

Nraef Managefirst Controlling Foodservice Costs

ManagefirstManageFirst Controlling Food Service Costs with On-Line Testing Access Code Card and Test PrepControlling Foodservice CostsControlling Foodservice CostsControlling Foodservice CostsControlling Foodservice CostsManageFirst[®] Food ProductionControlling Food Service CostsPeterson's Culinary Schools & ProgramsPENGAWALAN KOS PERNIAGAAN RESTORANControlling Service CostsAnalyzing and Controlling Foodservice CostsMenu Marketing and ManagementNutritionCustomer ServiceFood and Beverage Cost Control, Study GuideManagerial AccountingThe National Culinary ReviewControlling and Analyzing Costs in Food Service Operations National Restaurant Association National Restaurant Association National Restaurant Association Staff National Restaurant Association Educatio National Restaurant Association (U.S.) National Restaurant Association Peterson's MOHD FADIL MOHD YUSOF Educational Foundation (National Restaurant Association) James Keiser National Restaurant Association Educational Foundation National Restaurant Association Educatio Lea R. Dopson Nra National Restaurant Assoc Educational Foundation James Keiser

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this text focuses on nutrition topics it includes essential content plus learning activities case studies professional profiles research topics and more that support course objectives the text and exam are part of the managefirst program r from the national restaurant association nra this edition is created to teach restaurant and hospitality students the core competencies of the ten pillars of restaurant management the ten pillars of restaurant management is a job task analysis created with the input and validation of the industry that clearly indicates what a restaurant management professional must know in order to effectively and efficiently run a safe and profitable operation the managefirst program training program is based on a set of competencies defined by the restaurant hospitality and foodservice industry as those needed for success this competency based program features 10 topics each with a textbook online exam prep for students instructor resources a certification exam certificate and credential the online exam prep for students is available with each textbook and includes helpful learning modules on test taking strategies practice tests for every chapter a comprehensive cumulative practice test and more this textbook includes an online testing voucher to be used with the online version of the managefirst certification exam

this book is a brief competency guide which is focused on controlling foodservice costs the nraef is introducing a new program as part of its strategic focus on recruitment and retention this new management training certification program is based on a set of competencies defined by the restaurant foodservice and hospitality industry as those needed for success nraef managefirst program leads to a new credential managefirst professional mfp which is part of our industry career ladder this competency based program includes 12 topics each with a competency guide exam instructor resources and certificate trainees earn a certification for each exam passed the topics and exams are aligned to typical on campus courses for example the controlling foodservice costs competency guide is designed to align with a cost control or operations management course packaged with this book is also a new exam prep guide and an on line testing access code

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offers information on more than three hundred career training programs and apprenticeships and includes advice on how to select the right program find scholarships and plan a successful career

buku ini memperkenalkan konsep konsep penting pengawalan kos dalam perniagaan restoran ia menerangkan pelbagai jenis kos dan pengurusan kos yang berkenaan untuk meningkatkan keuntungan ketahap yang maksima aspek pengawalan kos perlu menjadi keutamaan bagi usahawan perniagaan restoran yang berjaya dengan mengambil kira persekitaran iklim perniagaan yang kompetitif ditambah dengan kenaikan harga bahan mentah dan keperluan mendapatkan tenaga kerja yang mahir menguruskan sesebuah restoran adalah sangat mencabar memiliki dan menguruskan sesebuah restoran adalah suatu kepuasan bagi sesetengah individu tetapi ia memerlukan ketahanan fizikal dan mental dalam menempuhi situasi perniagaan yang tidak menentu justeru buku ini memberi idea mengenai perancangan dan penelitian kos bagi menjamin kelestarian perniagaan dan mengekalkan keuntungan yang bakal diperolehi pelajar jurusan pengurusan hospitaliti yang berminat untuk menceburi bidang keusahawanan perniagaan restoran boleh mendapat manfaat dengan mempelajari aspek pengawalan kos dalam perniagaan restoran yang diketengahkan dalam buku ini

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for courses in foodservice cost control and or managerial accounting analyzing and controlling foodservice costs 5e focuses on modern food management and how technology management theory and accounting principles can be used to create viable foodservice operations now in its fifth edition the text covers the latest in technology trends includes cheftec software and offers sound coverage of financial concepts and management topics insights from industry executives give the text a real world flavor while the new end of chapter exercises offer an easy way to incorporate the cheftec software into learning pearson education is proud to bring world renowned dorling kindersley dk products to your classroom instantly recognized by their fascinating full color photographs and illustrations on every page dk titles will add meaning to expository text and make learning accessible and fun other dk hallmarks include cross section views 3d models and text to visual call outs to help readers comprehend and enjoy the wealth of information each book provides with pearson you can see dk in a whole new way for a complete listing of titles please visit us dk.com/pearson

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a competency guide with online examination voucher

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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

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primarily for cost control courses in schools of food service and hospitality management

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