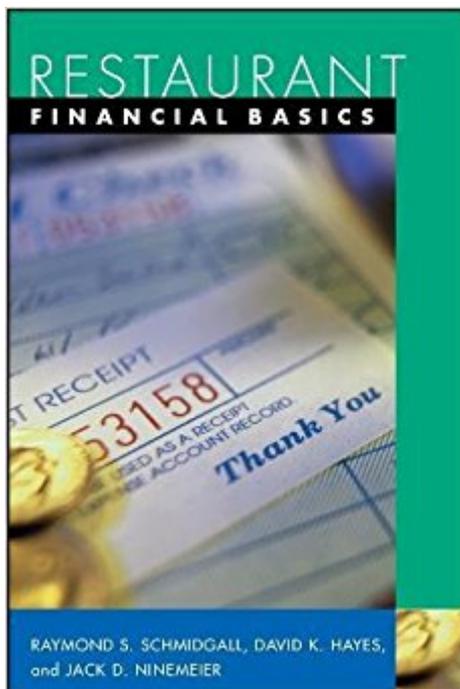


The book was found

Restaurant Financial Basics



Synopsis

A complete, practical guide to managing restaurant business finances One of the keys to a successful restaurant business is strong financial management. This book equips readers with the tools needed to manage the finances of foodservice establishments effectively. Written by expert authors with extensive experience in the field, this accessible resource is filled with valuable information that can be applied to day-to-day operations. It offers concise, down-to-earth coverage of basic accounting topics-including pricing, budgeting, cost control, and cash flow-as well as more specialized information, such as how to establish menu prices.

Book Information

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Customer Reviews

THE COMPLETE, PRACTICAL GUIDE TO MANAGING THE BUSINESS SIDE OF A RESTAURANT The success of a restaurant depends not only on great food and outstanding service, but also on sound financial management. Restaurant Financial Basics gives restaurant managers the financial knowledge and tools they need to understand, analyze, and report their restaurant's finances accurately; and use that data to help run the business effectively. Written clearly and with a minimum of jargon, this down-to-earth guide focuses on the crucial information busy managers must know; for both day-to-day operations and long-term planning. It covers the full range of crucial basic accounting principles, including cash flow, pricing, budgeting, cost control, equipment accounting, and cash and revenue control. It completely demystifies the two most important financial statements for a restaurant business: the balance sheet and the income statement. Throughout, Restaurant Financial Basics offers valuable practical tools,

including: Manager's Briefs that summarize critical accounting principles and practices
Ready-to-use forms for record-keeping and accounting
Easy checklists to help improve operations and planning
Web site resources for fast, up-to-date access to further information
The Restaurant Basics Series provides restaurant owners and managers with expert advice and practical guidance on critical issues in restaurant operation and management. Written by leading authorities in their respective areas of expertise, these easy-to-use guides offer instant access to authoritative information on every aspect of the restaurant business and every type of restaurant; independent, chain, or franchise.

RAYMOND S. SCHMIDGALL, PHD, CPA, is the Hilton Hotels Professor of Hospitality Financial Management at Michigan State University. DAVID K. HAYES is the managing owner of the Clarion Hotel and Conference Center in Lansing, Michigan. He is the coauthor of Restaurant Law Basics and Food and Beverage Cost Control, Second Edition, both published by Wiley. JACK D. NINEMEIER, PHD, is a professor at Michigan State University.

I have read a few titles in regard to restaurant management and start up to fine tune my restaurant management know how to better my odds at this cut throat industry. After going through this book, it gave some really good insight, and more importantly knowing the numbers really helped provide substance for the strategy and management mantra from other reading. This is more like a textbook, so it is not for everyone, but for what the authors set out to achieve - Restaurant Financial Basic it is pretty spot on. To improve, I will suggest some simple but interesting case study to supplement, this will really engage the reader and tie up the teaching in the book nicely.

as promised

WOW, so in depth that it confuses me a bit, but it provides a great place to accurately track and measure a restaurant's success.

Bought this book, I could help at work. Good information and is a good help. Helped us to find out what we are doing wrong.

I am a culinary student who is working in the industry. Being in culinary school also requires management courses other than cooking classes so any helpful textbook that relates to the real

world helps. I am not that great with math and this book breaks down profit and loss statements. (Formulas and all) It reads like a text book because well, it's a text book! (It's easy to follow) I definitely plan on using the book as a reference as a future manager/owner in the industry.

Good book for know all aspect of restaurant financial.

This is a must have, if you want to make money, track money, project money or whatever you do with money in a restaurant.this is the book you need to have in your office even if you pass GMAT, GRE or you are a freaking CPA and CFA.All this book is straight to the point about financial management however it doesn't come with recipes and culinary tools.My recommendation get it or nuff said.

I am an accountant and this books gives me great ideas to share with my restaurant clients

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