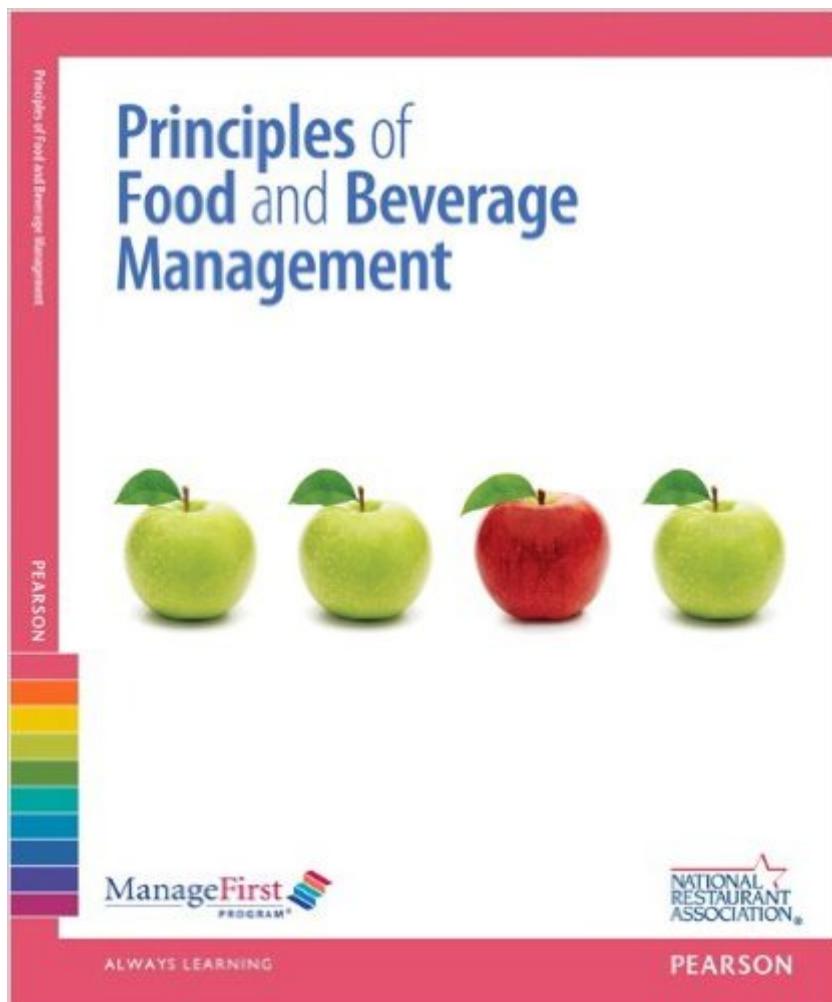


The book was found

ManageFirst: Principles Of Food And Beverage Management With Answer Sheet (2nd Edition) (Managefirst Program)



Synopsis

This text focuses on PRINCIPLES OF FOOD AND BEVERAGE MANAGEMENT topics. It includesÂ essential content plus learning activities, case studies, professional profiles, research topics and more that support course objectives. Â The text and exam are part of the ManageFirst ProgramÂ® from the National Restaurant Association (NRA). This edition is created to teach restaurant and hospitality students the core competencies of the Ten Pillars of Restaurant Management. The Ten Pillars of Restaurant Management is a job task analysis created with the input and validation of the industry that clearly indicates what a restaurant management professional must know in order to effectively and efficiently run a safe and profitable operation. The ManageFirst Program training program is based on a set of competencies defined by the restaurant, hospitality and foodservice industry as those needed for success. This competency-based program features 10 topics each with a textbook, online exam prep for students, instructor resources, a certification exam, certificate, and credential. The online exam prep for students Â is available with each textbook and includes helpful learning modules on test-taking strategies, practice tests for every chapter, a comprehensive cumulative practice test, and more! Â This textbook includes an exam answer sheet to be used with the paper-and-pencil version of the ManageFirst certification exam.

Book Information

Series: Managefirst Program

Paperback: 352 pages

Publisher: Pearson; 2 edition (May 24, 2012)

Language: English

ISBN-10: 0132725495

ISBN-13: 978-0132725491

Product Dimensions: 8.4 x 0.3 x 10.6 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 starsÂ See all reviewsÂ (3 customer reviews)

Best Sellers Rank: #197,611 in Books (See Top 100 in Books) #34 inÂ Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting #378 inÂ Books > Business & Money > Industries > Hospitality, Travel & Tourism #5546 inÂ Books > Textbooks > Business & Finance

Customer Reviews

Great price, and the test sheet was included.

Brand new.

lots of good info

[Download to continue reading...](#)

ManageFirst: Principles of Food and Beverage Management with Answer Sheet (2nd Edition) (Managefirst Program) Management of Food and Beverage Operations with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Food and Beverage) Planning and Control for Food and Beverage Operations with Answer Sheet (AHLEI) (8th Edition) (AHLEI - Food and Beverage) ManageFirst: Bar and Beverage Management with Answer Sheet (2nd Edition) ManageFirst: Hospitality Human Resources Management & Supervision with Answer Sheet (2nd Edition) ManageFirst: Nutrition with Answer Sheet (2nd Edition) Build Your Beverage Empire: Beverage Development, Marketing and Sales Build Your Beverage Empire: Beverage Development, Sales and Distribution Principles of Food, Beverage, and Labor Cost Controls, 9th Edition Contemporary Club Management with Answer Sheet (AHLEI) 3e (3rd Edition) (AHLEI - Club Management) The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To) Uniform System of Accounts for the Lodging Industry with Answer Sheet (AHLEI) (11th Edition) (AHLEI - Hospitality Accounting / Financial Management) The Handbook of Program Management: How to Facilitate Project Success with Optimal Program Management, Second Edition Fine Dining Advising: The Ultimate Guidebook to Success - How to Make your Tips, Hospitality, and Knowledge Skyrocket For Servers, Waiter, Waiters, and ... Service Charge, Food and Beverage 1) Food and Beverage Cost Control The Crochet Answer Book: Solutions to Every Problem You'll Ever Face; Answers to Every Question You'll Ever Ask (Answer Book (Storey)) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Managing Front Office Operations with Answer Sheet (AHLEI) (9th Edition) (AHLEI - Front Office Operations) Supervision in the Hospitality Industry with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Supervision / Human Resources) Understanding Hospitality Law with Answer Sheet (AHLEI) (5th Edition) (AHLEI - Hospitality Law)

[Dmca](#)