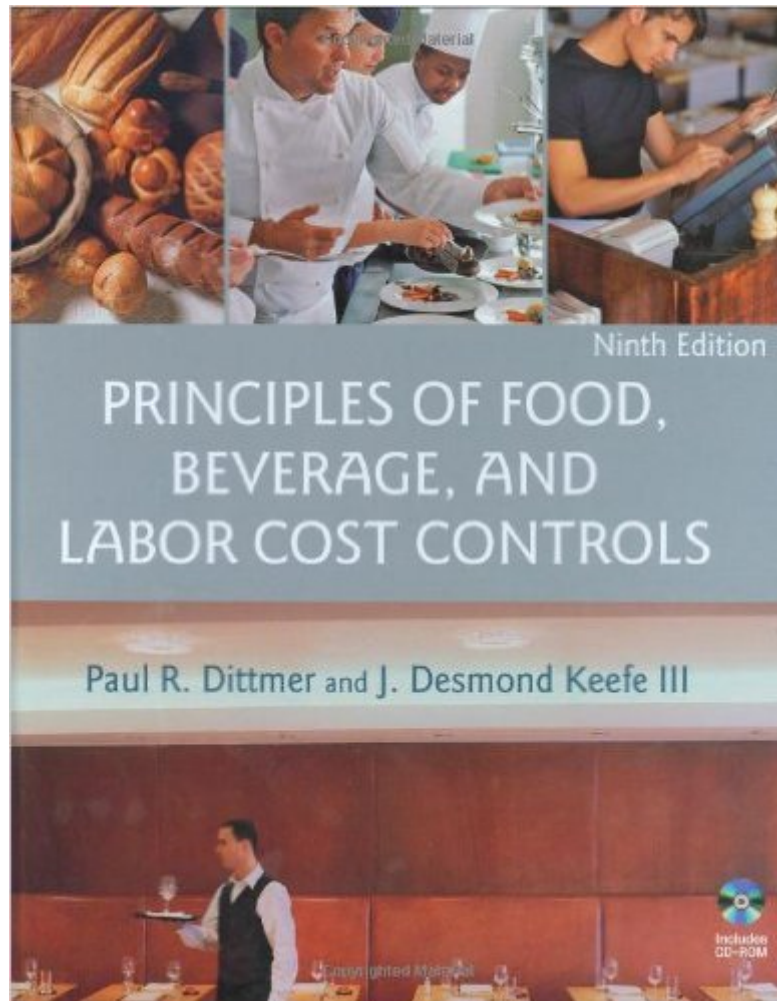


The book was found

Principles Of Food, Beverage, And Labor Cost Controls, 9th Edition



Synopsis

Separated into four parts including an introduction to food, beverage, and labor cost controls followed by separate sections each devoted to food, beverage, and labor, this classic text has been updated in this new Ninth Edition. In this new edition, key terms, key concepts, review questions, and spreadsheet exercises reinforce and support readers understanding. It also features increased discussion and examples of technology use in food and beverage operations, a running case study, and a separate chapter on menu analysis and engineering. This text is well suited for classroom, professional training, and on-the-job use. Note: CD-ROM/DVD and other supplementary materials are not included as part of eBook file.

Book Information

Hardcover: 633 pages

Publisher: Wiley; 9th edition (September 29, 2008)

Language: English

ISBN-10: 0471783471

ISBN-13: 978-0471783473

Product Dimensions: 7.7 x 1.6 x 9.3 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 3.9 out of 5 stars [See all reviews](#) (27 customer reviews)

Best Sellers Rank: #121,225 in Books (See Top 100 in Books) #85 in [Books > Business & Money > Industries > Service](#) #187 in [Books > Business & Money > Industries > Hospitality, Travel & Tourism](#) #626 in [Books > Business & Money > Job Hunting & Careers > Guides](#)

Customer Reviews

I used this text as an instructor in a university-level Cost Control Systems course and was exceptionally disappointed. The book is riddled with errors, as are the accompanying Excel exercises on the CD-ROM. This book takes a relatively simple subject and makes it exceptionally confusing through it's poor delivery. For added difficulty, they didn't change the instructor's manual when they switched editions. They simply slapped a new cover on the old edition's manual, so it doesn't match up to the questions and problems. When I spoke with the publisher, they were friendly but offered no real assistance. Please don't have your students waste their money on this book.

This book is probably the worst textbook I've ever had to deal with. It takes a confusing subject and

makes it worse. So much gibberish and so many goofy charts, they muck everything up and make it much more confusing than it already is!

This book helped in class and if you are into this about in foodservice get this book. It explains a lot on how to run a restaurant .I got it in good shape great timing too.

I bought the Kindle Edition to play on my Kindle, while I ride the bus to school. After attempting for 3 hours trying to download and talking to three different customer service people, whom could not figure why it was not working also; I come to find that this Kindle Edition does not play on Kindle, but will only play on Kindle-Fire or Kindle PC, but not on a regular Kindle. This was frustrating, and wish they would change the "Kindle Edition" to "Kindle-Fire Edition" to prevent future hassles to other customers.

Great intro to running a restaurant or multiple restaurants. I use this text to teach restaurant consultants, but it is also great for operators!

I got this book for my class, and its actually good. A little expansive though. However the content is nice.

This is a textbook I will definitely keep for reference even after I finish the class!!!

I could write a better book on the subject if I had more time. Someone should get on it.

[Download to continue reading...](#)

Principles of Food, Beverage, and Labor Cost Controls, 9th Edition Planning and Control for Food and Beverage Operations with Answer Sheet (AHLEI) (8th Edition) (AHLEI - Food and Beverage) Management of Food and Beverage Operations with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Food and Beverage) Build Your Beverage Empire: Beverage Development, Marketing and Sales Build Your Beverage Empire: Beverage Development, Sales and Distribution Food and Beverage Cost Control ManageFirst: Principles of Food and Beverage Management with Answer Sheet (2nd Edition) (Managefirst Program) Developing ActiveX Web Controls: The Hands-On Guide to Creating Powerful Controls on the Web Visual Developer Creating ActiveX Controls with Visual Basic 5: The Comprehensive Guide for Creating Powerful Web Controls The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6)

(The Food Service Professionals Guide To) Concentration and Power in the Food System: Who Controls What We Eat? (Contemporary Food Studies: Economy, Culture and Politics) For Democracy, Workers, and God: Labor Song-Poems and Labor Protest, 1865-95 (Working Class in American History) Labor Economics: Introduction to Classic and the New Labor Economics Fine Dining Advising: The Ultimate Guidebook to Success - How to Make your Tips, Hospitality, and Knowledge Skyrocket For Servers, Waiter, Waiters, and ... Service Charge, Food and Beverage 1) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) The Solar Food Dryer: How to Make and Use Your Own Low-Cost, High Performance, Sun-Powered Food Dehydrator RSMeans Concrete and Masonry Cost Data 2016 (Rsmeans Concrete/Masonry Cost Data) Cost Management and Control in Government: A Proven, Practical Leadership Driven Management Approach to Fighting the Cost War in Government (Managerial Accounting Collection) Rsmeans Assemblies Cost Data: Assemblies Cost Data RSMeans Building Construction Cost Data 2012 (Means Building Construction Cost Data)

[Dmca](#)