



Restaurant Handbook - Tools Rules: Fundamentals of Restaurant Management

By Roderick A Clelland

Createspace. Paperback. Book Condition: New. This item is printed on demand. Paperback. 230 pages. Dimensions: 11.0in. x 8.5in. x 0.5in. Restaurant Parenting from inception to profits. Quick, clear, cogent answers with in-depth guidance to best practices. Six sections include (1) Start-Plan-Finance-Locate-Design (2) Quality-Menu Science. (3) Team Excellence (4) Training (5) Operations-control (6) Valuation BuySell. Restaurant Handbook Tools and Rules combines MBA business science insight combined with 20 years of experience with designing, financing, building and operation of award winning successes. This item ships from La Vergne, TN. Paperback.



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