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offering a complete overview of the hospitality and catering industry for over 50 years this new edition of the essential reference text has been updated to reflect latest developments and current issues covering all aspects of the industry from commodities and nutrition to planning resourcing and running each of the key operational areas the theory of hospitality and catering is an essential text for anyone training to work in the hospitality industry it will be valuable to anyone completing courses in professional cookery and hospitality supervision as well as foundation degree and first year undergraduate hospitality management and culinary arts students discusses all of the current issues affecting the industry including environmental concerns such as traceability seasonality and sustainability as well as important financial considerations such as how to maximise profit and reduce food waste considers latest trends and developments including the use and impact of social media updated to reflect up to date legislative requirements including new allergen legislation helps you to understand how theories are applied in practice with new case studies from

hospitality businesses throughout

prepare students for assessment and further professional development with a wealth of contemporary case studies from around the world referencing key trends discover how to integrate sustainability and environmental improvements into kitchens and eating spaces helping to increase energy conservation and boost your green credentials harness the power social media and e marketing to proactively grow your business online visibility and engagement ensure best practice is followed where food allergies and intolerances are concerned so you can be confident you are providing a safe experience for all customers develop your understanding of nutrition and culinary medicine with a unique contribution from elaine macaninch a director of culinary medicine uk and the co founder of the education and research in medical nutrition network erimnn plan for commercial success with clear coverage of financial aspects of food and beverage management personal development and people management skills

basic principles of catering and hospitality represents an expanded and updated progression from its predecessor basic principles of catering this book features a comprehensive treatment of all aspects of catering as well as material on hospitality to meet changing emphases in secondary school courses features careers in the catering industry health and safety in the workplace functions planning commodities management small business operations and procedures information about food and its preparation with basic recipes activities case studies

this practical hands on book is written by three food service professionals who share their secrets to successful catering the authors emphasize the importance of becoming an efficient and effective caterer they share the tips and tricks that distinguish the novice from the professional caterer this book includes informative anecdotes and vignettes that enable readers to learn from the mistakes of others this valuable resource is an important tool that caterers will want to keep handy for easy reference

hospitality and catering industry insights delves into the core aspects of the catering and hospitality industry this book covers historical developments and professional dimensions providing a comprehensive overview of the sector we discuss crucial factors such as hygiene kitchen safety consumer and environmental protection along with the nutritious elements work planning and the various types of equipment and machines commonly used in kitchens we also focus on calculating nutritional values emphasizing the importance of healthy food the book highlights globally recognized food items ingredients and services provided in hotels and restaurants we cover the basics of cooking menu preparation pricing and popular dishes worldwide additionally we explore marketing strategies and the management of food companies giving readers a global perspective of the food industry this book offers a detailed look at various aspects of hospitality and catering making it an essential resource for students and professionals alike

this book is for all students interested in the hospitality sector the book is intended for students who study catering and other fields related to the phenomenon of hospitality it fills the gap in the hospitality and all associated fields the book is aimed to increase knowledge understanding and changes in the hospitality industry over the years you need a thorough understanding not just of menu planning and nutrition but also of business aspects such as human resources management customer service and financial management to be able to work as a catering manager it also presents factors that influence the development of the hotel industry and demonstrates a positive and mass phenomenon in contemporary hospitality the text deals with the allocation of lodging services and the quality of hospitality issues it also covers the management of hotels accommodation careers and practice as well as the working and lifestyle of the hospitality industry

the essential comprehensive guide to successful catering business management catering is more than simply creating and executing a great menu it s knowing how to successfully market your business keep costs in line and make sure the entire operation runs smoothly catering management offers professionals and aspiring caterers detailed advice on all of the crucial business aspects of the subject for on and off premise catering updated to address the needs of this fast growing industry the second edition covers many current topics such as the latest trends in cuisine and meal concepts marketing techniques for the home replacement food business and new special events service concepts fresh information on menu design and pricing comes complete with all new menu examples illustrating a full range of menu possibilities and styles the book also offers concrete tips on using the latest computer software to maximize your functions sales and profits catering management also provides basic information on how to establish a new catering operation or incorporate catering into an existing foodservice business hire and train both service and food production staff institute food and beverage operational controls that guarantee high standards of quality service and presentation

trust this leading textbook to guide you through your requirements as you train at a supervisory level in the hospitality industry the theory of catering has been an essential textbook for hospitality and catering students worldwide since 1964 this latest edition is revised to reflect recent changes in the industry and provides a complete overview from commodity and science through delivery from the supplier storage preparation production and final service it is ideal for anyone training at supervisory level in the hospitality industry understand challenging concepts such as budgeting and cost and operational control with our invaluable chapter on commodities learn the latest regulations on hygiene food legislation and health and safety follow the clear mapping and alignment of content to courses in hospitality supervision professional cookery and foundation degrees in culinary arts

the role of the catering and convention service manager ccsm is diverse and must juggle event components this book imparts authors in depth knowledge of what a ccsm does what emotional and technical skills are required how to relate to planners and execute contracts it covers communication food and beverage information banquet service styles menu planning and event space

setup standards included are best practices of working with nonprofits social wedding association corporate vip celebrity events and tradeshows the authors also discuss how this industry operates within casino properties then the revenue upsell opportunities for all stakeholders industry accounting and the paperwork that pulls it all together

hospitality and catering are industries that blend creativity service and passion to deliver unforgettable dining experiences behind every elegant meal and seamless event is a team dedicated to meeting and exceeding customer expectations this book explores the essential elements of hospitality and catering from meal preparation to delivering exceptional customer care we provide insights into the industry s intricacies highlighting the skills creativity and attention to detail required to create memorable moments for clients whether you are an aspiring caterer chef or hospitality professional this guide offers a wealth of practical knowledge to help you thrive in this dynamic field with a focus on quality customer satisfaction and the artistry of food service this book is an essential resource for anyone passionate about the hospitality industry

offering a complete overview of the hospitality and catering industry for over 50 years this new edition of the essential reference text has been updated to reflect latest developments and current issues covering all aspects of the industry from commodities and nutrition to planning resourcing and running each of the key operational areas the theory of hospitality and catering is an essential text for anyone training to work in the hospitality industry it will be valuable to anyone completing courses in professional cookery and hospitality supervision as well as hospitality management and culinary arts students supporting learning and training delivery in sit30916 certificate iii in catering operations sit40616 certificate iv in catering operations

this book is for all who get inspired by food garnishing catering service and hospitality one cannot find a person who doesn t love food it offers immense pleasure while reading as this book gives a lot of information about food and its services hospitality and catering is an industry which most of us don t notice of their work it is an interesting job as it gives joy while serving food for the hosts we crave tasty food and yes we expect to be taken care of while we are served you might have been to restaurants or might have tasted healthy and clean food or might have been taken care of with great hospitality but you might not have known what do they work to make you comfortable this book helps you to look into their service and the catering and hospitality industry

highly recommended is a popular elementary level course for younger adult learners on hotel and catering courses in schools and colleges or people training for a career in the hospitality sector it provides the english needed for dealing with customers and colleagues in a variety of hotel and restaurant situations such as taking bookings checking guests in and out dealing with enquiries and complaints explaining dishes taking payments highly recommended new edition has been extensively revised and updated to take account of changing practices and new technologies such as computerized reservation systems this workbook contains further exercises and activities for the classroom or self study

hospitality and catering a closer look examines the essential elements of the industry including customer service front office operations accommodation operations food preparation and food service it explores the diversity of the industry in catering for all types and ages of customer in establishments ranging from luxury hotels to youth hostels in addition there are specific examples of the applications of information technology communications and numeracy this innovative textbook is illustrated with photographs examples and diagrams and there are plenty of student based exercises throughout it provides an approach to the subject that will enable students to work successfully on their own as well as in more formal learning environments and provides evidence opportunities for nvq and gnvq programmes book jacket title summary field provided by blackwell north america inc all rights reserved

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