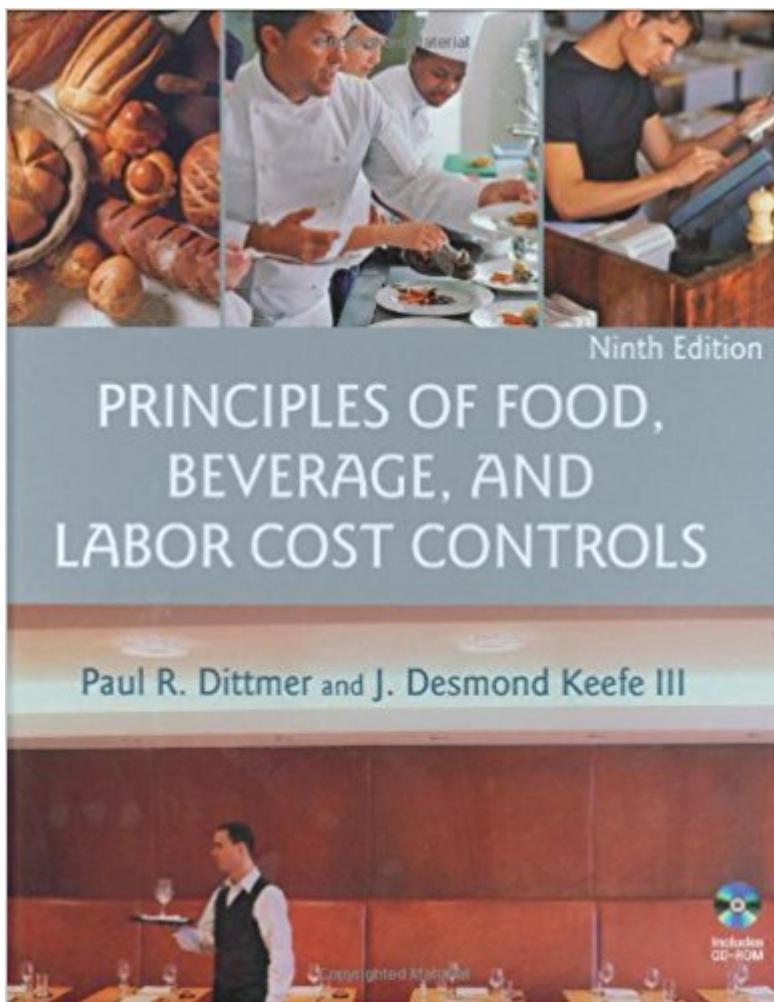


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Principles Of Food, Beverage, And Labor Cost Controls, 9th Edition



Synopsis

Principles of Food, Beverage, and Labor Cost Controls, Ninth EditionÂ Â has defined the cost control course for generations of students. This new edition continues the tradition of presenting comprehensive yet concise information on cost control that is updated to reflect today's technology driven environmentÂ Â Key terms, key concepts, review questions, and spreadsheet exercises reinforce and support readers' understanding. It 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.

Book Information

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Customer Reviews

The definitive foodservice cost control resource—now updated and revised to reflect today's hospitality environment Good cost controls are essential for any foodservice business. Among other benefits, being able to accurately analyze and manage expenses allows for effective planning and negotiating with suppliers, gives confidence to financial backers, and—crucially—leads to profits that are both sustainable and maximized. Principles of Food, Beverage, and Labor Cost Controls, Ninth Edition offers the definitive all-in-one guide to effectively implementing key cost control functions, processes, and concepts in a foodservice setting. Covering such areas as cost/volume/profit analysis, menu analysis, food sales control, employee training, and performance standards, this resource gives readers a practical toolbox that's ready for use in culinary and hospitality classrooms, professional training, and foodservice operations. Now in its Ninth Edition, this classic text has been revised to reflect changes in the industry. Updates and new features

include: Enhanced coverage throughout of technology used in foodservice cost control A separate chapter on menu engineering and analysis Lists of useful Web sites CD-ROM containing Excel spreadsheets for all the problems in the book as well as additional exercises Filled with step-by-step guidance, *Principles of Food, Beverage, and Labor Cost Controls*, Ninth Edition gives students and working foodservice managers an unparalleled guide to management tools and best practices.

Paul R. Dittmer has extensive experience in the food and beverage industry. He is a former hotel manager, food and beverage manager, and a consultant to the U.S. Small Business Administration, assisting restaurants in their operations. He taught food management and cost control for twenty-three years at Southern New Hampshire University (formerly New Hampshire College) and served as division chair and associate professor. J. Desmond Keefe III is Associate Professor in the School of Hospitality, Tourism, and Culinary Management at Southern New Hampshire University.

This was my first ebook, textbook and if you consider the difference in pricing it was worth it. We really didn't use the book much so I was glad that I hadn't spent the 100 or so dollars it cost at the school bookstore. We also jumped around a lot so I really liked having the option of searching the text for specific things. Nice feature on the Kindle. The only thing I didn't like was the fact that there weren't any page numbers. That made it hard to find certain pages the chef had us reading for homework. Overall, I'd say it was worth the savings.

I love having physical books, and for \$13 for the semester this was a steal of a deal

Great intro to running a restaurant or multiple restaurants. I use this text to teach restaurant consultants, but it is also great for operators!

This is a textbook I will definitely keep for reference even after I finish the class!!!

As good as you get with a text book

Very good book!

Great book

The book was in good condition but it didn't contain the CD that I needed.

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