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By The Numbers Revised A
Money Guys Guide To Opening
The Next New Hot Spot

**Restaurant Success By
The Numbers Revised
A Money Guys Guide
To Opening The Next
New Hot Spot**

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*A New York Times Editors'
Choice pick Named a Best
Book of the Year by NPR,
Los Angeles Times, Vogue,
Wall Street Journal, Food
Network, KCRW, WBUR Here &
Now, Emma Straub, and*

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*Globe and Mail One of the
Millions's Most
Anticipated Books of 2021
America's modern culinary
history told through the
lives of seven
pathbreaking chefs and*

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*food writers. Who's really
behind America's appetite
for foods from around the
globe? This group
biography from an electric
new voice in food writing
honors seven extraordinary*

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*women, all immigrants, who
left an indelible mark on
the way Americans eat
today. Taste Makers
stretches from World War
II to the present, with
absorbing and deeply*

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*researched portraits of
figures including Mexican-
born Elena Zelayeta, a
blind chef; Marcella
Hazan, the deity of
Italian cuisine; and Norma
Shirley, a champion of*

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*Jamaican dishes. In
imaginative, lively prose,
Mayukh Sen—a queer, brown
child of
immigrants—reconstructs
the lives of these women
in vivid and empathetic*

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*detail, daring to ask why
some were famous in their
own time, but not in ours,
and why others shine
brightly even today.
Weaving together histories
of food, immigration, and*

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*gender, Taste Makers will
challenge the way readers
look at what's on their
plate—and the women whose
labor, overlooked for so
long, makes those meals
possible.*

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*An “engrossing” history of
the restaurant atop the
World Trade Center “that
ruled the New York City
skyline from April 1976
until September 11, 2001”
(Booklist, starred*

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*review). In the 1970s, New
York City was plagued by
crime, filth, and an
ineffective government.
The city was falling
apart, and even the newly
constructed World Trade*

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*Center threatened to be a
fiasco. But in April 1976,
a quarter-mile up on the
107th floor of the North
Tower, a new restaurant
called Windows on the
World opened its doors—a*

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*glittering sign that New
York wasn't done just yet.
In The Most Spectacular
Restaurant in the World,
journalist Tom Roston
tells the complete history
of this incredible*

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*restaurant, from its
stunning \$14-million
opening to 9/11 and its
tragic end. There are
stories of the people
behind it, such as Joe
Baum, the celebrated*

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restaurateur, who was said to be the only man who could outspend an unlimited budget; the well-tipped waiters; and the cavalcade of famous guests as well as everyday people

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*celebrating the key
moments in their lives.
Roston also charts the
changes in American food,
from baroque and
theatrical to locally
sourced and organic. Built*

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*on nearly 150 original
interviews, The Most
Spectacular Restaurant in
the World is the story of
New York City's restaurant
culture and the
quintessential American*

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*drive to succeed. "Roston
also digs deeply into the
history of New York
restaurants, and how
Windows on the World was
shaped by the politics and
social conditions of its*

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era.” —The New York Times
The Next New Hot Spot
“The city’s premier
celebration venue, deeply
woven into its social,
culinary and business
fabrics, deserved a proper
history. Roston delivers

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*it with power, detail,
humor and heartbreak to
spare.” ?New York Post “A
rich, complex account.”
?Kirkus Reviews (starred
review)
The idea of "The Green*

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*Book" is to give the
Motorist and Tourist a
Guide not only of the
Hotels and Tourist Homes
in all of the large
cities, but other
classifications that will*

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*be found useful wherever
he may be. Also facts and
information that the Negro
Motorist can use and
depend upon. There are
thousands of places that
the public doesn't know*

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about and aren't listed.

*Perhaps you know of some?
If so send in their names
and addresses and the kind
of business, so that we
might pass it along to the
rest of your fellow*

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*Motorists. You will find
it handy on your travels,
whether at home or in some
other state, and is up to
date. Each year we are
compiling new lists as
some of these places move,*

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or go out of business and
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new business places are
started giving added
employment to members of
our race.

*The Freedom, Maine,
restaurateur and chef*

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*shares one hundred
seasonal recipes that
celebrate small-town
America, including such
offerings as squid stuffed
with sausage, rib eye
steaks, and fried rabbit.*

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*How to Start, Run & Grow a
Successful Restaurant
Business
The Lost Kitchen
The Restaurant Manager's
Handbook
Taste Makers: Seven*

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*Immigrant Women Who
Revolutionized Food in
America
A Novel
Mastering the Five Skills
of Disruptive Innovators
How to Navigate Clueless*

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*Colleagues, Lunch-Stealing
Bosses, and the Rest of
Your Life at Work*

Named a Must-Read by TIME,
Buzzfeed, The Wall Street Journal, Star
Tribune, Fast Company, The Village
Voice, Toronto Star, Fortune

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Magazine, InStyle, and O, The Oprah
Magazine "A joy to read—I couldn't get

enough." —Buzzfeed "This novel
practically thumps with heartache and
sharp humor." —Chang-rae Lee, New
York Times bestselling author of Native
Speaker An exuberant and wise

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multigenerational debut novel about the complicated lives and loves of people working in everyone's favorite Chinese restaurant. The Beijing Duck House in Rockville, Maryland, is not only a beloved go-to setting for hunger pangs and celebrations; it is its own

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The Next New Hot Spot

world, inhabited by waiters and kitchen staff who have been fighting, loving, and aging within its walls for decades. When disaster strikes, this working family's controlled chaos is set loose, forcing each character to confront the conflicts that fast-paced restaurant life

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has kept at bay. Owner Jimmy Han hopes to leave his late father's homespun establishment for a fancier one. Jimmy's older brother, Johnny, and Johnny's daughter, Annie, ache to return to a time before a father's absence and a teenager's silence

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The Next New Hot Spot

pushed them apart. Nan and Ah-Jack, longtime Duck House employees, are tempted to turn their thirty-year friendship into something else, even as Nan's son, Pat, struggles to stay out of trouble. And when Pat and Annie, caught in a mix of youthful lust and

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boredom, find themselves in a dangerous game that implicates them in the Duck House tragedy, their families must decide how much they are willing to sacrifice to help their children. Generous in spirit, unaffected in its intelligence, multi-voiced,

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poignant, and darkly funny, Number One Chinese Restaurant looks beyond red tablecloths and silkscreen murals to share an unforgettable story about youth and aging, parents and children, and all the ways that our families destroy us while also keeping us

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grounded and alive.

The omnichannel disruption that upended retail has finally come to the restaurant industry. Restaurateurs must shift how they think, behave, and invest to survive and thrive. Today's consumers are well-conditioned in

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their expectations: they want the same tech-savvy, on-demand, and frictionless interactions with restaurants that they get in every other vertical. If you think your 1,000-unit restaurant chain is too big to fail, remember that 1,000-unit Sears closed nearly all of its stores

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after it filed for bankruptcy in February 2019. If you think your local family independent restaurant is too beloved to fail, remember the Amazon effect changed the face of main street and traditional retailing. Delivering the Digital Restaurant explores the

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massive disruption facing American restaurants through first-hand accounts of food industry veterans and start-up entrepreneurs innovating the future of food. Combining sociological observations, rich industry data, and insider knowledge, Delivering paints a

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picture of how food is evolving and how you as a leader, owner, or operator can successfully innovate and meet the new consumer demands to capitalize on the opportunities ahead. Those who understand this digital disruption will be better positioned to

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embrace the innovation that consumers are demanding. Those who resist will surely be left behind.

A sharp and candid memoir from a star in the restaurant world, and an up-and-coming literary voice. Toronto restaurateur Jen Agg, the woman

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behind the popular The Black Hoof, Cocktail Bar, Rhum Corner, and Agrikol restaurants, is known for her frank, crystal-sharp and often hilarious observations and ideas on the restaurant industry and the world around her. I Hear She's a Real Bitch,

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her first book, is caustic yet intimate, and wryly observant; an unforgettable glimpse into the life of one of the most interesting, smart, trail-blazing voices of this moment.

* An Instant Wall Street Journal
Bestseller * From founder Kent Taylor,

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the incredible made-from-scratch success story of Texas Roadhouse. In Made From Scratch, the late business maverick Kent Taylor tells the legendary story of Texas Roadhouse and in the process reveals its recipe for success: embracing unorthodox

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business practices. Because isn't it a little unusual for a company to do almost no advertising? Is it wild to give away free peanuts and rolls and keep prices low, even as costs rise, or to keep the menu basically the same since it opened? Does it fly in the face of

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reason to prohibit coats and ties at headquarters and to have a CEO who dressed like he was part of the landscaping crew? These business practices might be unconventional, but for Kent and Texas Roadhouse, they worked. What Kent and his Roadies

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cooked up is an island of misfits who are cool with being different. They love to have fun, but are serious about following meticulous recipes to serve up hand-cut steaks, fall-off-the-bone ribs, made-from-scratch sides, ice-cold beer, and irresistible fresh-baked

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bread. It's Legendary Food,
Legendary Service, the Texas
Roadhouse way. To show how this
company became a staple of American
dining and survived a once-in-a-
lifetime pandemic, Kent took a trip
back in time to offer the lessons

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learned from his pathbreaking life,
revealing how a distracted kid from
Louisville, Kentucky, created anything
worthwhile at all.

The Whole Body Reset

How to Set Up, Operate, and Manage a
Financially Successful Food Service

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Money Guys Guide To Opening
Operation

The Second-Worst Restaurant in
France

How to Plan, Research, Analyze,
Finance, Open, and Operate Your Own
Wildly-Successful Eatery.

A Money-Guy's Guide to Opening the

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Next Hot Spot

Restaurant Owners Uncorked
Your Roadmap to the Future of Food
**So you're a manager in a Quick-Service
restaurant. Congratulations! But your
path doesn't end there -- it has just
started! This is a crucial time in your
life to develop leadership skills.**

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Unfortunately, most newer managers don't take advantage of this important time in their life to grow the skills ultimately needed for any career. Even if it may not be your dream career choice, these are fundamentals of any job no matter what you wish to become. Management and leadership are both

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**much more than just counting drawers
and turning off the lights at the end of
the night. This book is jam-packed with
both motivation and knowledge to give
you a huge boost in your job
performance. It's not just for new
managers either. More experienced
managers surely know that it's good**

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habit to get re-energized from time to time. This book will do that and challenge you to push yourself. -Learn how to set realistic and challenging goals for yourself to get paid more at your job! -Better understand your role and how pivotal it is to your restaurant's success. -Build important

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communication skills to be a strong leader. -Learn how to properly teach others and pass down your knowledge to ultimately make your job easier. -Wield confidence and be the go-to person to get things done. -Get organized and stop stressing out. -Go to work feeling good and then come home

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**feeling great. The 5 Fundamentals:
Management in Quick-Service
Restaurants will not waste your time. It
is not a novel -- it's appropriately
condensed to teach a lot of information
in little time. It will challenge your work-
ethic and give you fresh ideas in just a
few pages time.**

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**How to Start, Run & Grow a Successful
Restaurant Business A Lean Startup**

**Guide Let's start your restaurant legacy
right now, right here! National chains
and single independent restaurants all
started with an individual and an idea.
A concept. A dream. Small ideas can
grow into big business. Who would have**

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thought that a guy with a milkshake machine could start a hamburger empire? A pizza made in a garage would start today's pizza wars? A guy with a pressure-cooker would start a fried chicken phenomena? Business ownership has always been part of the all-American dream. Restaurants are

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**the largest entrepreneurial opportunity
in America for starting the dream.**

**According to Restaraut.org, the
industry stands as follows: \$799 billion:
Restaurant industry sales. 1 million+:
Restaurant locations in the United
States. 14.7 million: Restaurant
industry employees. 1.6 million: New**

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**restaurant jobs created by the year
2027. 10%: Restaurant workforce as
part of the overall U.S. workforce. 9 in
10: Restaurant managers who started at
entry level. 8 in 10: Restaurant owners
who started their industry careers in
entry-level positions. 9 in 10:
Restaurants with fewer than 50**

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employees. 7 in 10: Restaurants that are single-unit operations. In this book, you will realize why your concept and theme are critical. Factors to include in a business plan. How to start your restaurant, how to grow and how to be successful. It is a detail guide that will guide you through the process. After

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**Reading You Will Know: How To
Develop A Concept That Will Fly The
WHAT and WHY factors 5 Types Of
Restaurants And Their Variations
Popular QSR Franchises And Their
Costs How And Where To Find A
Restaurant To Buy Or Lease What
Legal Structure You Will Need For**

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**Your Business How To Comply With
Uncle Sam Costs To Open A Restaurant
Writing The Right Business Plan How
To Get A Bank To Finance Your
Restaurant How To Find And Hire The
Right Staffing Restaurant Menu
Development POS System, Accounting
And Bookkeeping Marketing**

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Development Grand Opening Steps The
Keys To Success Few Important
Statistics You Should Know About
Appendix - A Full Restaurant Business
Plan Is Included Appendix -B A Sample
Personal Financial Statement Is
Included This is about time you make
your longtime dream of opening your**

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**own restaurant a reality. It's not as
hard as you think. Remember
opportunities are being taken by
someone every day, waiting another day
means you are passing up another
opportunity. Good Luck!**

**Around 90% of all new restaurants fail
in the first year of operation. Many**

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owners think they have the perfect idea, but they have terrible business plans, location, or other issues. *Idiot's Guides: Starting and Running a Restaurant* shows budding restaurateurs the basics of honing in on a concept to gathering start-up capital to building a solid business plan. You will also learn

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how to choose a great restaurant location, select an appealing design, compose a fantastic menu, and hire reliable managers and staff. In this book, you get: + Introduction to basic requirements of starting a restaurant such as time management, recognizing your competition, choosing your

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**restaurant concept, and making it legal.
+ Information on building a solid
business foundation such as a solid
business plan, a perfect location, where
to find investors, and securing loans. +
Suggestions on how to compose the
perfect menu, laying out the front and
back of house and bar, and choosing the**

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**must-have necessities such as security
alarms and fire prevention. +**

**Techniques on how to hire and train
your staff, purchasing or renting
supplies, understanding costs and
setting up your financial office, and
using social media as a marketing tool.**

+ Secrets for keeping your customers

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**returning, running a safe restaurant,
managing employees, and building your
PR sales plan. + Pre-opening checklists
to ensure everything is ready by opening
day. Operational checklists and forms a
successful restaurateur will need to
manage their restaurant.**

This book is a summary of the business

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**side of restaurants. Taken from forty
years of experience, author Cliff
Bramble takes you on a journey of
opening restaurants and the experiences
one goes through when operating
restaurants.**

**Twenty Owners Share Their Recipes for
Success**

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**Your First Restaurant - An Essential
Guide**

**Franchise: The Golden Arches in Black
America**

**The Transforming Power of Hospitality
in Business**

**The Twin Towers, Windows on the
World, and the Rebirth of New York**

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**The Dark Side of the All-American
Meal**

The Idea of You

***A practical guide for opening
a restaurant, with tips on
choosing a location,
designing a menu, hiring***

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**staff, and making a profit.
The restaurant industry saw
growth of roughly 5% in
2018 and expects to see
that trend continue through
2019 and beyond. New
restaurants pop up in almost**

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**every neighborhood every
week/month. But some,
despite serving great food,
struggle to survive. Startup
costs can be exorbitant;
from \$250,000 to \$425,000
just to open and operate for**

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the first 6 months. With an investment of that size, the aspiring restaurateur needs to do quite a bit of homework to ensure they're doing things right. Even if your startup costs are a

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***fraction of that, having a
handbook of 'what to do /
what NOT to do' would make
the journey that much
easier. Michael Politz has
learned MANY lessons from
during his time in the***

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***hospitality industry; some
learned through great
success, others learned
through failure. But those
lessons helped him grow
from a small ice cream truck
business to founder of a***

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***number of restaurants, a
frozen food distribution
business, a restaurant
consulting business, and a
massive online magazine for
the food and beverage
industry. Given what***

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***Michael has learned through
his own successes and
failures as well as those of
his inner circle (which
consists of names like
Wolfgang Puck, Bobby Flay,
Emeril Lagasse, and more),***

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***that knowledge will help
frame this 'how to' guide for
restaurateurs on every level.
Whether you want to open a
burger joint or a high end
bistro, this handbook will
help you to be sure you've***

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***dotted all your I's and
crossed all your T's before,
during, and after your
launch.***

***With 200,000+ copies in
print, this New York Times
bestseller shares the story***

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***and the recipes behind the
chef and cuisine that
changed the modern-day
culinary landscape. Never
before has there been a
phenomenon like Momofuku.
A once-unrecognizable word,***

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*it's now synonymous with
the award-winning
restaurants of the same
name in New York City
(Momofuku Noodle Bar,
Ssäm Bar, Ko, Má Pêche,
Fuku, Nishi, and Milk Bar),*

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***Toronto, and Sydney. Chef
David Chang single-
handedly revolutionized
cooking in America and
beyond with his use of bold
Asian flavors and
impeccable ingredients, his***

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***mastery of the humble
ramen noodle, and his
thorough devotion to pork.
Chang relays with candor
the tale of his unwitting rise
to superstardom, which,
though wracked with***

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mishaps, happened at light speed. And the dishes shared in this book are coveted by all who've dined—or yearned to—at any Momofuku location (yes, the pork buns are here). This is

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***a must-read for anyone who
truly enjoys food.***
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***Restaurant Success by the
Numbers A Money-Guy's
Guide to Opening the Next
New Hot Spot
1940 Edition***

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**The Most Spectacular
Restaurant in the World
The 5 Fundamentals
Number One Chinese
Restaurant
The Negro Motorist Green
Book**

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***The Food and Beverage
Magazine Guide to
Restaurant Success
Running a Restaurant For
Dummies
Ninety percent of all
restaurants fail, and those that***

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***succeed happened upon that
mysterious X factor, right?
Wrong! A man of many hats:
money-guy, restaurant owner,
and restaurant consultant-
Roger Fields shows how a
restaurant can survive its first***

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***year, based on far more than
luck, and keep diners coming
back for many years to come.
Featuring real-life restaurant
start-up stories (including
some of the author's own), this
comprehensive how-to walks***

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***readers through the logistics
of opening a restaurant:
creating the concept,
choosing a location, designing
the menu, establishing
ambiance, hiring staff, and,
most important, turning a***

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The Next New Hot Spot
***profit. Opening a restaurant
isn't easy, but this realistic
dreamer's guide helps set the
table for lasting success. From
the Trade Paperback edition.
Running a Restaurant For
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extend your life, and create
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advice stops working for us as
we approach midlife—and
reveals how simple changes to
the way we eat can halt, and
even reverse, age-related***

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changes the way people in
their mid-forties and older
should think about food. The
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***simple, inspiring terms exactly
how our bodies change with
age, and how eating to
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shows how fast food is a
source of both
power—economic and
political—and despair for
African Americans. As she
contends, fast food is, more***

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battlefield in the fight for racial
justice.*

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***A Money-Guy's Guide to
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***The Restaurant at the End of
the Universe***

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Following the smash-hit sci-fi comedy
The Hitchhiker's Guide to the Galaxy,
The Restaurant at the End of the
Universe is the second part in
Douglas Adams' multi-media
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archives, and an introduction by
Monty Python star, Terry Jones. If
you've done six impossible things this
morning, why not round it off with
breakfast at Milliways, the Restaurant
at the end of the Universe? Which is
exactly what Arthur Dent and the
crew of the Heart of Gold plan to do.

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approximately 100 acres of pizza each day, or about 350 slices per second.

Pizza is a \$32+ billion per year industry. Pizza restaurant growth continues to outpace overall restaurant growth. Pizzerias represent 17 percent of all restaurants. Pizza accounts for more

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that 10 percent of all food service sales. Here is the manual you need to cash in on this highly profitable segment of the food service industry. This new book is a comprehensive and detailed study of the business side of the restaurant. This superb manual should be studied by anyone

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investigating the opportunities of opening a pizza or sub restaurant. It will arm you with everything you need including sample business forms, leases, and contracts; worksheets and checklists for planning, opening, and running day-to-day operations; sample menus;

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inventory lists; plans and layouts; and dozens of other valuable, time-saving tools of the trade that no restaurant entrepreneur should be without.

While providing detailed instruction and examples, the author leads you through finding a location that will bring success, learn how to draw up a

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winning business plan (The companion CD-ROM has the actual pizza restaurant business plan that you can use in MS Word), basic cost-control systems, profitable menu planning, successful kitchen management, equipment layout and planning, food safety and HACCP,

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requirements, managing and training

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operations. The Companion CD Rom contains all the forms in the book as well as a sample business plan you can adapt for your business. The companion CD-ROM is included with the print version of this book; however is not available for download with the electronic version.

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NEW YORK TIMES BESTSELLER •

From the chef behind Momofuku and

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star of Netflix's Ugly Delicious—an intimate account of the making of a chef, the story of the modern restaurant world that he helped shape, and how he discovered that success can be much harder to understand than failure. NAMED ONE OF THE BEST BOOKS OF THE YEAR BY

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In 2004, Momofuku Noodle Bar opened in a tiny, stark space in Manhattan ' s East Village. Its young chef-owner, David Chang, worked the line, serving ramen and pork buns to a mix of fellow restaurant cooks and

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confused diners whose idea of ramen was instant noodles in Styrofoam cups. It would have been impossible to know it at the time—and certainly Chang would have bet against himself—but he, who had failed at almost every endeavor in his life, was about to become one of the most

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influential chefs of his generation, driven by the question, “ What if the underground could become the mainstream? ” Chang grew up the youngest son of a deeply religious Korean American family in Virginia. Graduating college aimless and depressed, he fled the States for

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Japan, hoping to find some sense of belonging. While teaching English in a backwater town, he experienced the highs of his first full-blown manic episode, and began to think that the cooking and sharing of food could give him both purpose and agency in his life. Full of grace, candor, grit, and

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humor, Eat a Peach chronicles
Chang's switchback path. He lays
bare his mistakes and wonders about
his extraordinary luck as he recounts
the improbable series of events that
led him to the top of his profession.
He wrestles with his lifelong feelings
of otherness and inadequacy,

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explores the mental illness that almost killed him, and finds hope in the shared value of deliciousness. Along the way, Chang gives us a penetrating look at restaurant life, in which he balances his deep love for the kitchen with unflinching honesty about the industry ' s history of

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brutishness and its uncertain future. Drawing on his decades of experience as a restaurateur, David Scott Peters offers this specific, hands-on guidebook for independent restaurant owners. Focusing on the operational and cultural aspects of running a restaurant, Peters offers a

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system--the Restaurant Prosperity
Formula(TM)--that allows these
businesses to not only survive but
thrive in one of the world's most
competitive industries. In this book
(which the author calls "the most
comprehensive restaurant owner
manual you've ever read"), restaurant

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owners will learn the fundamentals needed to accomplish three goals: simplifying operations, making more money than ever before, and bringing balance back to their lives so they can enjoy the benefits of the first two goals! "David's no-nonsense approach strips down all the excuses

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and doubts in our heads as operators and then gives you the paint-by-numbers plan to make real change in your restaurant. The systems that are outlined in this book are both relevant and practical on their own, but David takes it a step further by teaching you how to implement them

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in your business and whom you need on your team to be successful." -Brad Hackert, director of restaurant operations, Flora-Bama "Foundation, systems, profitability, accountability, and actionable steps--this book has it all from a true industry expert!"

-Darren S. Denington, CFBE,

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president, Service with Style "Think of this book as your personal, one-of-a-kind treasure map with a clearly marked path and a big X where the gold is. Bring your shovel because you'll be doing some digging."

-Kamron Karington, founder and CEO,
Repeat Returns

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The Case for Capitalism
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5 Ingredients to Leading a Successful
Team

A Paul Stuart Novel (2)

Delivering the Digital Restaurant

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Second Edition

The Next New Hot Spot
In this delightful sequel to
the best-selling comedic
novel My Italian Bulldozer,
Paul Stuart's travels take
him to a French village,
where the local restaurant's
haute cuisine leaves a lot

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to be desired. Renowned
Scottish cookbook writer
Paul Stuart is hard at work
on his new book, The
Philosophy of Food, but
complicated domestic
circumstances, and two
clingy cats, are making that

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difficult. So when Paul's eccentric cousin Chloe suggests that he join her at the house she's rented in the French countryside, he jumps at the chance. The two quickly befriend the locals, including their twin-sister

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landladies, who also own the infamous local restaurant known to be the second-worst eatery in all of France. During their stay, the restaurant's sole waitress gives birth mid-dinner service and the maître d'

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storms off after fighting with the head chef. Paul is soon drafted to improve the gastronomy of the village, while Chloe, ever on the hunt for her next romance, busies herself with distracting the handsome but

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incompetent chef. Could he be husband number six? With all this local drama to deal with, Paul finds it next to impossible to focus on his writing, and that's before he learns that Chloe's past is far more complicated than

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he'd ever imagined. Paul will have to call upon all his experience—with food and with people—to bring order back to the village. And he may just learn something about family—and about himself—along the way.

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inside look at the
restaurant biz since Anthony
Bourdain's Kitchen
Confidential." –Jay

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McInerney With a foreword by
Mario Batali Joe Bastianich
is unquestionably one of the
most successful
restaurateurs in America—if
not the world. So how did a
nice Italian boy from Queens
turn his passion for food

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and wine into an empire? In Restaurant Man, Joe charts a remarkable journey that first began in his parents' neighborhood eatery. Along the way, he shares fascinating stories about his establishments and his

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superstar chef partners—his
mother, Lidia Bastianich,
and Mario Batali. Ever since
Anthony Bourdain whet
literary palates with
Kitchen Confidential,
restaurant memoirs have been
mainstays of the bestseller

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lists. Serving up equal parts rock 'n' roll and hard-ass business reality, Restaurant Man is a compelling ragu-to-riches chronicle that foodies and aspiring restaurateurs alike will be hankering to

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restaurant management
through interviews with
successful restaurant
owners.

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leaders and media around the

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globe as a highly
recommended read for anyone
interested in innovation. In
The Innovator's DNA, authors
Jeffrey Dyer, Hal Gregersen,
and bestselling author
Clayton Christensen (The
Innovator's Dilemma, The

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Will You Measure Your Life?)
build on what we know about
disruptive innovation to
show how individuals can
develop the skills necessary
to move progressively from
idea to impact. By

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identifying behaviors of the world's best innovators—from leaders at Amazon and Apple to those at Google, Skype, and Virgin Group—the authors outline five discovery skills that distinguish innovative entrepreneurs and

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executives from ordinary
managers: Associating,
Questioning, Observing,
Networking, and
Experimenting. Once you
master these competencies
(the authors provide a self-
assessment for rating your

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own innovator's DNA), the authors explain how to generate ideas, collaborate to implement them, and build innovation skills throughout the organization to result in a competitive edge. This innovation advantage will

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translate into a premium in
your company's stock
price—an innovation
premium—which is possible
only by building the code
for innovation right into
your organization's people,
processes, and guiding

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provocative, The Innovator's
DNA is an essential resource
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who want to strengthen their
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Investors Can Lead, Win and
Make More Money in Life
A Lean Startup Guide
A Cookbook

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Ask a Manager

Three sisters. An inherited Nantucket restaurant. One year before they can sell. Mandy, Emma and Jill are as close as three sisters

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who live hundreds of miles apart can be. They grew up together on Nantucket, but Mandy is the only one that stayed. Jill lives a glamorous life in Manhattan as a co-owner of

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a successful executive search firm. Never married, she is in her mid-thirties and lives in a stunning, corner condo with breathtaking views of the city and Hudson river.

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Everyone thinks there's something going on with her partner, Billy, because as a workaholic, she spends more time with him than anyone else. But there's never been

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anything but friendship between them and Billy loves being a bachelor in NYC. Emma lives in Arizona and is an elementary school teacher and an aspiring photographer. She

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met her college professor husband, Peter, in grad school and they've been married for about fifteen years. In recent years, she's noticed that Peter has grown distant. But

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when he shares a surprising secret, she doesn't see it coming and her world is turned upside down. Mandy followed her high school boyfriend, Cory to Boston College,

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and right after graduation, they married and settled in Dover, just outside of Boston. Cory joined a successful hedge fund, while Mandy took a job at a downtown

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financial services firm as an administrative assistant. She quit a year later, when Blake, the first baby came. Two years later, when Brooke was born, Cory left to open a

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competing Hedge Fund and they moved home to Nantucket. Now that the children are older, Mandy has more free time and is eager to do more than just volunteer with local

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charity events. But Cory doesn't want her to work. He thinks it doesn't reflect well on him and appearances are everything to Cory. Though when Mandy finds something unusual in

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his gym bag, she begins to question what is really going on. When their beloved grandmother, Rose Ferguson passes peacefully in her sleep a week before her ninety-ninth birthday

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she leaves them quite a surprise. In addition to her Nantucket home, they learned that she was the silent owner of Mimi's Place, one of Nantucket's most popular year-round

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restaurants. There is of course, a catch--she left the restaurant equally to Mandy, Emma, and Jill--and also to Paul, the chef for the past twelve years. And before they can sell, all

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three girls need to work
at the restaurant for a
period of one year--or
else their shares will go
to Paul--who was also
Emma's first love.

The bestselling business

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book from award-winning
restauranteur Danny Meyer,
of Union Square Cafe,
Gramercy Tavern, and Shake
Shack Seventy-five percent
of all new restaurant
ventures fail, and of

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those that do stick around, only a few become icons. Danny Meyer started Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a

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restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the

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dynamic philosophy he
calls Enlightened
Hospitality. The tenets of
that philosophy, which
emphasize strong in-house
relationships as well as
customer satisfaction, are

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philosophy will help you
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deepening your
understanding and
appreciation of a job well
done. Setting the Table is
landmark a motivational
work from one of our era's

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favorite boy band.

If you are thinking about,

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or anywhere in the process
of, opening a restaurant,
this guide will be
invaluable to you. The
author embarked on a
career as a restaurateur
in middle age, with no

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prior restaurant experience and not much capital. Within four years he opened three original and quirky restaurants, each of which has become a thriving success. In this

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book he draws upon his experiences as a restaurateur, as well as nearly 30 years spent negotiating commercial real estate leases and sales, and a decade

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teaching real estate
investment analysis and
decision making to show
you how to: * Accurately
estimate the amount of
capital required for your
first restaurant (it's

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probably less than you think) and how to raise it. * Select your restaurant's ideal location and negotiate the optimal real estate lease or purchase for it.*

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Develop a creative,
winning restaurant concept
that is a natural
extension of yourself and
a perfect match for your
customers. * Market -
using low-cost, guerilla-

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style techniques - staff,
source supplies for, grow,
and continually refine
your first restaurant. *

Identify all the things
that could doom your
restaurant and avoid

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them. However, this book is not for everyone. It completely lacks fluff, hype, and "just believe in yourself" rah-rah encouragement. If that is what you are looking for,

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you won't find it here.

The Next New Hot Spot
What this book does offer
is a solid framework for
beginning with what is
often a vague idea and
proceeding, step by step,
to research, plan,

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evaluate, open, and
operate a very successful
first restaurant. If you
are serious about opening
your dream restaurant,
this is the book for you.
Eat a Peach

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The Legendary Success
Story of Texas Roadhouse
The Restaurant
Running a Bar For Dummies
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production.

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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

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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

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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

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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

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methods to increase your bottom line by expanding the restaurant to include on- and off-premise catering operations. We've added new chapters offering food nutrition guidelines and

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asset to any existing
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restaurant for a potential sale. There is even an expanded section on franchising. You will find many additional tips to help restaurant owners and managers learn to handle

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plus revised accounting and
budgeting tips. This new
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information from leading
food service manufacturers

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to enhance the text. This new, comprehensive 800-page book will show you step-by-step how to set up, operate, and manage a financially successful food service operation. The

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author has taken the risk out of running a restaurant business. Operators in the non-commercial segment as well as caterers and really anyone in the food service industry will rely on this book

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in everyday operations. Its 28 chapters cover the entire process of a restaurant start-up and ongoing management in an easy-to-understand way, pointing out methods to increase your chances of

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success and showing how to
avoid the many mistakes
arising from being
uninformed and
inexperienced that can doom
a restaurateur s start-up.
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contains all the forms demonstrated in the book for easy use in a PDF format. While providing detailed instruction and examples, the author leads you through finding a location that will

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planning, sample restaurant
floor plans and diagrams,
successful kitchen
management, equipment
layout and planning, food
safety, Hazardous and

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Critical Control Point
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save time and money and
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*From the creator of the
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Manager and New York's work-
advice columnist comes a
witty, practical guide to*

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200 difficult professional conversations—featuring all-new advice! There’s a reason Alison Green has been called “the Dear Abby of the work world.” Ten years as a workplace-advice columnist have taught her that people

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avoid awkward conversations in the office because they simply don't know what to say. Thankfully, Green does—and in this incredibly helpful book, she tackles the tough discussions you may need to have during your

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*career. You'll learn what to
say when • coworkers push
their work on you—then take
credit for it • you
accidentally trash-talk
someone in an email then hit
“reply all” • you're being
micromanaged—or not being*

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*managed at all • you catch a
colleague in a lie • your
boss seems unhappy with your
work • your cubemate's loud
speakerphone is making you
homicidal • you got drunk at
the holiday party Praise for
Ask a Manager "A must-read*

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*for anyone who works . . .
[Alison Green's] advice
boils down to the idea that
you should be professional
(even when others are not)
and that communicating in a
straightforward manner with
candor and kindness will get*

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you far, no matter where you work.”—Booklist (starred review) “The author’s friendly, warm, no-nonsense writing is a pleasure to read, and her advice can be widely applied to relationships in all areas

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Ask a Manager column. This book is even better. It teaches us how to deal with many of the most vexing big and little problems in our workplaces—and to do so with grace, confidence, and a sense of humor.”—Robert

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*Sutton, Stanford professor
and author of The No Asshole
Rule and The Asshole
Survival Guide “Ask a
Manager is the ultimate
playbook for navigating the
traditional workforce in a
diplomatic but firm*

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way.”—Erin Lowry, author of
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Scraping By and Get Your
Financial Life Together
Starting & Running a
Restaurant For Dummies will
offer aspiring restaurateurs
advice and guidance on this

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*highly competitive industry
- from attracting investors
to your cause, to developing
a food and beverages menu,
to interior design and
pricing issues - to help you
keep your business venture
afloat and enjoyable at the*

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*same time. If you already
own a restaurant, inside
you'll find unbeatable tips
and advice to keep bringing
in those customers. Read
this book, and help make
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Starting & Running a*

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Restaurant For Dummies

*covers: Basics of the
restaurant business*

*Researching the marketplace
and deciding what kind of
restaurant to run Writing a
business plan and finding
financing Choosing a*

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*location Legalities
Composing a menu Setting up
and hiring staff Buying and
managing supplies Marketing
your restaurant Health and
safety
Starting and Running a
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Business From Scratch to
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