concise
information on cost control

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that is updated to reflect today's technology driven environment. Key terms, key concepts, review questions, and spreadsheet exercises reinforce and support readers' understanding. It

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also features increased discussion and examples of technology used in food and beverage operations, a running case study, and a separate chapter on menu analysis and engineering.

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Cost Control and Systems
Management

Over 2,001 Innovative and
Simple Ways to Save Your
Food Service Operation
Thousands by Reducing
Expenses

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Principles of Food, Beverage,
and Labour Cost Controls
Operations to Management
Planning and Control for
Food and Beverage
Operations (AHLEI)

This book examines the

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opportunities for reducing costs through the use of modern technology and the availability of more accurate and timely feedback controls. The book will enable food and beverage managers to design a cost-

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effective operations system, introduce the modifications to any existing system, and monitor results.

With so much emphasis on reducing food and beverage cost, while improving quality and

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maximizing service, Practical Food and Beverage Cost Control, 2e takes the guess work out of managing today's restaurant. The book combines the financial aspect with the need to understand the

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consumer's ever-increasing quest for value. Each chapter in the book provides specific information needed to avoid pitfalls and focus on improving the bottom line. Many examples are included to demonstrate

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theories and concepts in practice. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Provides the theory, instruction,

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and practical skills needed to manage the functions of cost control, setting budgets and accurately pricing goods and services in the hospitality management and culinary business. --From publisher

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Cost Management for Profitable
Food and Beverage Operations
Understanding Foodservice Cost
Control
Amtrak Food and Beverage
Operations

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**Food and Beverage Cost Control
The Food Service Manager's
Guide to Creative Cost Cutting
A study guide to accompany the
textbook for food service managers and
students provides exercises on such
topics as managing revenue,**

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determining sales forecasts, and managing the food production process. Fifth edition of the best-selling textbook updated and revised to take account of current trends such as the experience economy, CSR, connectivity and smart controls, and allergen and data protection laws.

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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

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**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**

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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

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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

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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

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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

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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

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**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. Food and Beverage Cost Control, Study Guide
Study Guide to accompany Food and**

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Beverage Cost Control, 6e

**An Operational Text for Food,
Beverage, and Labor Costs**

**Principles of Food, Beverage and Labor
Cost Controls**

**Study Guide to Accompany Principles
of Food, Beverage, and Labor Cost
Controls, 9e**

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Provides a practical and applied approach to managing costs for foodservice managers and students For foodservice managers to control costs effectively, they must have a firm grasp of accounting, marketing,

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and legal issues, as well as food and beverage sanitation, production, and service methods. This fully updated fourth edition of Food and Beverage Cost Control provides students and managers with a wealth of

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comprehensive resources and the specific tools they need to keep costs low and profit margins high. This new edition features the latest information on foodservice cost control in a global setting, addressing

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relevant cultural, legal, and technological questions.

Highlights of this fourth edition include: A new look at international foodservice cost control in the age of globalization, with a special

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emphasis on using advanced technologies internationally New Leaders are Readers! features provide students with additional readings related to key topics and concepts for each chapter New Technology Tools have

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been added throughout the book alongside relevant topics because technology affects practically every aspect of cost control today Expanded and updated Test Your Skills questions help students to

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reinforce their understanding of
the tools and concepts presented
Apply What You Have Learned
exercises focus on practical
applications of topics and
concepts to real-world industry
scenarios A bonus CD-ROM

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packed with exercises that utilize manager-developed Microsoft® Excel spreadsheets A newly created Study Guide provides several additional resources to help students review the material and exercises to test their

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knowledge of key topics and concepts Students in foodservice management courses will find that Food and Beverage Cost Control, Fourth Edition provides a modern and focused treatment of this vital subject. Working

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managers will appreciate this useful reference as a source of ready-to-use forms and formulas that can be easily applied to their operations. Note: CD-ROM/DVD and other supplementary materials are not included as

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Professional foodservice managers are faced with a wide array of challenges on a daily basis. Controlling costs, setting budgets, and pricing goods are essential for success in any

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hospitality or culinary business. Food and Beverage Cost Control provides the tools required to maintain sales and cost histories, develop systems for monitoring current activities, and forecast future costs. This detailed yet

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reader-friendly guide helps students and professionals alike understand and apply practical techniques to effectively manage food and beverage costs. Now in its seventh edition, this extensively revised and updated

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book examines the entire cycle of cost control, including purchasing, production, sales analysis, product costing, food cost formulas, and much more. Each chapter presents complex ideas in a clear, easy-to-

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understand style. Micro-case studies present students with real-world scenarios and problems, while step-by-step numerical examples highlight the arithmetic necessary to understand cost control-related

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concepts. Covering everything from food sanitation to service methods, this practical guide helps readers enhance their knowledge of the hospitality management industry and increase their professional self-

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Gain the financial management skills you need to succeed, as a hospitality professional. Cost monitoring and cost control are indispensable components of the successful foodservice and

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hospitality manager's skill set.

Through five editions, this book has been preparing students to enter the work force by helping them to develop these crucial financial management skills.

Continuing this tradition of

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excellence, the Sixth Edition contains all of the features that have made Principles of Food, Beverage, and Labor Cost Controls the standard text on the subject, including:* Explanations of terms, concepts, and

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procedures.* Step-by-step descriptions of tools and techniques used to control costs.* A unique modular format, with each component covered in its own section.* Numerous skill-building problems, exercises,

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and projects. The book begins with a general introduction to key terms and concepts, as well as basic procedures for analyzing cost/volume/profit, determining costs, and using cost to monitor foodservice and beverage

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operations. The next two sections, "Food Control" and "Beverage Control," outline a four-step process for controlling each of the primary phases of a foodservice or beverage operation-purchasing, receiving,

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storing, issuing, and production-
with specific techniques for each
phase. The final section focuses
on labor cost controls, and
includes expert advice and
guidance on setting performance
standards, monitoring

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performance, and taking corrective action. Principles of Food, Beverage, and Labor Cost Controls, Sixth Edition equips culinary and hospitality management students with the knowledge and skills they need

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to perform one of the most
important aspects of their jobs.

Principles of Food, Beverage,
and Labor Cost Controls,
Student Workbook

Practical Food and Beverage
Cost Control

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Operations Cost Control
Systems Management

Controlling Restaurant & Food
Service Operating Costs

For the hospitality, tourism and
event industries

A Concise Guide, Second
Edition

Food and Beverage Cost

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Control John Wiley & Sons

Operating expenses are up and income is down throughout the entire food service industry. After taxes and expenses, restaurants that make money, according to the National Restaurant Association,

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have bottom lines at 0.5–3.0 percent of sales. This tiny percentage is the difference between being profitable and going under, and it drives home the importance of controlling costs. This book will show you how. Many

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books on food service management are written for new managers or owners. This is one of the very few books written for existing operators in both the commercial and non-commercial sectors. This book has one purpose: to demonstrate

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thousands of often-overlooked ways to reduce your business costs, and increase profits. You will find over 2,001 practical insider techniques and tips that have been gleaned from successful operators from around the world and test in

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*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*

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critical areas: food, beverage, operations and labor. Food service cost-reduction experts have identified thousands of ways to reduce operating costs. This book offers their experience and expertise. The information is boiled

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down to the essence, filled to the brim with up-to-date and pertinent information. It covers all the bases, providing clear explanations and helpful, specific information, including how to uncover hidden costs and then reduce or eliminate

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*them. Contact information,
including Web sites is provided for
all companies discussed.*

*This is the eBook of the printed
book and may not include any
media, website access codes, or
print supplements that may come*

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packaged with the bound book. The eighth edition of Planning and Control for Food and Beverage Operations continues an emphasis on practical activities that managers in food service operations of all sizes can use to plan and control

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their operations. The primary topics of this book—food and beverage products, labor, and revenue—are carefully analyzed, and the best strategies for their management in commercial and noncommercial food service operations are

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provided. This book is meant to be read and used. Students in formal educational programs and trainees in hospitality operations may read the book from cover to cover as part of formal or informal professional development and

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career training activities. Others, such as managers and supervisors on the front lines, can turn to this book for “how-to-do-it” help with problem-solving tasks on the job. Hearing Before the Subcommittee on Railroads of the Committee on

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*Transportation and Infrastructure,
House of Representatives, One
Hundred Ninth Congress, First
Session, June 9, 2005
For Hotels and Restaurants
Principles of Food, Beverage, and
Labor Cost Controls*

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*Food and Beverage Management
A Concise Guide*

This introductory text for hospitality management students defines key terms and concepts. It covers how to determine costs and the use of costs as monitoring devices in

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operations. It also deals with labour cost control and maintaining quality. This fully updated sixth edition of Food and Beverage Cost Control provides students and managers with a wealth of comprehensive resources and the specific tools

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they need to keep costs low and profit margins high. In order for foodservice managers to control costs effectively, they must have a firm grasp of accounting, marketing, and legal issues, as well as an understanding of food and

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beverage sanitation, production,
and service methods.

A textbook for the students of hotel
management. Coverage includes
food and beverage service, food
and beverage operations, cost
control and food and beverage

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management. The book is divided into 19 chapters beginning with development of catering industry in India before further exploring the potential of the Indian catering industry.

Operations, Methods, and Cost

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Food and Beverage Operation

Food and Beverage

CTH - Food and Beverage

Operations

Food and Beverage Operations

Management

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Gain the financial management skills you need to succeed, as a hospitality professional. Cost monitoring and cost control are indispensable components of the successful foodservice and hospitality manager's skill set. Through five editions, this book has been

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preparing students to enter the work force by helping them to develop these crucial financial management skills. Continuing this tradition of excellence, the Sixth Edition contains all of the features that have made Principles of Food, Beverage, and Labor Cost

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Controls the standard text on the subject, including:

- * Explanations of terms, concepts, and procedures.
- * Step-by-step descriptions of tools and techniques used to control costs.
- * A unique modular format, with each component covered in its own section.

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* Numerous skill-building problems, exercises, and projects. The book begins with a general introduction to key terms and concepts, as well as basic procedures for analyzing cost/volume/profit, determining costs, and using cost to monitor foodservice

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and beverage operations. The next two sections, "Food Control" and "Beverage Control," outline a four-step process for controlling each of the primary phases of a foodservice or beverage operation-purchasing, receiving, storing, issuing, and

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production-with specific techniques for each phase. The final section focuses on labor cost controls, and includes expert advice and guidance on setting performance standards, monitoring performance, and taking corrective action. Principles of Food, Beverage,

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and Labor Cost Controls, Sixth Edition equips culinary and hospitality management students with the knowledge and skills they need to perform one of the most important aspects of their jobs.

Foodservice operators have the

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advantage of using point of sale system applications and tablets. While the POS system is an efficient tool to process information, analyze customer guest check orders, and track employees, it doesn't uproot the need for foodservice operators to

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understand, process, and interpret that same important information. Edward Sanders, foodservice industry veteran and college professor, introduces culinary and hospitality management students to information essential for the successful management of

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foodservice operations. His coverage is thorough, and the logically sequenced topics include writing a standardized HACCP Recipe, determining portion costs, using menu popularity percentages, calculating seat turnover rates and server productivity,

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preparing a sales forecast, completing an income statement, and much more. The author clearly explains the reasoning behind strategies and methods presented in each chapter in addition to highlighting the benefits of POS system applications and tablets.

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Well-thought-out assignments assess students' level of understanding.

This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality

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industry. It explores the broad range of subject areas that encompass the food and beverage market and its five main sectors – fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case

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studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in full colour and contains end-of-chapter summaries and revision questions to

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test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike. Principles of Food, Beverage, and

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Labor Cost Controls, Study Guide
Food, Labor, and Beverage Cost
Control

Pennsylvania Restaurant Operations
Principles of Food, Beverage, and
Labor Cost Controls, Textbook and
Student Workbook

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Principles of Food, Beverage & Labor
Cost Controls for Hotels and
Restaurants

Seminar paper from the
year 2014 in the subject
Business economics -
Business Management,

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Corporate Governance,
grade: A, , course: Supply
Chain Management,
language: English,
abstract: The paper
presents the application
of concepts learned in

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class on food and beverage services system. It discusses a case study of Mr. Brown. He is a client who has requested for food and beverage services from the hotel. The paper will

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show how the event is organized inclusive of the purchasing of the raw materials, preparation and conservation of food. In addition to that, the paper addresses the usage

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of the available resources and make profits. The development also includes a budget for the event. KCA limited provides the services to Mr. Brown and his colleagues, family,

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suppliers, and employees
in celebration of 50 years
in business.

Thorough coverage of food
and beverage cost control
strategies that can be
taken from the classroom

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to the workplace! The material presented in this book represents a thorough coverage of the most essential cost-control categories. There are 14 chapters within the six

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cost-analysis sections of the Operating Cycle of Control. The sections flow in a logical sequence that presents a path for understanding cost control from menu concept to

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financial reporting. The six cost-analysis sections are self-contained, so that the reader (student) can go to any section for specific cost-control procedures. Therefore, the

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book can be taken from the classroom to the workplace. New to this edition:

- Clearly defined chapter learning objectives with end-of-chapter discussion

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questions that can assess readers (students) level of comprehension. •
Project exercises following each chapter that are designed to test applied knowledge. •

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Restaurant Reality Stories
that reflect upon what
often occurs in restaurant
businesses are
appropriately placed
within each of the 6
sections of the Operating

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Cycle of Control. • Mobile foodservice (food trucks and trailers) is presented in the Appendix—Restaurant Case and concludes with a project exercise to create a food-truck menu, as well

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as operational and marketing plans for a mobile foodservice as an additional business revenue source for the existing three-tiered restaurant operation case.

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- Key Cost and Analysis Formulas (Quick Reference)
This is the Student Study Guide designed to accompany Food and Beverage Cost Control, Sixth Edition. The fully

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updated sixth edition of
Food and Beverage Cost
Control provides students
and managers with a wealth
of comprehensive resources
and the specific tools
they need to keep costs

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low and profit margins
high.

Food and Beverage
Operations

*Principles of Food,
Beverage, and Labor Cost
Controls, Ninth Edition*

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has defined the cost control course for generations of students. This new edition continues the tradition of presenting comprehensive yet concise information on

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cost control that is updated to reflect today's technology driven environment Key terms, key concepts, review questions, and spreadsheet exercises reinforce and

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support readers' understanding. It also features increased discussion and examples of technology used in food and beverage operations, a running case study, and a

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*separate chapter on menu
analysis and engineering.*