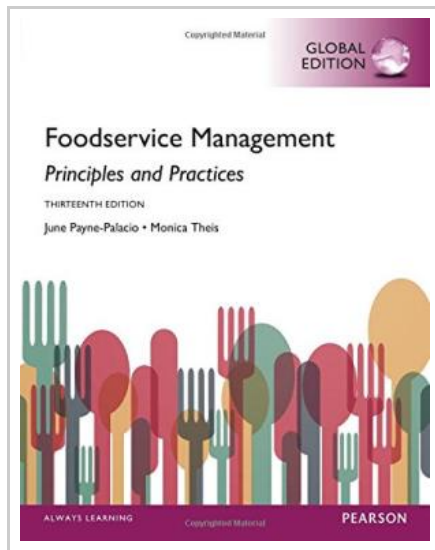




Foodservice Management: Principles and Practices

By Payne-Palacio, June R., Ph.D., RD, Theis, Monica

Pearson Education Limited, United Kingdom, 2015. Paperback. Book Condition: New. 13th Revised edition. 274 x 218 mm. Language: N/A. Brand New Book. For courses in foodservice management or administration; hospitality management; quantity food production and/or purchasing; foodservice accounting/financial management; menu planning; foodservice marketing/merchandising, or related topics. Foodservice Operations for Today's College Students Authored by leading industry experts with years of teaching experience, the Thirteenth Edition of Foodservice Management: Principles and Practices offers a comprehensive, current, and practical overview of foodservice operations and business principles. Covering topics like food safety, human resources, finance, equipment, design, marketing, and filled with real-life case studies, this text gives college students a deep understanding of the issues they will face in any type of foodservice operation. Rich with graphics and photos, its visually appealing design is organized for maximum student engagement and understanding. This edition has been updated to reflect new trends in sustainability and food safety issues.



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