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A new book from the magazine's editors called "The Encyclopedia of New York" features entries on New York City's creations — with entries ranging from Pastrami Sandwich to Tuxedo to Sweet'n Low.

If you're in the process of starting a new restaurant or are managing an existing food service operation, this is the one book you need to do it right. Always wanted a personal assistant at your disposal? Now you will have one, in book form! Designed to save the food service manager both time and money, you won't know how you got along before with out it. For the new and veteran food service operators alike, this book is essentially a unique "survival kit" packed with tested advice, practical guidelines and ready-to-use materials for all aspects of your job. The book and companion CD-Rom focuses on the issues, situations and tasks that you face daily in your management role as leader, manager, arbitrator, evaluator, chairperson, disciplinarian and more; from working with difficult customers and employees to ensuring the profitability of your operation. Included in this book are hundreds of easy-to-implement tools, forms, checklists, posters, templates and training aids to help you get your operation organized, and easier to manage while building your bottom line! The material may be used as is or readily adapted for any food service application. For example, you'll find a practical form to use when interviewing employees, a template for developing an employee schedule and checklists for examining the food service operation and preparing a budget. Expertly organized, this unique book takes you step by step through each department of a restaurant, caterer, hotel and non-commercial operations. Among the topics covered are management principles of planning, organizing, coordinating, staffing, directing, controlling and evaluation; product purchasing, receiving, storing and issuing, preparation and service; employment and personnel practices; and management of equipment and money. This manual will arm you with the right information to help you do your job. Keep it on your desk for continual reference. The many valuable forms contained in this work may be easily printed out and customized from the companion CD-Rom. There are over 488 ready-to-use business forms, checklists, training aids, contracts and agreements! The companion CD-ROM is included with the print version of this book; however is not available for download with the electronic version. 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.

Book & CD-ROM. Training is an investment for the future, the only foundation on which success can be built. Training delivers excellence in product and performance, elevating a good restaurant into a great one. Training will keep the skills of its employees and management sharp. But in no other industry is its absence or presence as obvious as it is in the food service industry. It is hard to find good, qualified employees, and even harder to keep them. In addition, unemployment levels are low, and competition for qualified workers is tough. What's the answer? Training! Constant training and re-enforcement keeps employees and management sharp and focused, and demonstrates the company cares enough to spend time and subsequently money on them. And that's precisely what this encyclopaedic book will do for you -- be your new training manager. The first part of the book will teach you how to develop training programs for food service employees, and how to train the trainer. The book is full of training tips, tactics and how-to's that will show you proper presentation, and how to keep learners motivated both during and after the training. The second part of the book details specific job descriptions and detailed job performance skills for every position in a food service operation, from the general manager to dishwasher. There are study guides and tests for all positions. Some of the positions include General Manager, Kitchen Manager, Server, Dishwasher, Line Cook, Prep Cook, Bus Person, Host/Hostess, Bartender, Wine & Alcohol Service, Kitchen Steward, Food Safety, Employee Safety, Hotel Positions, etc. Specific instructions are provided for using equipment as well.

Book & CD-ROM. Training is an investment for the future, the only foundation on which success can be built. Training delivers excellence in product and performance, elevating a good restaurant into a great one. Training will keep the skills of its employees and management sharp. But in no other industry is its absence or presence as obvious as it is in the food service industry. It is hard to find good, qualified employees, and even harder to keep them. In addition, unemployment levels are low, and competition for qualified workers is tough. What's the answer? Training! Constant training and re-enforcement keeps employees and management sharp and focused, and demonstrates the company cares enough to spend time and subsequently money on them. And that's precisely what this encyclopaedic book will do for you -- be your new training manager. The first part of the book will teach you how to develop training programs for food service employees, and how to train the trainer. The book is full of training tips, tactics and how-to's that will show you proper presentation, and how to keep learners motivated both during and after the training. The second part of the book details specific job descriptions and detailed job performance skills for every position in a food service operation, from the general manager to dishwasher. There are study guides and tests for all positions. Some of the positions include General Manager, Kitchen Manager, Server, Dishwasher, Line Cook, Prep Cook, Bus Person, Host/Hostess, Bartender, Wine & Alcohol Service, Kitchen Steward, Food Safety, Employee Safety, Hotel Positions, etc. Specific instructions are provided for using equipment as well.

The restaurant business is both an established field and also an evolving one. Today more people eat out, having less time to cook at home. With the advent of the celebrity chef, many people are interested in trying new and different foods. The expansive cable television networks provide entertainment in the form of "reality shows" revolving around winning money to open a dream restaurant or be top chef. The globalization of food distribution allows people everywhere to become familiar with ingredients never before available, stimulating their interest in food as more than sustenance. Dining out becomes entertainment as well as filling the need for nourishment. With over 80 combined years of cooking experience, Meyer and Vann have seen the trials of opening and running restaurants—those they have worked in and those they have designed and helped to open. They bring this expertise to How to Open and Operate a Restaurant and will take the reader through al the aspects of opening and running a restaurant including many examples of pitfalls to avoid, rules to follow and guidelines for success.

CD-ROM contains: forms in PDF and a business plan in MS Word.

Book & CD-ROM. Ask any manager today and they will say their biggest concern is the competition for talented, good employees. The business costs and impact of employee turnover can be grouped into four major categories: costs resulting from a person leaving, hiring costs, training costs and lost productivity costs. The estimated cost to replace an employee is at least 150 percent of the persons base salary. As you can see, managers must learn to hire, train and keep your employees highly motivated. This book will help you to learn the fundamentals of sound hiring, how to identify high-performance candidates and how to spot evasions. You will learn to create a workplace full of self-motivated employees who are highly purpose-driven. The book

contains a wide assortment of carefully worded questions that help to make the process more effective. Innovative step-by-step descriptions of how to recruit, interview, hire, train and keep the best people for every position in your organisation. This book is filled to the brim with innovative and fun training ideas (that cost little or nothing) and ideas for increasing employee involvement and enthusiasm. When you get your employees involved and enthused, you will keep them interested and working with you, not against you. With the help of this book, get started today on building your workplace into one that inspires employees to do excellent work because they really want to!

In this book you will find over 250 essential forms, agreements, and contracts for buying and selling real estate, managing your business, and managing property and tenants. Designed for use by new and veteran agents, property managers, and brokers alike, this book is essentially a unique "survival kit." It focus on the issues that you face in real estate from working with buyers, sellers, and tenants to ensuring profitability. The forms may be printed out and customized from the companion CD-ROM.

Book & CD-ROM. Those who wish they had a resource in which every possible small business form and agreement they have ever encountered was located can breathe a sigh of relief. This encyclopaedia is the answer, as it will provide small business owners with ready-to-use checklists, worksheets, forms, contracts, and human resource documents. Inside these pages you will find over 250 essential documents for all your hiring, firing, intellectual property, internet, technology, legal, merger, acquisition, money, fundraising, sales, marketing, and starting a business needs. In essence, this book is a small business survival kit packed with materials you can use for every aspect of your job. This encyclopaedia and companion CD-ROM focuses on the issues, situations, and tasks that you, as a small business owner, face every day when running your business, such as incorporation, board and shareholder resolutions, partnership agreements, business plans, insurance, employee applications, employment policies, termination, job descriptions, employee benefits, sales and service contracts, bills of sale, invoices, press releases, raising capital, venture capital, license agreements, confidentiality and non-disclosure agreements, letters of intent, term sheets, domain names, e-commerce contracts, release forms, demand letters, litigation, and arbitration. Included in this comprehensive book are hundreds of easy-to-implement tools, contracts, forms, and checklists that will help you organise your business and make it easier to manage while increasing your bottom line. With its professionally organised format, this book takes you step by step through the valuable forms, which may be easily printed out and customised, thanks to the convenient companion CD-ROM.

Shows how to set up, operate, and manage a financially successful food-service operation. This book cover the process of a restaurant start-up and ongoing management, pointing out methods to increase chances of success, and showing how to avoid the many common mistakes that can doom a start-up.

At last I have accomplished my assignment to teach my African fans of how to be a Chef, a waiter, or a receptionist. This handbook will not only assist you to learn what you are needed to know, but also to choose what you want to be. It took many years to complete this work, not only by writing but also by working myself as a Chef in different countries, giving lectures and also filming in Japanese television and Finnish television. This experience I got from different Chefs around the world is accumulated in this encyclopedia.

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