647.95068 SPE

CONTENT

		Page
I	Introduction	
1.	The Foodservice Industry	3
2.	Systems Approach to Foodservice Operations	23
3.	Managing Foodservice Systems	42
4.	Management Functions	56
II	Designing the Foodservice System	
5.	Types of Foodservice Systems	75
6.	The Menu: The Primary Control of the System	88
III	Procurement	
7.	Purchasing	125
8.	Receiving, Storage, and Inventory Control	179
IV	Production	222
9.	Production Planning	223
10.	Ingredient Control	239
11. 12.	Quantity Food Societion	267 308
13.	Quantity Food Sanitation Labor control	351
14.	Energy Control	381
14.	Lifetgy Control	301
V	Distribution, Service, and Maintenance	
15.	Distribution and Service in Foodservice Systems	405
16.	Maintenance of Equipment and Facilities	427
VI	Management of Foodservice Systems	
17.	Designing the Organization	459
18.	Linking Processes	487
19.	Organizational Leadership	524
20.	Management of Personnel	564
21.	Management of Financial Resources	612
22.	Computer Assisted management	644
Appendixes		661
Inde	X	727