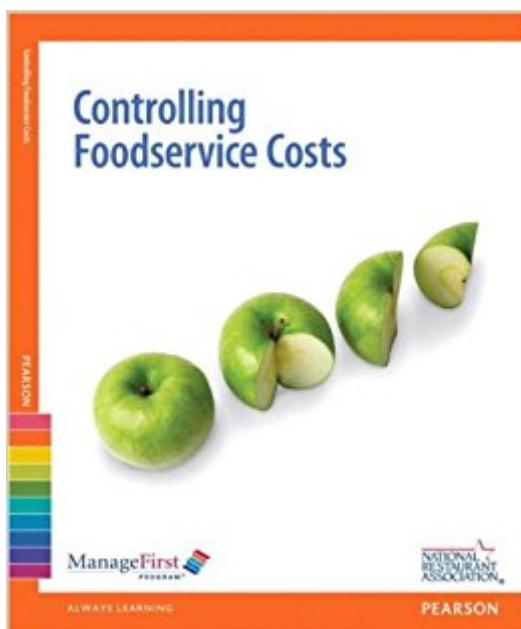


The book was found

Controlling Foodservice Costs With Answer Sheet, ManageFirst Program, 2nd Edition



Synopsis

This text focuses on CONTROLLING FOODSERVICE COSTS topics. It includes essential content plus learning activities, case studies, professional profiles, research topics and more that support course objectives. The text and exam are part of the ManageFirst Program® from the National Restaurant Association (NRA). This edition is created to teach restaurant and hospitality students the core competencies of the Ten Pillars of Restaurant Management. The Ten Pillars of Restaurant Management is a job task analysis created with the input and validation of the industry that clearly indicates what a restaurant management professional must know in order to effectively and efficiently run a safe and profitable operation. The ManageFirst Program training program is based on a set of competencies defined by the restaurant, hospitality and foodservice industry as those needed for success. This competency-based program features 10 topics each with a textbook, online exam prep for students, instructor resources, a certification exam, certificate, and credential. The online exam prep for students is available with each textbook and includes helpful learning modules on test-taking strategies, practice tests for every chapter, a comprehensive cumulative practice test, and more! This textbook includes an exam answer sheet to be used with the paper-and-pencil version of the ManageFirst certification exam.

Book Information

Series: ManageFirst

Paperback: 320 pages

Publisher: Pearson; 2nd edition (August 16, 2012)

Language: English

ISBN-10: 0132175274

ISBN-13: 978-0132175272

Product Dimensions: 8.5 x 0.6 x 10.7 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 3.3 out of 5 stars 15 customer reviews

Best Sellers Rank: #41,174 in Books (See Top 100 in Books) #38 in Books > Business & Money > Industries > Restaurant & Food #85 in Books > Textbooks > Business & Finance > Human Resources #100 in Books > Business & Money > Industries > Hospitality, Travel & Tourism

Customer Reviews

The book was old with some good stuff in there. However, most of information were out of date,

especially the chapter about credit card. The review question at the end of each chapter was horrible, stupid, and non sence. Half of the exam was full of stupid questions, and I have no idea what was the certificate is for.

I needed this book for class and i thought it would be cheaper to buy it online however this book does not come with the online code to be able to take the test. This book comes with a bubble sheet which was useless. I had to buy a whole new book from my school and i wasted my money on this one.

Does not come with all materials as stated, and is very misleading. This is probably the worst purchase I have made on .

Very good book. If you have take college accounting, this might be too easy. However, seeing this topic presented specifically for food service is very interesting.

Text book for a huge savings.

The Scantron Sheet was missing which will cause me additional expense to take the test.

I had to buy this book for school and I'm not very impressed by it.

Good book. Very useful in class

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

Controlling Foodservice Costs with Answer Sheet, ManageFirst Program, 2nd Edition ManageFirst: Principles of Food and Beverage Management with Answer Sheet (2nd Edition) (Managefirst Program) ManageFirst: Principles of Food and Beverage Management (Managefirst Program) ManageFirst: Customer Service with Answer Sheet (2nd Edition) ManageFirst: Nutrition with Answer Sheet (2nd Edition) Blank Sheet Music - 12 Staves: Blank Sheet Music Paper / Music Sheet Music / Sheet Music Notebook (Volume 59) Blank Sheet Music - 12 Staves: Blank Sheet Music Paper / Music Sheet Music / Sheet Music Notebook - Vintage / Aged Cover (Volume 6) The New York Times Pocket MBA: Tracking & Controlling Costs 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 Book on Estimating Rehab Costs: The Investor's

Guide to Defining Your Renovation Plan, Building Your Budget, and Knowing Exactly How Much It All Costs (BiggerPockets Presents...) Square Foot Costs with Rsmeans Data (Means Square Foot Costs) The Blue Book Network Guide to Construction Costs 2014 (Architects, Contractors, Engineers Guide to Construction Costs) Open Shop Building Costs with Rsmeans Data (Rsmeans Open Shop Building Construction Costs Data) Foodservice Organizations: A Managerial and Systems Approach (9th Edition) Foodservice Management: Principles and Practices (12th Edition) Blank Sheet Music - 12 Staves: Music Staff Paper / Sheet Music Book / Music Sheet Notes/ Musicians Notebook - Vintage / Aged Cover (Volume 2) Blank Sheet Music : (Large Print) - 8.5x11 - 12 Stave Blank Sheet Music Paper - Music Manuscript Notebook - Blank Staff Paper - 104 Pages (Composition ... Paper) Vol.7: Blank Sheet Music Notebook Blank Piano Sheet Music : (8.5 by 11) Large Print - Music Manuscript Notebook - (Composition Books - Music Manuscript Paper - Piano Sheet Music) Blank ... For Piano 104 Pages Vol.9: Blank Sheet Music Study Guide to Accompany Nutrition for Foodservice and Culinary Professionals Foodservice Manual for Health Care Institutions (J-B AHA Press)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)