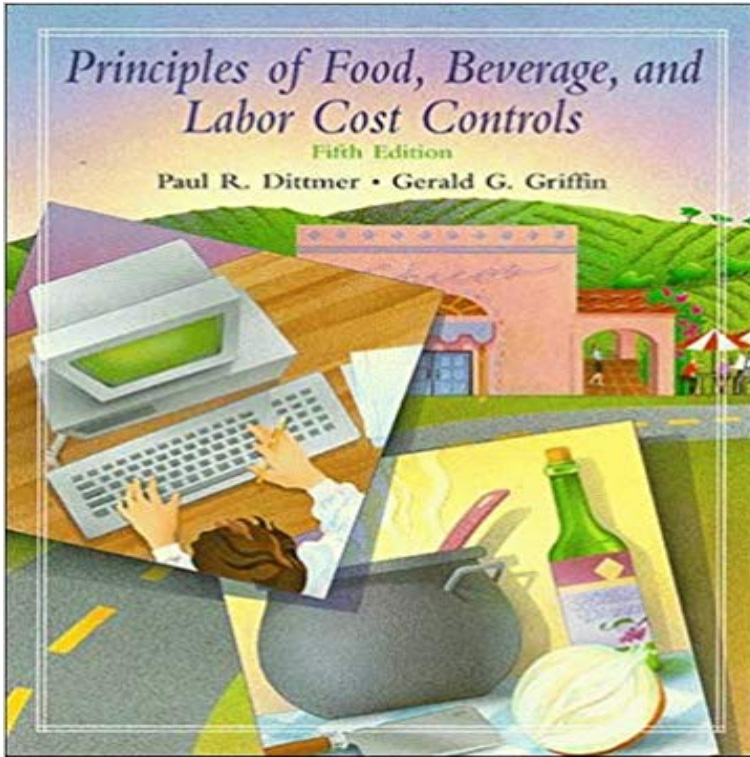


Principles of Food, Beverage, and Labor Cost Controls for Hotels and Restaurants



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The book begins with a general introduction to key terms and concepts, as well as basic procedures for analyzing cost/volume/profit, determining costs, and using cost to monitor foodservice and beverage operations. The next two sections, Food Control and Beverage Control, outline a four-step process for controlling each of the primary phases of a foodservice or beverage operation—purchasing, receiving, storing, issuing, and production—with specific techniques for each phase. The final section focuses on labor cost controls, and includes expert advice and guidance on setting performance standards, monitoring performance, and taking corrective action. *Principles of Food, Beverage, and Labor Cost Controls, Sixth Edition* equips culinary and hospitality management students with the knowledge and skills they need to perform one of the most important aspects of their jobs.

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