

The Restaurant Manager S Handbook How To Set Up Operate And Manage A Financially Successful Food Service Operation

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financially successful foodservice operation. The author has left no stone unturned in explaining the risky business of running a restaurant. Operators in the non-commercial segment as well as caterers, and virtually anyone in the food service industry will find this book very useful.

The Restaurant Manager's Handbook

the UN, developed The Management Handbook for UN Field Missions. We are indeed grateful for the support and encouragement offered by the UN during the development of this handbook. Our hope is that this resource will inspire you, the manager in the field, to continually learn, reflect on, and improve your performance and that of your team.

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