

# Nraef Managefirst Controlling Foodservice Costs

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## TRAVIS OSBORNE

**Managefirst** Goodheart-Wilcox Publisher  
BROAD, HELPFUL GUIDANCE AND INFORMATION FOR CONTROLLING COSTS FOR FOODSERVICE MANAGERS AND STUDENTS In order for foodservice managers to control costs effectively, they must have a confident command of accounting, marketing, and legal issues, as well as food and beverage sanitation, production, and service methods. This fully updated Third Edition of Food and Beverage Cost Control provides students and managers with the wide-ranging knowledge and specific solutions they need to keep costs low and margins high. Throughout the text, this updated edition integrates the latest material on new technologies that impact cost control in the foodservice industry and the business world. Complete with an accompanying Student Workbook that helps readers earn a certificate from the National Restaurant Association Educational Foundation, highlights of this Third Edition include: Apply What You Have Learned feature focusing on practical, real-world applications of topics and concepts Expanded coverage of legal issues that may affect a manager's decisions Revised material offering a better understanding of the connection between all parts of the ordering process An increased number of Test Your Sk *Food, Labor, and Beverage Cost Control* Prentice Hall

The NRAEF is introducing a new program as part of its strategic focus on recruitment and retention. This new management training certificate program is based on a set of competencies defined by the restaurant, foodservice and hospitality industry as those needed for success. NRAEF ManageFirst Program leads to a new credential, ManageFirst Professional (MFP), which is part of our industry career ladder. This competency-based program includes 12 topics, each with a competency guide, exam, instructor resources and certificate. Students earn a certificate for each exam passed. The topics and exams are aligned to typical on-campus courses. For example, the Controlling Foodservice Costs Competency Guide is designed to align with a Cost Control or Operations Management course. Competency Guides and Textbooks: Most guides are 150-200 pages in length and are designed to be used with traditional textbooks for each course area. Each guide contains the essential content for that topic, learning activities, assessments, case studies, suggested field trips & research projects, professional profiles and testimonials. Instructor resources are available electronically and include competency guide content, notes indicating points to be emphasized, recommended activities and discussion questions, and answers to all activities and case studies. Exams: Exams accompany each topic covered in the competency guides. Pencil and paper and online exam formats are offered. They typically are proctored on campus at the end of a course by faculty. Certificates: The NRAEF provides a certificate to students upon successfully passing each exam. The certificates are endorsed by the NRAEF and feature the student's name and the exam passed. The certificates are a lasting recognition of a student's accomplishment and a signal to the industry that the student has mastered the competencies covered within a particular topic. Credential: Upon successful completion of five NRAEF ManageFirst Program exams (including three predefined core topics, one foundation topic, and ServSafe Food Safety) a student is awarded the NRAEF ManageFirst Professional (MFP) credential. There is no additional charge for the credential. The program is targeted at the academic community. The program is flexible for use at two-year or four-year restaurant, foodservice and hospitality programs, proprietary schools and technical/vocational career education schools.

**Nutrition** DIANE Publishing

For courses in Foodservice Cost Control and/or Managerial Accounting. Analyzing and Controlling Foodservice Costs, 5e focuses on modern food management and how technology, management theory and accounting principles can be used to create viable foodservice operations. Now in its fifth edition, the text covers the latest in technology trends, includes ChefTec software, and offers

sound coverage of financial concepts and management topics. Insights from industry executives give the text a real-world flavor, while the new end-of-chapter exercises offer an easy way to incorporate the ChefTec software into learning. Pearson Education is proud to bring world-renowned Dorling Kindersley (DK) products to your classroom. Instantly recognized by their fascinating, full-color photographs and illustrations on every page, DK titles will add meaning to expository text and make learning accessible and, fun. Other DK hallmarks include cross-section views, 3D models, and text to visual call-outs to help readers comprehend and enjoy the wealth of information each book provides. With Pearson, you can see DK in a whole new way! For a complete listing of titles, please visit: <http://us.dk.com/pearson>  
*Food, Labor, and Beverage Cost Control* Prentice Hall

Written by a former restaurateur, in an applied format using a systematic approach, this book presents the practice of restaurant cost controls that complements the management process of planning, organizing, leading and controlling. The book's abundance of support materials make it user-friendly and more appealing to users and facilitators. Role of cost control in strategic business plan for systematic planning; role of the menu as a cost control, merchandising and communication tool; importance of menu sales analysis for both food and beverage departments; menu pricing techniques that optimize food cost, gross profit, and revenue; menu design and layout techniques; different types of food cost measurement; converting financial statements into cost control tools; operation and financial analysis of costs and revenues; and labor productivity measures. Appropriate for a wide range of professionals in the foodservice industry such as independent restaurant operators, chefs, and corporate or franchise foodservice managers.  
*Inventory and Purchasing* Prentice Hall

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school or university, please email [managefirst@pearson.com](mailto:managefirst@pearson.com) so we can have someone from our business and industry group contact you directly.

**Controlling Restaurant & Food Service Labor Costs** Atlantic Publishing Company

What Is Exam Prep? New to the Second Edition of ManageFirst, this exceptional online offering is available separately or packaged with each of the textbooks. Whether students are studying for the ManageFirst certification exam or cramming for finals, this interactive tool will provide students with every opportunity to succeed! Conveniently delivered in a user-friendly platform, each instance of ManageFirst Exam Prep includes helpful learning modules on test-taking strategies, practice tests for every chapter, a comprehensive cumulative practice test, and more!

**Menu Marketing and Management** Prentice Hall

Principles of Food, Beverage, and Labor Cost Controls, Eighth Edition is the essential text for understanding the ins and outs of controlling food, labor, and beverage costs. It comes accompanied by ProMgmt Student Workbook, which allows students to obtain a certificate from the National Restaurant Association Educational Foundation. Includes a diskette which contains Excel spreadsheet applications. Special features include: Accompanied by a diskette which contains Excel spreadsheet applications 40% of chapters contain revised materials Full supplements package

*Study Guide to accompany Food and Beverage Cost Control, 6e* Prentice Hall

Return On Ingredients is the essential handbook for food and beverage costing and management for any restaurant or foodservice operator. This book walks you through the process of proper costing of menu items (ingredients, labor and overhead), analysis of cost of goods sold, menu engineering and performance benchmarking. A must have book for anyone within the management team.

**Controlling Costs in Food Service** Prentice Hall

Thorough coverage of food and beverage cost control strategies that can be taken from the classroom to the workplace! The material presented in this book represents a thorough coverage of the most essential cost-control categories. There are 14 chapters within the six cost-analysis sections of the Operating Cycle of Control. The sections flow in a logical sequence that presents a path for understanding cost control from menu concept to financial reporting. The six cost-analysis sections are self-contained, so that the reader (student) can go to any section for specific cost-control procedures. Therefore, the book can be taken from the classroom to the workplace. New to this edition: • Clearly defined chapter learning objectives with end-of-chapter discussion questions that can assess readers (students) level of comprehension. • Project exercises following each chapter that are designed to test applied knowledge. • Restaurant Reality Stories that reflect upon what often occurs in restaurant businesses are appropriately placed within each of the 6 sections of the Operating Cycle of Control. • Mobile foodservice (food trucks and trailers) is presented in the Appendix—Restaurant Case and concludes with a project exercise to create a food-truck menu, as well as operational and marketing plans for a mobile foodservice as an additional business revenue source for the existing three-tiered restaurant operation case. • Key Cost and Analysis Formulas (Quick Reference)

*Food and Beverage Cost Control, Study Guide* Prentice Hall

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that can assess readers (students) level of comprehension.? Project exercises following each chapter that are designed to test applied knowledge.? Restaurant Reality Stories that reflect upon what often occurs in restaurant businesses are appropriately placed within each of the 6 sections of the Operating Cycle of Control.? Mobile foodservice (food trucks and trailers) is presented in the Appendix-Restaurant Case and concludes with a project exercise to create a food-truck menu, as well as operational and marketing plans for a mobile foodservice as an additional business revenue source for the existing three-tiered restaurant operation case.? Key Cost and Analysis Formulas (Quick Reference)

#### **Analyzing and Controlling Foodservice Costs** John Wiley & Sons

This series of fifteen books - The Food Service Professional Guide TO Series from the editors of the Food Service Professional magazine are the best and most comprehensive books for serious food service operators available today. These step-by-step guides on a specific management subject range from finding a great site for your new restaurant to how to train your wait staff and literally everything in between. They are easy and fast-to-read, easy to understand and will take the mystery out of the subject. The information is boiled down to the essence. They are filled to the brim with up to date and pertinent information. The books cover all the bases, providing clear explanations and helpful, specific information. All titles in the series include the phone numbers and web sites of all companies discussed. What you will not find are wordy explanations, tales of how someone did it better, or a scholarly lecture on the theory. Every paragraph in each of the books are comprehensive, well researched, engrossing, and just plain fun-to-read, yet are packed with interesting ideas. You will be using your highlighter a lot! The best part aside from the content is they are very moderately priced. The whole series may also be purchased the ISBN number for the series is 0910627266. You are bound to get a great new idea to try on every page if not out of every paragraph. Do not be put off by the low price, these books really do deliver the critical information and eye opening ideas you need to succeed without the fluff so commonly found in more expensive books on the subject. Highly recommended! 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.

#### Cost Control in Foodservice Operations Prentice Hall

"A core credential topic of the NRAEF certificate program"--Cover.

#### *Principles of Food, Beverage, and Labor Cost Controls* Prentice Hall

This book is the guide to how to maximize revenues, control expenses, and optimize financial objectives. Its practical "hands-on" approach facilitates immediate application to all types of foodservice operations. Used for illustrative purposes, the included forms can be reproduced and implemented. Chapter topics cover the control process; food cost/food cost percentage; inventory management; requisitions and transfers; purchasing functions; receiving merchandise and processing invoices; quality standards, specifications, yield analysis, and plate cost; food production control; menu sales analysis; beverage cost/beverage cost percentage; bar and inventory control; beverage production control and service; controlling payroll costs and the cost of employee turnover; measuring staff performance and productivity; control practices applied to human resources issues, gratuities, wage laws, and working conditions; monitoring the sales process; pricing and sales forecasts; and self-inspections, customer feedback and nonfood inventories. For management personnel in the foodservice industry.

#### **Controlling Foodservice Costs** Waveland Press

*Principles of Food, Beverage, and Labor Cost Controls*, Eighth Edition is the essential text for understanding the ins and outs of controlling food, labor, and beverage costs. It comes accompanied by ProMgmt Student Workbook, which allows students to obtain a certificate from the

National Restaurant Association Educational Foundation. Includes a diskette which contains Excel spreadsheet applications. Special features include: Accompanied by a diskette which contains Excel spreadsheet applications 40% of chapters contain revised materials Full supplements package

#### **Customer Service** Wiley

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! -- taken from AbeBooks.com.

#### Instructor's Manual for Analyzing and Controlling Foodservice Costs Wiley

A competency guide with online examination voucher.

#### Outlines and Highlights for Analyzing and Controlling Foodservice Costs Prentice Hall

Gain the financial management skills you need to succeed, as a hospitality professional. Cost monitoring and cost control are indispensable components of the successful foodservice and hospitality manager's skill set. Through five editions, this book has been preparing students to enter the work force by helping them to develop these crucial financial management skills. Continuing this tradition of excellence, the Sixth Edition contains all of the features that have made *Principles of Food, Beverage, and Labor Cost Controls* the standard text on the subject, including: \* Explanations of terms, concepts, and procedures. \* Step-by-step descriptions of tools and techniques used to control costs. \* A unique modular format, with each component covered in its own section. \* Numerous skill-building problems, exercises, and projects. The book begins with a general introduction to key terms and concepts, as well as basic procedures for analyzing cost/volume/profit, determining costs, and using cost to monitor foodservice and beverage operations. The next two sections, "Food Control" and "Beverage Control," outline a four-step process for controlling each of the primary phases of a foodservice or beverage operation--purchasing, receiving, storing, issuing, and production--with specific techniques for each phase. The final section focuses on labor cost controls, and includes expert advice and guidance on setting performance standards, monitoring performance, and taking corrective action. *Principles of Food, Beverage, and Labor Cost Controls*, Sixth Edition equips culinary and hospitality management students with the knowledge and skills they need to perform one of the most important aspects of their jobs.

#### Understanding Foodservice Cost Control John Wiley & Sons

The NRAEF is introducing a new program as part of its strategic focus on recruitment and retention. This new management training certification program is based on a set of competencies defined by the restaurant, foodservice and hospitality industry as those needed for success. NRAEF ManageFirst Program leads to a new credential, ManageFirst Professional (MFP), which is part of our industry career ladder. This competency-based program includes 12 topics, each with a competency guide, exam, instructor resources and certificate. Trainees earn a certification for each exam passed. The topics and exams are aligned to typical on-campus courses. This is the NEW! Exam Prep Guide for Controlling Foodservice Costs.

#### **Fundamental Principles of Restaurant Cost Control** Atlantic Publishing Company

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#### School Foodservice Costs Prentice Hall

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