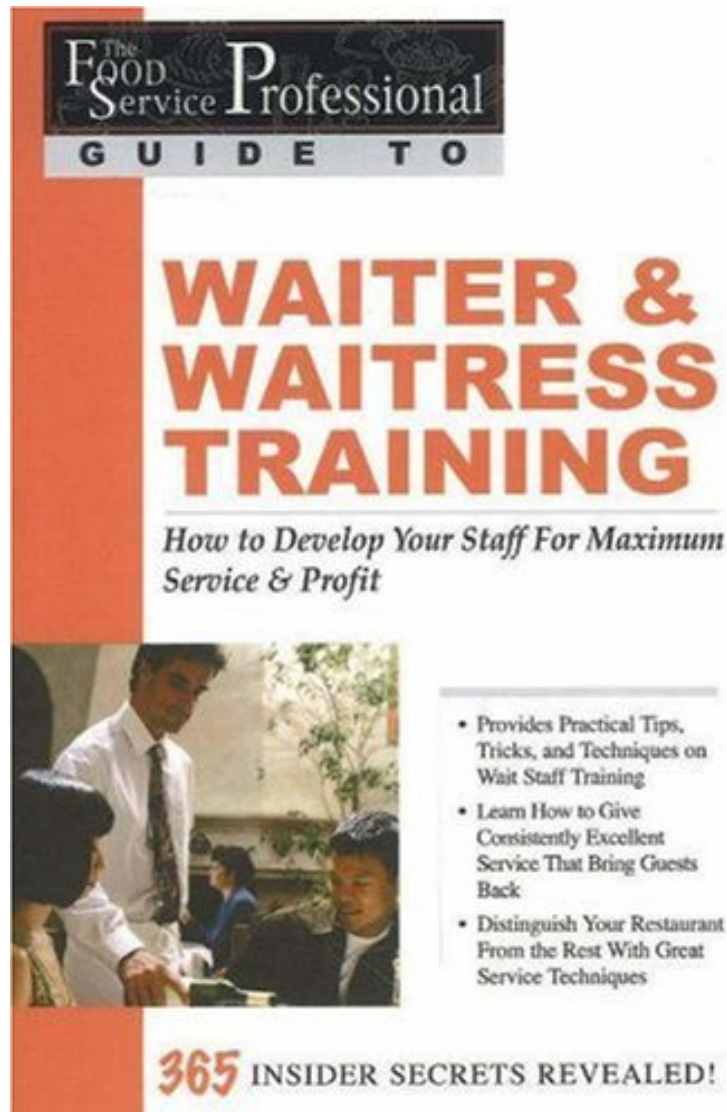



(Read free ebook) The Food Service Professionals Guide To: Waiter Waitress Training: How To Develop Your Wait Staff For Maximum Service Profit


# The Food Service Professionals Guide To: Waiter Waitress Training: How To Develop Your Wait Staff For Maximum Service Profit

Lora Arduser

*\*Download PDF | ePub | DOC | audiobook | ebooks*



 Download

 Read Online

#683011 in eBooks 2002-09-02 2002-09-02File Name: B002H5GT1A | File size: 15.Mb

Lora Arduser : The Food Service Professionals Guide To: Waiter Waitress Training: How To Develop Your Wait Staff For Maximum Service Profit before purchasing it in order to gage whether or not it would be worth my time, and all praised The Food Service Professionals Guide To: Waiter Waitress Training: How To Develop Your Wait Staff For Maximum Service Profit:

0 of 0 people found the following review helpful. Must have !!!!!By MechelThis is a must have for anyone in the service industry. Managers should make this part of the training no matter if a large chain restaurant or a small family owned business.. Service is a dying art. This book helps to revive it.If you want to have a well trained and professional staff get this book. It will increase your sales and sales increase tips!Highly recommended1 of 1 people found the following review helpful. Waste of time and moneyBy I love a good bookI wish I skimmed this in a book store, so I could have saved the cost. A large amount of the information is common sense and it seems like someones random thoughts, more than a resource for a specific topic. The training part does not even start until page 83, and at that it is less than half of the book?!1 of 1 people found the following review helpful. Okay, but not spectacularBy ThrillzorWhile some stuff was useful from this book, for someone who has already been in the food service industry for several years now, it wasn't a large source of new information or ideas. This seems to be geared towards someone who seemingly has not run a restaurant before and/or has no idea how to manage employees.

This series of fifteen books - The Food Service Professional Guide TO Series from the editors of the Food Service Professional magazine are the best and most comprehensive books for serious food service operators available today. These step-by-step guides on a specific management subject range from finding a great site for your new restaurant to how to train your wait staff and literally everything in between. They are easy and fast-to-read, easy to understand and will take the mystery out of the subject. The information is boiled down to the essence. They are filled to the brim with up to date and pertinent information. The books cover all the bases, providing clear explanations and helpful, specific information. All titles in the series include the phone numbers and web sites of all companies discussed. What you will not find are wordy explanations, tales of how someone did it better, or a scholarly lecture on the theory. Every paragraph in each of the books are comprehensive, well researched, engrossing, and just plain fun-to-read, yet are packed with interesting ideas. You will be using your highlighter a lot! The best part aside from the content is they are very moderately priced. The whole series may also be purchased the ISBN number for the series is 0910627266. You are bound to get a great new idea to try on every page if not out of every paragraph. Do not be put off by the low price, these books really do deliver the critical information and eye opening ideas you need to succeed without the fluff so commonly found in more expensive books on the subject. Highly recommended!Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 144 pages and you receive exactly the same content. Over the years our books have won dozens of book awards for content, cover design and interior design including the prestigious Benjamin Franklin award for excellence in publishing. We are proud of the high quality of our books and hope you will enjoy this eBook version.

I recomend a wonderful new source of information - The Food Service Professionals Guide To Series - Jim Contis, Publisher -- Food Industry News, November 2002 I recomend a wonderful new source of information - The Food Service Professionals Guide To Series - Jim Contis, Publisher --Food Industry News, November 2002