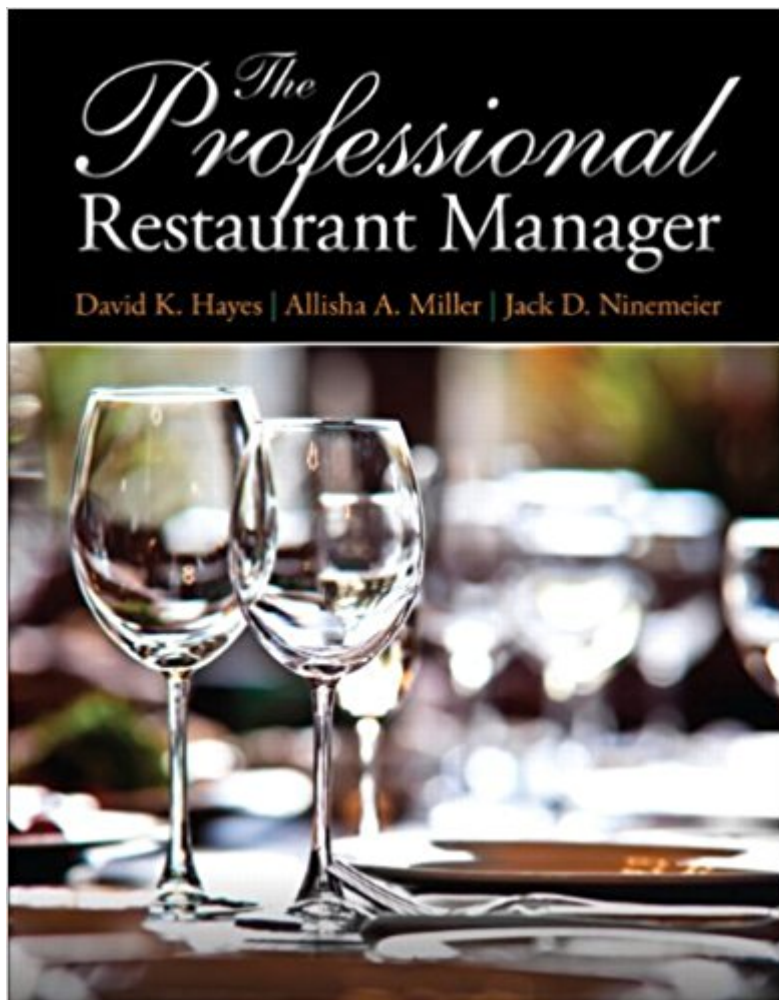


The book was found

# 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

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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.

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