

Food Beverage Cost Control Dopson

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

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 beverage sanitation, production, and service methods. 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 they need to keep costs low and profit margins high.

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.

BROAD, HELPFUL GUIDANCE AND INFORMATION FOR CONTROLLING COSTS FOR FOODSERVICE MANAGERS AND STUDENTS *In order for foodservice managers to control costs effectively, they must have a confident command of accounting, marketing, and legal issues, as well as food and beverage sanitation, production, and service methods. This fully updated Third Edition of Food and Beverage Cost Control provides students and managers with the wide-ranging knowledge and specific solutions they need to keep costs low and margins high. Throughout the text, this updated edition integrates the latest material on new technologies that impact cost control in the foodservice industry and the business world. Complete with an accompanying Student Workbook that helps readers earn a certificate from the National Restaurant Association Educational Foundation, highlights of this Third Edition include: Apply What You Have Learned feature focusing on practical, real-world applications of topics and concepts Expanded coverage of legal issues that may affect a manager's decisions Revised material offering a better understanding of the connection between all parts of the ordering process An increased number of Test Your Sk*

Food and Beverage Cost Control, Textbook and Student Study Guide

Instructor's Manual to Accompany Food and Beverage Cost Control, Fourth Edition, with CD-ROM

Foundations of Menu Planning

Hospitality Management Accounting

Human Resources Management in the Hospitality Industry

For sophomore/senior-level courses in Menu Planning, Food Production, Food Management. Exceptionally thorough, this text offers single-volume coverage of ALL aspects of menu planning--from determining who the customer is, to how to market the menu to them, available kitchen equipment, recipe costs, how to make a profit, figuring selling prices, menu analysis, nutrition, printing the menu (including desktop publishing), menu accuracy and all of the different types of menus (from fast food to fine dining). Hands-on and real-world in approach, it features accompanying interactive software with specific examples of costing, mark-ups and menu engineering.

Explores the homogenization of American culture and the impact of the fast food industry on modern-day health, economy, politics, popular culture, entertainment, and food production.

Revenue Management for the Hospitality Industry is filled with practical examples and best practices on the topic of revenue management, a critical aspect of the industry. Through numerous revenue management examples from the hospitality industry and a running case example throughout the book, students will discover how they can incorporate revenue management principles and best practices. The core of revenue management of a hospitality organisation is to, as the authors explain, "charge the right price, to the right customer, for the right product, through the right channel, at the right time." The book is intended for students with prior knowledge and understanding of the hospitality industry, and will explain what they need to know and how to be successful.

The success of any business depends on controlling costs, setting budgets, and pricing goods accurately. This book covers all key aspects of food and beverage cost control, revised to address current issues in the field as well as today's computer software and the capabilities of the Internet.

The Sustainable Chef

Fast Food Nation

The Environment in Culinary Arts, Restaurants, and Hospitality

Supervision in the Hospitality Industry

Hospitality Financial Management

This book provides the first systematic and accessible text for students of hospitality and the culinary arts that directly addresses how more sustainable restaurants and commercial food services can be achieved. Food systems receive growing attention because they link various sustainability dimensions. Restaurants are at the heart of these developments, and their decisions to purchase regional foods, or to prepare menus that are healthier and less environmentally problematic, have great influence on food production processes. This book is systematically designed around understanding the inputs and outputs of the commercial kitchen as well as what happens in the restaurant from the perspective of operators, staff and the consumer. The book considers different management approaches and further looks at the role of restaurants, chefs and staff in the wider community and the positive contributions that commercial kitchens can make to promoting sustainable food ways. Case studies from all over the world illustrate the tools and techniques helping to meet environmental and economic bottom lines. This will be essential reading for all students of hospitality and the culinary arts.

Approximately 30 percent of the edible food produced in the United States is wasted and a significant portion of this waste occurs at the consumer level. Despite food's essential role as a source of nutrients and energy and its emotional and cultural importance, U.S. consumers waste an estimated average of 1 pound of food per person per day at home and in places where they buy and consume food away from home. Many factors contribute to this wasteâ€"€"consumers behaviors are shaped not only by individual and interpersonal factors but also by influences within the food system, such as policies, food marketing and the media. Some food waste is unavoidable, and there is substantial variation in how food waste and its impacts are defined and measured. But there is no doubt that the consequences of food waste are severe: the wasting of food is costly to consumers, depletes natural resources, and degrades the environment. In addition, at a time when the COVID-19 pandemic has severely strained the U.S. economy and sharply increased food insecurity, it is predicted that food waste will worsen in the short term because of both supply chain disruptions and the closures of food businesses that affect the way people eat and the types of food they can afford. A National Strategy to Reduce Food Waste at the Consumer Level identifies strategies for changing consumer behavior, considering interactions and feedbacks within the food system. It explores the reasons food is wasted in the United States, including the characteristics of the complex systems through which food is produced, marketed, and sold, as well as the many other interconnected influences on consumers' conscious and unconscious choices about purchasing, preparing, consuming, storing, and discarding food. This report presents a strategy for addressing the challenge of reducing food waste at the consumer level from a holistic, systems perspective.

Principles of Food, Beverage, and Labor Cost Controls, Eighth Edition is the essential text for understanding the ins and outs of controlling food, labor, and beverage costs. It comes accompanied by ProMgmt Student Workbook, which allows students to obtain a certificate from the National Restaurant Association Educational Foundation. Includes a diskette which contains Excel spreadsheet applications. Special features include: Accompanied by a diskette which contains Excel spreadsheet applications 40% of chapters contain revised materials Full supplements package

This one-stop guide to opening a restaurant from an accountant-turned-restaurateur shows aspiring proprietors how to succeed in the crucial first year and beyond. The majority of restaurants fail, and those that succeed happened upon that mysterious X factor, right? Wrong! Roger Fields--money-guy, restaurant owner, and restaurant consultant--shows how eateries can get past that challenging first year and keep diners coming back for more. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit--complete with sample sales forecasts and operating budgets. This updated edition also includes strategies for capitalizing on the latest food, drink, and technology trends. Opening a restaurant isn't easy, but this realistic dreamer's guide helps set the table for lasting success.

Outlines and Highlights for Food and Beverage Cost Control by Lea R Dopson, Isbn

Practical Food and Beverage Cost Control

A Money-Guy's Guide to Opening the Next New Hot Spot

Food and Beverage Cost Control, Sixth Edition WileyPlus Learning Space Card

Food and Beverage Cost Control, 6e Wiley E-Text Reg Card

Foodservice managers need a firm understanding and mastery of the principles of cost control in order to run a successful operation. With Food and Beverage Cost Control, Fifth Edition, Dopson and Hayes have created a comprehensive resource for both students and managers. Written in a user-friendly style, this text provides the necessary foundation in accounting, marketing, and legal issues, as well as foodservice, production, and sanitation. It also offers practical pedagogical tools, including chapter overviews, outlines, highlights, feature boxes, problems, Web links, technology tools, and key terms and concepts.

An authoritative, up-to-date, and one-stop guide to the restaurant business In the newly revised The Restaurant: From Concept to Operation, Ninth Edition, accomplished hospitality and restaurant professional John R. Walker delivers a comprehensive exploration of opening a restaurant, from the initial idea to the grand opening. The book offers readers robust, applications-based coverage of all aspects of developing, opening, and running a restaurant. Readers will discover up-to-date material on staffing, legal and regulatory issues, cost control, financing, marketing and promotion, equipment and design, menus, sanitation, and concepts. Every chapter has been revised, updated and enhanced with several industry examples, sidebars, charts, tables, photos, and menus. The Restaurant: From Concept to Operation, Ninth Edition provides readers with all the information they need to make sound decisions that will allow for the building of a thriving restaurant business. The book also offers: A thorough introduction to the restaurant business, from the history of eating out to the modern challenges of restaurant operation A comprehensive exploration of restaurants and their owners, including quick-casual, sandwich, family, fine-dining, and other establishments Practical discussions of menus, kitchens, and purchasing, including prices and pricing strategies, menu accuracy, health inspections, and food purchasing systems In-depth examinations of restaurant operations, including bar and beverage service, budgeting and control, and food production and sanitation An indispensable resource for undergraduate and graduate restaurant and food management services and business administration students, The Restaurant: From Concept to Operation, Ninth Edition is also perfect for aspiring and practicing restaurant owners and restaurant investors seeking a one-stop guide to the restaurant business.

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 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 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 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-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 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-confidence.

"A core credential topic of the NRAEF certificate program"--Cover.

Food & Beverage Cost Control Custom Paperback Edition with WileyPLUS Learning Space Card Set

The Dark Side of the All-American Meal

Revenue Management for the Hospitality Industry

9780471694175

A National Strategy to Reduce Food Waste at the Consumer Level

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. How to create a menu from start to finish! Foundations of Menu Planning guides readers through the menu planning process in the same order in which a professional menu planner conducts the process. Menus are marketing mechanisms, cost control tools, and critical communication devices for successful food service operations. Beginning with identifying and defining a target market, the book progresses through understanding various menu styles, creating beverage menus, costing recipes, determining menu prices, and analyzing and engineering an existing menu. A unique chapter on unwritten menus, a capstone project for creating an original menu, and a concluding look at the menu-first approach to building a successful foodservice operation reinforce the book's reputation as the most comprehensive resource of its kind on the market. The Second Edition incorporates a wide range of new information including: strategies for incorporating nutrition into menus based on the Dietary Guidelines for Americans 2015-2020 and shifts in menu pricing strategies from the traditional table d'hote to the more contemporary prix fixe with supplemental charges. Also included are trends in menu planning, from small plates and signature cocktails, to online menu design and layout and menu engineering to maximize profitability.

Provides a practical and applied approach to managing costs for foodservice managers and students.A bonus CD-ROM packed with exercises that utilize manager-developed Microsoft(r) Excel spreadsheets. A newly created Study Guide provides several additional resources to help students review the material and exercises to test their knowledge of key topics and concepts.

Never HIGHLIGHT a Book Again! Virtually all of the testable terms, concepts, persons, places, and events from the textbook are included. Cram101 Just the FACTS101 studyguides give all of the outlines, highlights, notes, and quizzes for your textbook with optional online comprehensive practice tests. Only Cram101 is Textbook Specific. Accompanys: 9780471694175 .

Updated with the latest developments in the accounting and hospitality fields, Hospitality Financial Accounting, Second Edition covers the basics of financial accounting and then walks you through analyzing financial statements and dealing with the daily issues you'll face on the job. In this Second Edition, the authors have provided engaging new coverage and features that includes new case studies, an expanded section on ethics, new "Accounting in Action" vignettes, applied exercises, and new coverage of casinos, spas, and purveyors.

Garde Manger

Leading Human Resources

Food and Beverage Management

Food for Fifty

Restaurant Success by the Numbers, Second Edition

Following a successful debut edition, this new Second Edition of Managerial Accounting for the Hospitality Industry builds on its strengths of clear organization and the ease with which students work through it. This new edition includes more basic math support for students and a more developed inclusion of ethical considerations and global changes both in accounting systems and in the hospitality industry.

This is the Student Study Guide designed to accompany Food and Beverage Cost Control, Sixth Edition. The fully 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 low and profit margins high.

Hospitality Financial Management is an up-to-date finance text that offers hospitality students a uniquely Canadian introduction to financial management specifically for hospitality and tourism majors. The book uses hospitality examples throughout to cover concepts from a practical perspective, explaining and demonstrating the importance of financial management in the hospitality industry.

"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 beverage sanitation, production, and service methods. 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 they need to keep costs low and profit margins high"--

Food and Beverage Cost Control 5E with Book of Yields 8E Set

The Restaurant

Study Guide to Accompany Food and Beverage Cost Control, Fifth Edition

The Art and Craft of the Cold Kitchen

Accuracy in Food Costing and Purchasing

Destination Marketing offers the reader an integrated and comprehensive overview of the key challenges and constraints facing destination marketing organisations (DMOs) and how destination marketing can be planned, implemented and evaluated to achieve successful destination competitiveness. This new second edition has been revised and updated to include: new slimline 15-chapter structure new chapters on Destination Competitiveness and Technology new and updated case studies throughout, including emerging markets new content on social media marketing in destination marketing organisations and sustainable destination marketing additional online resources for lecturers and students including PowerPoint slides, quizzes and discussion questions. It is written in an engaging style and applies theory to a range of tourism destinations at the consumer, business, national and international level by using topical examples.

Order of authors reversed on previous eds.

A comprehensive guide to managing human resources in the hospitality industry Managing human resources in the hospitality industry presents special challenges, including highly diverse employee backgrounds and roles, an ever-present focus on guest services, and organizational structures that often diverge from generic corporate models. By making such industry-specific concerns the cornerstone of its approach, "Human Resources Management in the Hospitality Industry" provides the definitive guide to successfully employing people in a hospitality organization. The book approaches hospitality human resource (HR) management as a decision-making practice that affects the performance, quality, and legal compliance of the hospitality business as a whole. Beginning with a foundation in the hospitality industry, employment law, and HR policies, the coverage includes recruitment, training, compensation, performance appraisal, environmental and safety concerns, ethics and social responsibility, and special issues. Throughout the book, "Human Resources Management in the Hospitality Industry" focuses on unique HR dilemmas faced by managers in the hospitality industry, including: Understanding the needs of a broad employee group, from hourly workers with tip credit eligibility questions to high-level accountants ensuring Sarbanes-Oxley compliance How hospitality managers who must act as one-person HR departments can make effective decisions and understand the consequences to themselves, their workers, and employers Working with labor unions in the hospitality industry using the labor-related legislation that affects the industry Managing employees in a global hospitality enterprise Practical and realistic case studies and numerous examples from various hospitality operations bring the material alive. Internet activities, learning objectives, "It's the Law" features, current events discussions, review questions, and other important features also help create a dynamic learning experience for readers. Written by two authors experienced in both hospitality management and education, "Human Resources Management in the Hospitality Industry" represents the most comprehensive, technically accurate, and valuable resource available on the topic.

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, 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 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 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 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 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 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 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 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 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 part of eBook file.

Food and Beverage Cost Control

Controlling Foodservice Costs

Food and Beverage Cost Control, Student Workbook

Hospitality Law

Food and Beverage Cost Control, Sixth Edition

The only product with yield information for more than 1,000 raw food ingredients, The Book of Yields, Eighth Edition is the chef's best resource for planning, costing, and preparing food more quickly and accurately. Now revised and updated in a new edition, this reference features expanded coverage while continuing the unmatched compilation of measurements, including weight-to-volume equivalents, trim yields, and cooking yields. The Book of Yields, Eighth Edition is a must-have culinary resource.

The leading guide to the professional kitchen's cold food station, now fully revised and updated Garde Manger: The Art and Craft of the Cold Kitchen has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-new to this edition. Knowledge of garde manger is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes. This comprehensive guide includes detailed information on cold sauces and soups; salads; sandwiches; cured and smoked foods; sausages; terrines, pâtes, galantines, and roulades; cheese; appetizers and hors d'oeuvre; condiments, crackers, and pickles; and buffet development and presentation.

The success of every business in the hospitality industry depends on maximizing revenues and minimizing costs. This Ninth Edition continues its time-tested presentation of fundamental concepts and analytical techniques that are essential to taking control of real-world accounting systems, evaluating current and past operations, and effectively managing finances toward increased profits. It offers hands-on coverage of computer applications and practical decision-making skills to successfully prepare readers for the increasingly complex and competitive hospitality industry.

Hospitality Law: Managing Legal Issues in the Hospitality Industry, Fifth Edition takes an applied approach to the study of hospitality law with its touchstone of compliance and prevention. The book is highly pedagogical and includes many interactive exercises and real world cases that help students focus on the practical application of hospitality laws and model their decision process to avoid liability. As a result, this book does look different than others on the market as the legal information contained is carefully selected to specifically correlate with helping students understand how to do the right thing, i.e., it is not a comprehensive book on the laws. Barth immediately helps readers learn about the legalities of situations and work through exercises – both individually and in groups -- to effectively apply them to hospitality management situations. Many instructors teach their course from a very applied perspective, which aligns with Barth's approach.

From Concept to Operation

Principles of Food, Beverage, and Labor Cost Controls

Study Guide to accompany Food and Beverage Cost Control, 6e

Destination Marketing

Competency Guide