

# Staffing Your Food Service Operation (Foodservice employee management Series)

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# Staffing Your Foodservice Operation

**Karen Eich Drummond**



## **Staffing Your Foodservice Operation:**

**Staffing Your Foodservice Operation** Karen Eich Drummond, 1991      *Retaining Your Foodservice Employees* Karen E. Drummond, 1992-04-16 *Retaining Your Foodservice Employees* is the second in a series of three books by Karen Eich Drummond on Foodservice Employee Management. The other two titles are *Staffing Your Foodservice Operation* and *Disciplining Your Foodservice Employees*. Employee turnover represents a major concern for foodservice operators particularly when you consider that half of all restaurant employees leave their jobs within the first 30 days. With firings or resignations come costs: expenses for recruiting and training a new candidate as well as overtime costs incurred while the position is vacant. And beyond the immediate dollar loss, high employee turnover reduces employee morale and job performance which can result in a significant loss of customers and profits. *Retaining Your Foodservice Employees* recognizes that successful foodservice operations can no longer treat employees as disposable assets especially in light of today's dwindling pool of workers. This quick reference guide shows you a wide range of strategies for increasing a staff member's employment period and keeping turnover to a minimum. This innovative volume identifies what today's employees want out of their jobs. You'll get a clear understanding of workers' needs that include interesting work, a manager who respects, trusts, and cares about them, clearly communicated performance goals, good pay and benefits, and comfortable working conditions. You'll also find specific actions you can take to meet these employee needs such as listening to your employees, coaching them for better performance, and using your supervisory skills to encourage positive motivational teamwork. You'll learn how to inform and involve employees and use reward programs and career ladders to retain productive employees. Practical worksheets at the end of each chapter help you identify and correct specific areas where your business can improve. Actual on-the-job examples of improved communication and successful reward programs will help you generate ideas that you can apply to your own program. As a complete guide to a critical industry-wide problem, *Retaining Your Foodservice Employees* will be essential reading for all commercial and institutional foodservice managers and owners.

**Foodservice Operations and Management: Concepts and Applications** Karen Eich Drummond, Mary Cooley, Thomas J. Cooley, 2021-08-23 *Foodservice Operations Management: Concepts and Applications* is written for Nutrition and Dietetics students in undergraduate programs to provide the knowledge and learning activities required by ACEND's 2017 Standards in the following areas: Management theories and business principles required to deliver programs and services; Continuous quality management of food and nutrition services; Food science and food systems; environmental sustainability; techniques of food preparation and development; and modification and evaluation of recipes, menus, and food products acceptable to diverse populations. ACEND Accreditation Standards for Nutrition and Dietetics Didactic Programs 2017. The textbook can also be used to meet the competencies in Unit 3 Food Systems Management and Unit 5 Leadership Business Management and Organization in the Future Education Model for both bachelor's and graduate degree programs.      *Managing Foodservice Operations* Sue

Grossbauer,2004-03-17      **Managing Employees in Foodservice Operations** David K. Hayes,Jack D. Ninemeier,2024-04-30 Managing Employees in Foodservice Operations Obtain and retain skilled professional employees with this accessible guide A foodservice operation can only remain successful if its employees are served as well as its customers Just as a business with no customers will fail for lack of revenue one without skilled professional satisfied staff will be unable to provide service at the level customers demand Attracting and retaining qualified staff is a critical challenge for the modern foodservice industry and one which is only becoming more urgent in today s market Managing Employees in Foodservice Operations offers a uniquely foodservice oriented guide to obtaining training and retaining employees in a fast paced and highly competitive industry The book provides Content perfectly aligned with a two year community college program courses in human resources supervision small business administration or related subjects Detailed discussion of topics including workplace health and safety recruitment and retention and many more Ideas cultivated during the authors decades of combined experience in hospitality foodservice leadership and research Material to support instructors conducting courses including PowerPoints chapter by chapter exam questions and case studies Managing Employees in Foodservice Operations is ideal for students in foodservice related courses as well as professional business      **Marketing in Foodservice Operations** David K. Hayes,Jack D. Ninemeier,2023-11-21 A concise and up to date treatment of foodservice marketing with an emphasis on digital and mobile friendly strategies In Marketing in Foodservice Operations a team of distinguished foodservice educators and practitioners delivers an insightful and practical exploration of contemporary foodservice marketing Capturing the wide range of dramatic changes that have gripped the discipline in the last two decades the book discusses basic marketing information and includes a heavy emphasis on modern forms of digital marketing in the industry Learn how to identify a target market and create a marketing plan as well as how menu prices impact an organization s marketing The authors also describe how to use a foodservice operation s menu as a marketing tool and consider the importance of an active social media presence visible to the target market Other contents include A complete introduction to the development implementation and evaluation of a foodservice marketing plan Comprehensive explorations of traditional and contemporary foodservice marketing strategies Practical discussions of digital foodservice marketing techniques including social media plans Insightful treatments of mobile friendly marketing strategies Perfect for students in foodservice related courses Marketing in Foodservice Operations will also benefit foodservice establishment owners and operators and professionals working in colleges hospitals nursing homes and more      *Retaining Your Foodservice Employees* Karen Eich Drummond,1992      **Cost Control in Foodservice Operations** David K. Hayes,Jack D. Ninemeier,2024-01-04 Cost Control in Foodservice Operations Control operating costs and move your foodservice business forward The key to a foodservice business surviving and thriving is to properly understand the relationship between revenue expenses and profits Controlling operating costs that is controlling expenses without reducing revenue is a key tool in creating a profitable business Owners

managers and staff all play an essential role in controlling operating costs and it's critical for every member of a foodservice team to understand how to be successful. Cost Control in Foodservice Operations outlines key mechanisms and tools in a clear accessible presentation. Emphasizing the importance of the subject before moving to specific methods for managing and reducing costs, it's an indispensable tool for anyone in the foodservice industry looking to gain a competitive edge. The book also includes a thorough introduction to controlling food and beverage product costs. Detailed coverage of effective cost management methods including creating a sales forecast, controlling labor costs, pricing menu items, and more. Advice based on the author's decades of combined experience in both foodservice business and education research. Cost Control in Foodservice Operations is ideal for students in foodservice related courses as well as professionals and owners looking to take their business to the next level. *Foodservice Operations* United States. Naval Supply Systems Command, 1979

*Successful Management in Foodservice Operations* David K. Hayes, Jack D. Ninemeier, 2024-07-18 Comprehensive resource covering key need to know aspects of how to run a food service operation with unique perspective from restaurant managers. Successful Management in Foodservice Operations is a single volume textbook addressing the overall operation of a successful food service business including planning for success, ensuring excellence in production and service, and generating optimal levels of operating profits. The purpose of this book is to teach foodservice operators what they must know and do in order to achieve their own definitions of success. The book covers the major changes to food delivery processes and systems forced by the COVID pandemic, changes to the system of accounts for restaurants, flexibility of employee management due to COVID enforced changes, and more. Each chapter ends with features to enable reader comprehension and practical application of concepts. These include a Manager's 10 Point Effectiveness Checklist offering ideas for management actions and mini case studies entitled What Would You Do with suggested answers. Successful Management in Foodservice Operations also discusses Reading a Uniform System of Accounts for Restaurants, USAR income statement, identifying a target market and creating an effective proprietary website, Managing marketing on third party operated websites, and labor costs and preparing and monitoring an operating budget. Creating a profitable menu, successfully pricing menu items, recruiting, selecting and training team members, and controlling food and beverage production costs. Running food trucks and ghost restaurants where no customers actually visit the restaurant in person other than to pick up pre-ordered food. Successful Management in Foodservice Operations is an authoritative, accessible, up to date and easy to understand reference for introductory students in programs of study related to hospitality management and food service operations. It also appeals to individuals interested in running their own restaurant or food service operation. Part of Wiley's Foodservice Operations The Essentials series. **Directory of Food and Nutrition Information for Professionals and Consumers** Robyn C. Frank, Holly Berry Irving, 1992 Emphasizes nutrition education, food science, food service management, and related aspects of applied nutrition. Part I has chapters on organizations that provide information services and or

resources on food and nutrition academic programs software and databases Part II is composed of annotated bibliographic entries and lists of organizations Intended to assist nutritionists dietitians health professionals educators librarians and consumers in identifying sources of food and nutrition information     *Bibliography of Agriculture* ,1992     A Club Manager's Guide to Private Parties and Club Functions Joe Perdue,John M. Stefanelli,1998-04-27 Focusing exclusively on the practices terminology and business demands unique to club catering this book covers all crucial management aspects of private parties and other club functions It provides clear step by step guidelines on room selection and setup meals and beverages staffing member relations financial reports everything the busy professional needs to keep a catering business running smoothly     *Managing Food and Nutrition Services* Sari Edelstein,2008 Managing Food and Nutrition Services for the Culinary Hospitality and Nutrition Professions merges culinary hospitality and dietetics management into one concise text This textbook prepares students to perform the daily operational tasks of foodservice by combining theory with practice Each chapter includes hands on assignments to encourage students to develop problem solving and critical thinking skills Case studies about real life work situations such as chain restaurants and elementary school cafeterias ask students to consider how they would respond to typical issues in the workplace Respected experts within their specialized field of study have contributed chapters on topics such as foodservice industry trends fiscal management and long term planning Easy to understand restaurant math problems with answers as well as a study guide for the RD examination are included in this new authoritative resource     *National Petroleum News* ,2001 Vols for 1959 include an annual Factbook issue     *Food and Beverage Cost Control* Lea R. Dopson,David K. Hayes,2015-03-16 This fully updated sixth edition of Food and Beverage Cost Control provides students and managers with a wealth of comprehensive resources and the specific tools they need to keep costs low and profit margins high In order for foodservice managers to control costs effectively they must have a firm grasp of accounting marketing and legal issues as well as an understanding of food and beverage sanitation production and service methods     *Books in Print Supplement* ,2002     **Food Service Management** Bill Wentz,2008 Many of us have endured a stint in food service whether it was our first venture into the working world or served as a part time job strictly for extra income For the majority of us there was never any intention of pursuing it as a career However the fast pace and interaction with a variety of people delights some and they develop an enthusiastic attitude toward the business These people often understand the sound fundamentals of food preparation appreciate the value of personal service and possess excellent people skills But there is much more to the world of food service and food service management This book reveal all the hidden facets of this fast paced business and show you how to succeed as a food service manager The author Bill Wentz speaks from experience making his advice that much more valuable Wentz truly understands the industry and shares the priceless experiences he had and lessons he learned throughout his career In this book you will learn if a food service career is right for you the many opportunities available in the industry and where to go for the best training Food service managers will

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