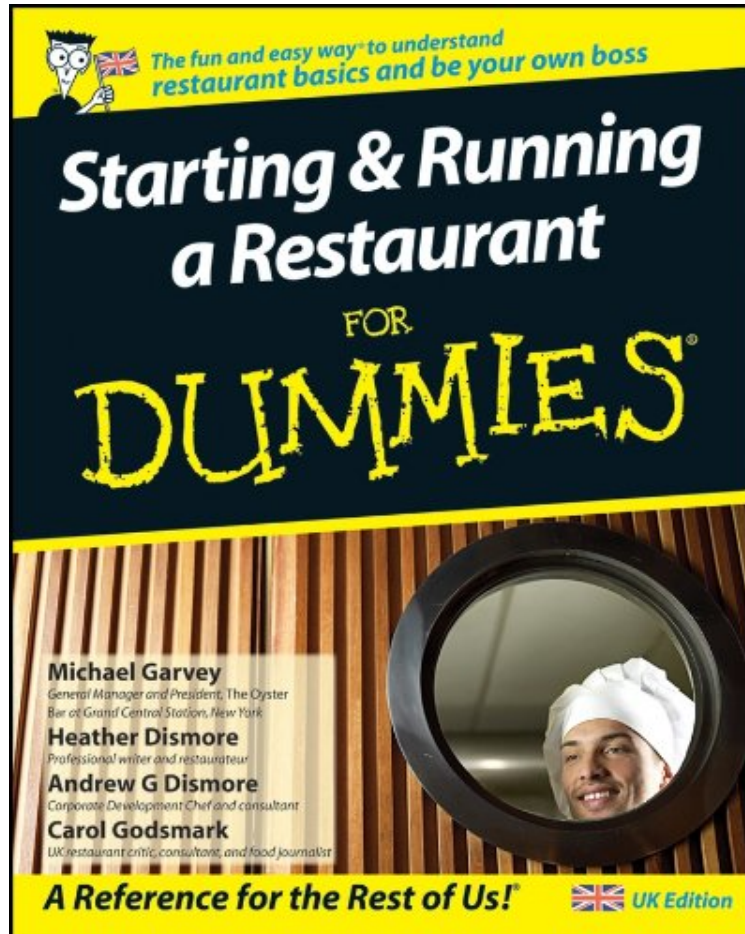


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## Starting and Running a Restaurant For Dummies

Carol Godsmark, Michael Garvey, Heather Dismore, Andrew G. Dismore  
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0 of 0 people found the following review helpful. It was what I was looking for By Customer Gives good tips about writing a business plan advice that comes from experience. It's not sugar coated, it really tells you the pros and cons of starting a restaurant, cafe etc. The authors promise hard work, unexpected expenses and risks, but still it's so interesting. I hope I have some day my own place :) 0 of 0 people found the following review helpful. Five Stars By David D G Amazing find. 0 of 0 people found the following review helpful. Five Stars By Customer Very complete guide and easy to follow :)

Starting Running a Restaurant For Dummies will offer aspiring restaurateurs advice and guidance on this highly competitive industry ndash; from attracting investors to your cause, to developing a food and beverages menu, to interior design and pricing issues ndash; to help you keep your business venture afloat and enjoyable at the same time.

If you already own a restaurant, inside yoursquo;ll find unbeatable tips and advice to keep bringing in those customers. Read this book, and help make your dream a reality! nbsp; Starting Running a Restaurant For Dummies covers: nbsp; Basics of the restaurant business Researching the marketplace and deciding what kind of restaurant to run Writing a business plan and finding financing Choosing a location Legalities Composing a menu Setting up and hiring staff Buying and managing supplies Marketing your restaurant Health and safety