

# Restaurant Training Powerpoint

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The Encyclopedia of Restaurant Training, HACCP and Sanitation in Restaurants and Food Service Operations, Restaurant Business, Idiot's Guides: Starting and Running a Restaurant, Presentation Zen, The 2001 Restaurant and Foodservice Market Research Handbook, Restaurant Calorie Counter For Dummies, PowerPoint 2000, PowerPoint 2002: A Comprehensive Approach, Student Edition, Microsoft Office PowerPoint 2003

Book & CD-ROM. Training is an investment for the future, the only foundation on which success can be built. Training delivers excellence in product and performance, elevating a good restaurant into a great one. Training will keep the skills of its employees and management sharp. But in no other industry is its absence or presence as obvious as it is in the food service industry. It is hard to find good, qualified employees, and even harder to keep them. In addition, unemployment levels are low, and competition for qualified workers is tough. What's the answer? Training! Constant training and re-enforcement keeps employees and management sharp and focused, and demonstrates the company cares enough to spend time and subsequently money on them. And that's precisely what this encyclopaedic book will do for you -- be your new training manager. The first part of the book will teach you how to develop training programs for food service employees, and how to train the trainer. The book is full of training tips, tactics and how-to's that will show you proper presentation, and how to keep learners motivated both during and after the training. The second part of the book details specific job descriptions and detailed job performance skills for every position in a food service operation, from the general manager to dishwasher. There are study guides and tests for all positions. Some of the positions include General Manager, Kitchen Manager, Server, Dishwasher, Line Cook, Prep Cook, Bus Person, Host/Hostess, Bartender, Wine & Alcohol Service, Kitchen Steward, Food Safety, Employee Safety, Hotel Positions, etc. Specific instructions are provided for using equipment as well.

This book is based on the FDA Food Code and will teach the food service manager and employees every aspect of food safety, HACCP & Sanitation from purchasing and receiving food to properly washing the dishes. They will learn time and temperature abuses, cross-contamination, personal hygiene practices, biological, chemical and physical hazards; proper cleaning and sanitizing; waste and pest management; and the basic principles of HACCP (Hazard Analysis Critical Control Points). Explain what safe food is and how to provide it. Bacteria, viruses, fungi, and parasites, various food-borne illnesses, safe food handling techniques, Purchasing and receiving food, storage, preparation and serving, sanitary equipment and facilities, cleaning and sanitizing of equipment and facilities, pest management program, accident prevention program, crisis management, food safety and sanitation laws. The companion CD ROM contains all the forms and posters needed to establish your HACCP and food safety program. The companion CD-ROM is included with the print version of this book; however is not available for download with the electronic version. It may be obtained separately by contacting Atlantic Publishing Group at sales@atlantic-pub.com Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed.

Around 90% of all new restaurants fail in the first year of operation. Many owners think they have the perfect idea, but they have terrible business plans, location, or other issues. Idiot's Guides: Starting and Running a Restaurant shows budding restaurateurs the basics of honing in on a concept to gathering start-up capital to building a solid business plan. You will also learn how to choose a great restaurant location, select an appealing design, compose a fantastic menu, and hire reliable managers and staff. In this book, you get: + Introduction to basic requirements of starting a restaurant such as time management, recognizing your competition, choosing your restaurant concept, and making it legal. + Information on building a solid business foundation such as a solid business plan, a perfect location, where to find investors, and securing loans. + Suggestions on how to compose the perfect menu, laying out the front and back of house and bar, and choosing the must-have necessities such as security alarms and fire prevention. + Techniques on how to hire and train your staff, purchasing or renting supplies, understanding costs and setting up your financial office, and using social media as a marketing tool. + Secrets for keeping your customers returning, running a safe restaurant, managing employees, and building your PR sales plan. + Pre-opening checklists to ensure everything is ready by opening day. Operational checklists and forms a successful restaurateur will need to manage their restaurant.

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FOREWORD BY GUY KAWASAKI Presentation designer and internationally acclaimed communications expert Garr Reynolds, creator of the most popular Web site on presentation design and delivery on the Net — presentationzen.com — shares his experience in a provocative mix of illumination, inspiration, education, and guidance that will change the way you think about making presentations with PowerPoint or Keynote. Presentation Zen challenges the conventional wisdom of making "slide presentations" in today's world and encourages you to think differently and more creatively about the preparation, design, and delivery of your presentations. Garr shares lessons and perspectives that draw upon practical advice from the fields of communication and business. Combining solid principles of design with the tenets of Zen simplicity, this book will help you along the path to simpler, more effective presentations.

Achieve your dietary and lifestyle goals even when eating out Whether you're trying to lose weight, eat healthier, or control or prevent diseases such as diabetes and heart disease, this handy guide arms you with a portable, quick, and easy way to get nutritional information whenever and wherever you want. Restaurant Calorie Counter For Dummies gives you fast access to the calorie, fat, saturated fat, carb, fiber, protein, and sodium counts found in food products of thousands of fast-food and chain restaurants. Nutritional information for big name franchises like Burger King, Applebee's, Pizza Hut, and Cracker Barrel Expert advice on the healthiest options at the most popular drive-thru destinations as well as your favorite sit-down chains Tips and tricks for eating meals on-the-go for those with diabetes, high cholesterol, or high blood pressure. Special tips for athletes, as well as the best bets for kids. Tuck this compact guide into your glove box, briefcase, or purse, and have key calorie information at your fingertips at all times!

Fully covers all the skills required for the PowerPoint 2002 Microsoft Office User Specialist (MOUS) certification. (There is only one level of certification for PowerPoint -- the "Comprehensive" level.) Extremely comprehensive coverage. Extensive range of ancillaries provides instructors with a wide range of remediation, teaching, and assessment options. Distance Learning options are also available through Glencoe\_Online\_Learning's WebCT and Blackboard.

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