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Jody Pennette, Elizabeth Keyser
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Jody Pennette, Elizabeth Keyser : Starting and Running a Restaurant (Idiot's Guides) before purchasing it in order to gage whether or not it would be worth my time, and all praised Starting and Running a Restaurant (Idiot's Guides):

Around 90% of all new restaurants fail in the first year of operation. Many owners think they have the perfect idea, but they have terrible business plans, location, or other issues. Idiot's Guides: Starting and Running a Restaurant shows budding restauranteurs the basics of honing in on a concept to gathering start-up capital to building a solid business plan. You will also learn how to choose a great restaurant location, select an appealing design, compose a fantastic menu, and hire reliable managers and staff. In this book, you get: + Introduction to basic requirements of starting a restaurant such as time management, recognizing your competition, choosing your restaurant concept, and making it legal. + Information on building a solid business foundation such as a solid business plan, a perfect location, where to find investors, and securing loans. + Suggestions on how to compose the perfect menu, laying out the front and back of house and bar, and choosing the must-have necessities such as security alarms and fire prevention. + Techniques on

how to hire and train your staff, purchasing or renting supplies, understanding costs and setting up your financial office, and using social media as a marketing tool. + Secrets for keeping your customers returning, running a safe restaurant, managing employees, and building your PR sales plan. + Pre-opening checklists to ensure everything is ready by opening day. Operational checklists and forms a successful restaurateur will need to manage their restaurant.