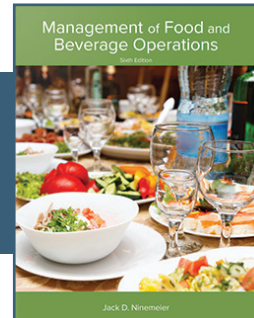


TABLE OF CONTENTS



Management of Food and Beverage Operations, Sixth Edition



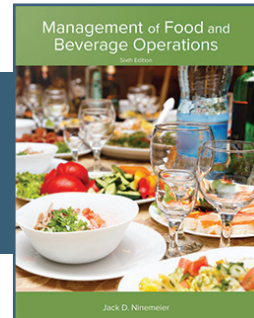
Author: Jack D. Ninemeier, Ph.D. **ISBN:** 978-0-86612-477-5

Preface	xi	Feasibility Studies	67
About the Author	xiii	<i>Identifying Market Area Characteristics</i>	
Part I: Introduction	1	<i>Evaluating the Proposed Site • Analyzing the Competition</i>	
1 The Food Service Industry	3	<i>Estimating Demand • Projecting Operating Results • Staying Current</i>	
Food Service: A Diverse Industry	3	Marketing Research	70
<i>Commercial Operations • Noncommercial Operations</i>		<i>Property Analysis • Competition Analysis • Market Analysis</i>	
Food Service Origins	9	The Marketing Plan	73
<i>Hotel Restaurants • Freestanding Restaurants</i>		Implementing the Marketing Plan	76
<i>Food Service in Noncommercial Facilities</i>		<i>Sales Efforts • Advertising • Contemporary Electronic Advertising</i>	
Organization of Commercial Operations	13	<i>Public Relations and Publicity</i>	
<i>Independents • Chain Restaurants</i>		Marketing Tactics for Noncommercial Food Service	
<i>Franchises Noncommercial Operations and Contract Management</i>		<i>Operations</i>	87
Companies.....	16	Endnotes, Key Terms, Review Questions, Internet Sites. 88	
The Future of the Food Service Industry.....	17	Part II: Menu Management	91
Endnotes, Key Terms, Review Questions, Internet Sites. 18		5 Nutrition for Food Service Operations	93
2 Organization of Food and Beverage Operations ... 23		Nutrition: The Science of Food.....	94
People in Food Service	23	<i>The Six Basic Nutrients • Nutrition Guidelines</i>	
<i>Management Staff • Production Personnel • Service Personnel</i>		Nutrition and Food Service Operations.....	102
Sample Organization Charts.....	35	<i>Menu Planning • Nutrition Concerns in Purchasing</i>	
Career Paths in Food Service.....	38	<i>Nutrition Concerns in Storing</i>	
<i>Your Future in the Industry</i>		<i>Conserving Nutrients During Food Preparation</i>	
Endnote, Key Terms, Review Questions, Internet Sites .. 42		<i>Standard Recipes and Nutrition • Nutrition and Food Service</i>	
3 Fundamentals of Management	47	<i>Nutrition and Legislation</i>	
What Is Management?.....	47	Contemporary Dietary Concerns	111
<i>The Management Process • Integrating the Management Process</i>		<i>Calories • Fats and Cholesterol • Sodium • Food Allergies</i>	
Managerial Responsibilities and Relationships.....	57	<i>Vegetarian Meals • Organic Foods</i>	
<i>Primary Groups • Secondary Groups</i>		Endnotes, Key Terms, Review Questions, Internet Sites. 116	
The Importance of Hospitality.....	60	6 The Menu	121
Endnotes, Key Terms, Review Questions, Internet Sites. 60		Commercial Menu Pricing Styles.....	121
4 Food and Beverage Marketing	65	<i>Table d'Hôte • À la Carte • Combination</i>	
Marketing: Focus on Guests	65	Noncommercial Menu Styles	122
		Menu Schedules	124
		<i>Fixed Menus • Cycle Menus</i>	
		Types of Menus.....	126
		<i>Breakfast • Lunch • Dinner • Specialty</i>	

TABLE OF CONTENTS



Management of Food and Beverage Operations, Sixth Edition



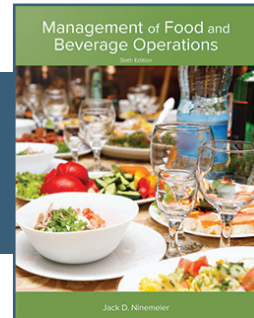
Author: Jack D. Ninemeier, Ph.D. **ISBN:** 978-0-86612-477-5

Menu Planning..... 131 <i>Know Your Guests • Know Your Quality Requirements Know Your Operation • Selecting Menu Items • Menu Balance</i>	Special Beverage Management Concerns..... 197 <i>Purchasing • Receiving • Storing • Issuing</i>
Menu Design..... 140 <i>Copy • Layout • Cover • Common Menu-Design Mistakes</i>	Technology and Operating Controls..... 200 <i>The Internet • Just-in-Time Inventory Systems</i>
Evaluating Menus..... 147 <i>General Menu Evaluation Tactics • Menu Engineering</i>	In-House Software Applications..... 201 <i>Purchasing • Storing and Issuing</i>
Endnotes, Key Terms, Review Questions, Internet Sites..... 150	Endnotes, Key Terms, Review Questions, Internet Sites, Problems..... 203
7 Managing Food Costs and Menu Pricing Strategies..... 155	9 Production..... 211
Standard Recipes..... 155 <i>Recipe Management Software • Developing Standard Recipes Adjusting Standard Recipe Yields</i>	Production Planning..... 211
Determining Standard Portion Costs for Menu Items..... 163 <i>Calculating Standard Portion Costs • Calculating Total Meal Costs</i>	Food Production Functions..... 215 <i>Food Production Principles</i>
Determining Total Standard Food Costs..... 166	Preparing Fresh Fruits and Vegetables..... 217 <i>Fresh Fruits • Fresh Vegetables • Fruit and Vegetable Salads Fruit and Vegetable Garnishes • Fruit and Vegetable Cookery</i>
Determining Standard Portion Costs for Beverages..... 167	Preparing Meats and Poultry..... 222 <i>Tenderness • Cooking Considerations</i>
Pricing Menu Items..... 169 <i>Desired Food Cost Percentage Markup • Profit Pricing Competition and Pricing</i>	Preparing Fish..... 225 <i>Cooking Considerations</i>
Endnotes, Key Terms, Review Questions, Internet Sites, Problems..... 172	Preparing Eggs and Dairy Products..... 227 <i>Eggs • Dairy Products</i>
Part III: Production and Service..... 177	Preparing Baked Products..... 229 <i>Common Baking Ingredients • Mixing Batter and Dough</i>
8 Preparing for Production..... 179	Preparing Coffee and Tea..... 230 <i>Coffee • Tea</i>
Purchasing..... 179 <i>Why Is Purchasing Important? • Goals of a Purchasing Program Security Concerns During Purchasing Ethical Concerns in Purchasing</i>	Green Restaurants..... 231
Receiving..... 188 <i>Space and Equipment • The Receiving Process Other Receiving Tasks</i>	Control During Food and Beverage Production..... 234
Storing..... 192 <i>Security • Quality • Recordkeeping • Reducing Inventory Costs</i>	Endnote, Key Terms, Review Questions, Internet Sites, Problem..... 234
Issuing..... 196	10 Food and Beverage Service..... 239
	Types of Service..... 239 <i>Table Service • Buffet Service • Cafeteria Service Other Types of Service</i>
	Providing an Enjoyable Experience for Guests..... 242 <i>Standard Operating Procedures • Guest Service Training • Teamwork</i>

TABLE OF CONTENTS



Management of Food and Beverage Operations, Sixth Edition



Author: Jack D. Ninemeier, Ph.D. **ISBN:** 978-0-86612-477-5

Preopening Concerns and Activities..... 246 <i>Inspecting Facilities • Following Reservation Procedures Assigning Food Server Stations • Sidework • Food Server Meetings</i>	Green Restaurant Design..... 334
Providing Guest Service 249 <i>Service Sequence • Special Situations</i>	Food and Beverage Equipment..... 335 <i>Factors in Equipment Selection • Types of Food Service Equipment • Types of Beverage Equipment</i>
Technology and the Guest Service Process..... 257 <i>Order Entry Devices • Output Devices (Printers) Software and Reports • Technology and Guest Ordering Technology and Account Settlement</i>	Endnotes, Key Terms, Review Questions, Internet Sites 353
Food and Beverage Revenue Control Procedures 267 <i>Revenue Control and Servers Revenue Control and Beverage Personnel</i>	13 Financial Management 359 Uniform System of Accounts..... 359
Increasing Food and Beverage Sales 270 <i>Suggestive Selling • Selling Beverages</i>	The Operations Budget..... 360 <i>The Budget as a Profit Plan • The Budget as a Control Tool</i>
Endnotes, Key Terms, Review Questions, Internet Sites 272	The Income Statement 364 <i>Restaurant Income Statement Hotel Food and Beverage Department Income Statement</i>
11 Sanitation and Safety 279 Sanitation 279 <i>What Causes Unsafe Food? • Foodborne Illnesses Personal Cleanliness and Health Procedures for Safe Food Handling • Food Safety and Terrorism Cleaning Up</i>	The Balance Sheet 371 <i>Assets • Liabilities</i>
Safety 303 <i>OSHA • Food Service Accidents • First Aid • Accident Reports</i>	Ratio Analysis 373 <i>Liquidity Ratios • Solvency Ratios • Activity Ratios Profitability Ratios • Operating Ratios</i>
Management's Role in Sanitation and Safety Programs..... 310 <i>Inspections</i>	Technology and the Accounting Process..... 379 <i>Accounts Receivable Software • Accounts Payable Software Payroll Accounting Software • Financial Reporting Software</i>
Endnotes, Key Terms, Review Questions, Internet Sites 312	Endnotes, Key Terms, Review Questions, Internet Sites, Problems..... 380
Appendix: Sample Safety Checklist 315	Index..... 387
Part IV: Design and Finances..... 321	
12 Facility Design, Layout, and Equipment 323 The Planning Process..... 324 <i>Preliminary Considerations</i>	
Redesigning the Kitchen..... 325 <i>Design Factors • Layouts</i>	
Redesigning Other Areas..... 330 <i>Receiving and Storage Areas • Dining Room Areas • Lounge Areas</i>	



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