

Culinary Management

This book introduces students to the critical factors that influence successful culinary management and how these principles can be implemented within the workplace. It uniquely combines service delivery, culinary operations management and business development in one volume to provide student with a complete and integrated approach. It further looks at both traditional and contemporary approaches including wellbeing, nutrition, technology and sustainability. International case studies of a vast range of food service operations from restaurants to gastropubs are integrated throughout to showcase how to apply ideas, models and principles in order to address management issues and solve managerial problems at three stages. This book provides students with an essential understanding of how each tier of operation will impact on overall customer satisfaction and holistic approach to culinary management. This book is essential reading for culinary students and students of related disciplines such as culinary arts, hospitality and events management.



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