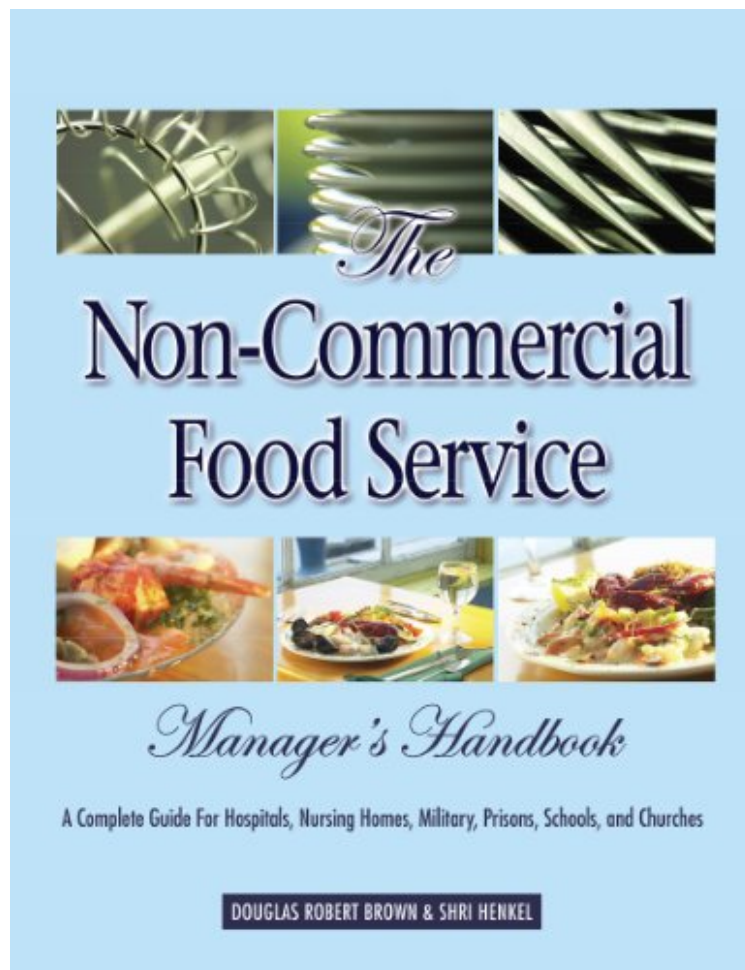


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The Non-Commercial Food Service Manager's Handbook: A Complete Guide for Hospitals, Nursing Homes, Military, Prisons, Schools, and Churches

Douglas R Brown

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Douglas R Brown : The Non-Commercial Food Service Manager's Handbook: A Complete Guide for Hospitals, Nursing Homes, Military, Prisons, Schools, and Churches before purchasing it in order to gage whether or not it would be worth my time, and all praised The Non-Commercial Food Service Manager's Handbook: A Complete Guide for Hospitals, Nursing Homes, Military, Prisons, Schools, and Churches:

0 of 0 people found the following review helpful. An accompanying cd-rom packs in all the forms in the book, in pdf format. By Midwest Book Review College-level collections strong in food service, business, and economics alike - especially those with a strong focus in the hospitality industry - will appreciate The Non-Commercial Food Service Manager's Handbook, packing over 600 pages of detail on how to set up, operate and manage a successful food service

operation. The entire process is covered here, from detailed menu plans and even floor plans and kitchen layout to food safety issues, dietary concerns for special clients, and managing staff and employees. An accompanying cd-rom packs in all the forms in the book, in pdf format. 1 of 3 people found the following review helpful. Food Managers Can't Afford to Live Without This Book By 23Jasper Have you ever been in a hospital during lunch time but were afraid to try the food? We've all experienced bad cuisine at places like hospitals, schools and churches, but after reading *The Non-Commercial Food Service Manager's Handbook* by Douglas Robert Brown and Shri Henkel, I realized that it doesn't have to be that way. If you're a food service manager, then this is the book you can't live without. It discusses real issues like bookkeeping, operational expenses, necessary computer programs, endless menu ideas, recipe costs, inventory, equipment, packaging, nutritional information, delegation tips, kitchen cleanliness, equipment, first aid, inspections, dishwashing, and food storage. Nothing is overlooked, not even the signs of food allergies, customer service issues, marketing and advertising, catering, taste testing surveys, personnel issues, and surprisingly - how to deal with kickbacks from vendors. I love the fact that it discusses the history of food service - going back to the time of chuck wagons - and how it provides checklists, forms, employee quizzes, and actual case studies. After reading this book I not only was hungry, but was looking forward to my next meal at a hospital cafeteria. 2 of 3 people found the following review helpful. Easy to Read and Packed with Information! By Allison Boyer All of us have memories of eating at a hospital or at a school and thinking, "Wow! This food tastes great!" Good food that is not served at a restaurant tends to stand out in our minds because the standard of service has become so low in most hospitals, schools and nursing homes. In reality, good or bad food is a direct result of the manager of the kitchen. They are responsible for every aspect of the meal, including the planning, the sanitation, the bills, the look of the dining room, and everything in between. The purpose of this book is to show managers that it is very possible to serve great food on any budget. There is a fascinating history at the beginning of the book, explaining about chuck wagons and the food accommodations in old jails. It makes you realize how much better our schools, our prisons and our military personnel are fed. Interesting case studies are interspersed through out the book, giving you a real-world prospective on how certain things are handled. My first thought on reading the book was that it was going to be full of recipes and accounting. That is extremely far from the truth. This book definitely covers accountings and gives some recipe ideas, but it also goes so far as to explain how to choose the right computer and gives some reviews on some computer programs that the authors believe a manager would find helpful. There is even a trouble-shooting guide for when your baked goods do not turn out the way you expected them to! One amazing asset to this book is the cd-rom that goes with it. It is filled with all sorts of forms, from applications for prospective personnel to cafeteria surveys. The cd-rom makes it easy to print and copy, making following through with some of the ideas ridiculously easy. The chapter on food handling and sanitation procedures is extremely thorough. In this day and age, making sure that everything is sanitized properly is a necessity, and the authors do not let the reader down. They even explain how to correctly wash your hands! Everything is handled in this thorough book, and is written in a very easy to read way. The book keeps the momentum going so that the reader does not feel as if they are going to fall asleep in the middle of the chapter about effective menu planning and pricing. All in all this is an amazingly thorough and well-written book. I only wish the cafeteria manager at my college had read it when I was there!

Finally, the non-commercial food service director has a comprehensive manual to aid them in their day-to-day operations. This massive 624-page new book will show you step by step how to set up, operate, and manage a financially successful food service operation. The author has left no stone unturned. The book has 19 chapters that cover the entire process from startup to ongoing management in an easy-to-understand way, pointing out methods to increase your chances of success, and showing how to avoid many common mistakes. While providing detailed instruction and examples, the author leads you through basic cost-control systems, menu planning, sample floor plans and diagrams, successful kitchen management, equipment layout and planning, food safety and HACCP, dietary considerations, special patient/client needs, learn how to set up computer systems to save time and money, learn how to hire and keep a qualified professional staff, manage and train employees, accounting and bookkeeping procedures, auditing, successful budgeting and profit planning development, as well as thousands of great tips and useful guidelines. The extensive resource guide details over 7,000 suppliers to the industry; this directory could be a separate book on its own. This covers everything for which many companies pay consultants thousands of dollars. The companion CD-ROM is not available for download with this electronic version of the book but it may be obtained separately by contacting Atlantic Publishing Group at sales@atlantic-pub.com Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed. This Atlantic Publishing eBook was professionally written, edited, fact checked, proofed and designed. The print version of this book is 624 pages and you

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About the Author Douglas R. Brown is a best-selling author in the area of food service management, having worked for both national chains and independent restaurants, as well as providing consulting services. He is the author of several new books and numerous articles on food service management. In 1982 he established Atlantic Publishing Group, Inc., and today the company is the leader in providing training materials including books, videos, posters, tools and software to the food service industry. About the Co-Author: Shri Henkel has 22 years of business management and 15 years of marketing experience. She is the award-winning author of two other Atlantic titles, including *How to Open a Financially Successful Pizza Sub Restaurant* and *365 Foolish Mistakes Smart Managers Make Every Day*.