



*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 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 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 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.*

*The Restaurant Managers Handbook*

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

*Food and Beverage Management*

*Restaurant Success by the Numbers, Second Edition*

*Restaurant Startup: A Practical Guide (3rd Edition)*

*The Restaurant Managers' and Waiters' Guide Book*