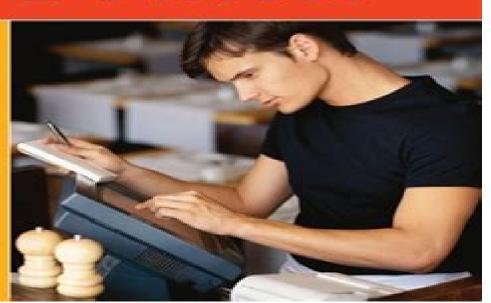


RESTAURANT SERVICE basics

Second Edition

Sondra J. Dahmer Kurt W. Kahl



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This text provides the restaurant foodservice manager with specific tools tying marketing theory to practice It also includes checklists and examples that can be applied to the day to day operation of their business *Management: The Basics*Morgen Witzel,2004-08-02 Management The Basics provides an easy jargon free introduction to the fundamental principles and practices of modern management Using examples ranging from people management at Cadbury and the Enron crisis to the marketing of fried chicken in China it explains key aspects of management including planning effective business strategy to meet goals how successful marketing works how organizations are structured and function how to understand corporate finance what affects how people work and effective human resources management the importance of knowledge and culture This informative and accessible guide is ideal for anyone who wants to understand what management is and how it works

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