

Starting And Running A Restaurant For Dummies

Starting and running a bar is a fantasy occupation for many people- You are your own boss, and depending on your vision

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for the bar, your clientele are largely your own choice. Whether your dream bar is a comfortable neighborhood pub or a nightclub teaming with entertainment, this is a step-by-step guide to realizing your dream business. In *The Complete Idiot's Guide to Starting and Running a Bar*, readers will find- How to focus your

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vision for your bar. How to build a business plan. What you need to know about mixology and serving food. How to deal with vendors and employees. Everything you need to know about advertising and marketing for your bar. This classic guide has been completely updated, providing would-be restaurateurs

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with everything they need to know to succeed and profiles of those who have successfully opened their own small restaurants.

The omnichannel disruption that upended retail has finally come to the restaurant industry. Restaurateurs must shift how they think, behave, and invest to survive

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and thrive. Today's consumers are well-conditioned in their expectations: they want the same tech-savvy, on-demand, and frictionless interactions with restaurants that they get in every other vertical. If you think your 1,000-unit restaurant chain is too big to fail, remember that 1,000-unit Sears closed

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nearly all of its stores after it filed for bankruptcy in February 2019. If you think your local family independent restaurant is too beloved to fail, remember the Amazon effect changed the face of main street and traditional retailing. Delivering the Digital Restaurant explores the massive disruption facing American restaurants through first-

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hand accounts of food industry veterans and start-up entrepreneurs innovating the future of food. Combining sociological observations, rich industry data, and insider knowledge, Delivering paints a picture of how food is evolving and how you as a leader, owner, or operator can successfully innovate and meet the new

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consumer demands to capitalize on the opportunities ahead. Those who understand this digital disruption will be better positioned to embrace the innovation that consumers are demanding. Those who resist will surely be left behind.

An evocative, gorgeous four-season look

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at cooking in Maine, with 100 recipes No one can bring small-town America to life better than a native. Erin French grew up in Freedom, Maine (population 719), helping her father at the griddle in his diner. An entirely self-taught cook who used cookbooks to form her culinary education, she now helms her restaurant,

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The Lost Kitchen, in a historic mill in the same town, creating meals that draw locals and visitors from around the world to a dining room that feels like an extension of her home kitchen. The food has been called “brilliant in its simplicity and honesty” by Food & Wine, and it is exactly this pure approach that makes

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Erin's cooking so appealing—and so easy to embrace at home. This stunning giftable package features a vellum jacket over a printed cover.

Your First Restaurant - An Essential Guide

Restaurant Startup: A Practical Guide (3rd Edition)

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Restaurant Success, by the Numbers
Everything You Need to Succeed With
Your Kitchen on Wheels
The Everything Guide to Starting and
Running a Restaurant Book
Setting the Table
Start & Run a Restaurant Business
A practical guide for opening a

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restaurant, with tips on choosing a location, designing a menu, hiring staff, and making a profit.

This one-stop guide to opening a restaurant from an accountant-turned-restaurateur shows aspiring proprietors how to succeed in the crucial first year

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and beyond. The majority of restaurants fail, and those that succeed happened upon that mysterious X factor, right? Wrong! Roger Fields--money-guy, restaurant owner, and restaurant consultant--shows how eateries can get past that challenging first

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year and keep diners coming back for more. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a

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profit--complete with sample sales forecasts and operating budgets. This updated edition also includes strategies for capitalizing on the latest food, drink, and technology trends. Opening a restaurant isn't easy, but this realistic dreamer's guide helps set the table for lasting

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success.

The multiple award-winning Restaurant Manager's Handbook is the best-selling book on running a successful food service. Now in the fourth completely revised edition, nine new chapters detail restaurant layout, new equipment,

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principles for creating a safer work environment, and new effective techniques to interview, hire, train, and manage employees. We provide a new chapter on tips and IRS regulations as well as guidance for improved management, new methods to

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increase your bottom line by expanding the restaurant to include on- and off-premise catering operations. We've added new chapters offering food nutrition guidelines and proper employee training. The Fourth Edition of the Restaurant Manager

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s Handbook is an invaluable asset to any existing restaurant owner or manager as well as anyone considering a career in restaurant management or ownership. All existing chapters have new and updated information. This includes extensive material on how to

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prepare a restaurant for a potential sale. There is even an expanded section on franchising. You will find many additional tips to help restaurant owners and managers learn to handle labor and operational expenses, rework menus, earn more from better bar

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management, and introduce up-scale wines and specialties for profit. You will discover an expanded section on restaurant marketing and promotion plus revised accounting and budgeting tips. This new edition includes photos and information from

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leading food service manufacturers to enhance the text. This new, comprehensive 800-page book will show you step-by-step how to set up, operate, and manage a financially successful food service operation. The author has taken the risk out of running a restaurant

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business. Operators in the non-commercial segment as well as caterers and really anyone in the food service industry will rely on this book in everyday operations. Its 28 chapters cover the entire process of a restaurant start-up and ongoing management in an

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easy-to-understand way, pointing out methods to increase your chances of success and showing how to avoid the many mistakes arising from being uninformed and inexperienced that can doom a restaurateur s start-up. The new companion CD-ROM contains all

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the forms demonstrated in the book for easy use in a PDF format. While providing detailed instruction and examples, the author leads you through finding a location that will bring success, learning how to draw up a winning business plan, how to buy and sell

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a restaurant, how to franchise, and how to set up basic cost-control systems. You will have at your fingertips profitable menu planning, sample restaurant floor plans and diagrams, successful kitchen management, equipment layout and planning, food safety,

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Hazardous and Critical Control Point (HACCP) information, and successful beverage management. Learn how to set up computer systems to save time and money and get brand new IRS tip-reporting requirements, accounting and bookkeeping procedures,

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auditing, successful budgeting and profit planning development. You will be able to generate high profile public relations and publicity, initiate low cost internal marketing ideas, and low- and no-cost ways to satisfy customers and build sales. You will learn how

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to keep bringing customers back, how to hire and keep a qualified professional staff, manage and train employees as well as accessing thousands of great tips and useful guidelines. This Restaurant Manager s Handbook covers everything that many

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consultants charge thousands of dollars to provide. The extensive resource guide details more than 7,000 suppliers to the industry virtually a separate book on its own. This reference book is essential for professionals in the hospitality field as well as

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newcomers who may be looking for answers to cost-containment and training issues.

Do restaurants make you think of tempting dishes served in a cozy, intimate setting? Or fine dining in elegant surroundings? It takes a lot more than culinary skill and

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appealing ambience to open a restaurant. In this invaluable guide, complete with charts, facts, and figures, Richard Ware and James Rudnick draw upon years of successful experience to tell you everything you need to know about: Money: How much you need

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to start up; how to find sources for funding; step-by-step plans for forecasting expenses; what you should know about the hidden costs Location: How to research the competition; whether to seek a residential or commercial setting; how to build a customer profile;

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revealing case studies and critiques Design and Operation: Floor plans and seating; constructing; inventory; twenty steps to opening Hiring: How to find the experts; free advice as well as professional assistance; how to establish rules for your day-

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to-day staff; when to use advertising. Don't even think about starting a restaurant without first reading *How to Open Your Own Restaurant*

The Complete Idiot's Guide to Starting and Running a Coffee Bar
How to Start and Run Your Own

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Restaurant
Restaurant Success by the
Numbers, Second Edition
How to Start, Run & Grow a
Successful Restaurant Business
The Transforming Power of
Hospitality in Business
Your Roadmap to the Future of

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Food
Tips and Tricks from an Industry
Veteran - Franchise Or Non-
Franchise

FORMICHELLI/CIG START RUN
COFFEE BA

The restaurant business is
both an established field

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and also an evolving one. Today more people eat out, having less time to cook at home. With the advent of the celebrity chef, many people are interested in trying new and different foods. The expansive cable television

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networks provide entertainment in the form of "reality shows" revolving around winning money to open a dream restaurant or be top chef. The globalization of food distribution allows people everywhere to become

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familiar with ingredients never before available, stimulating their interest in food as more than sustenance. Dining out becomes entertainment as well as filling the need for nourishment. With over 80

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combined years of cooking experience, Meyer and Vann have seen the trials of opening and running restaurants—those they have worked in and those they have designed and helped to open. They bring this

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expertise to How to Open and Operate a Restaurant and will take the reader through all the aspects of opening and running a restaurant including many examples of pitfalls to avoid, rules to follow and guidelines for

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success.

How to Start, Run & Grow a
Successful Restaurant
Business A Lean Startup
Guide Let's start your
restaurant legacy right now,
right here! National chains
and single independent

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restaurants all started with an individual and an idea. A concept. A dream. Small ideas can grow into big business. Who would have thought that a guy with a milkshake machine could start a hamburger empire? A

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pizza made in a garage would start today's pizza wars? A guy with a pressure-cooker would start a fried chicken phenomena? Business ownership has always been part of the all-American dream. Restaurants are the

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largest entrepreneurial
opportunity in America for
starting the dream.
According to Restaraut.org,
the industry stands as
follows: \$799 billion:
Restaurant industry sales. 1
million+: Restaurant

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locations in the United States. 14.7 million: Restaurant industry employees. 1.6 million: New restaurant jobs created by the year 2027. 10%: Restaurant workforce as part of the overall U.S.

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workforce. 9 in 10:
Restaurant managers who
started at entry level. 8 in
10: Restaurant owners who
started their industry
careers in entry-level
positions. 9 in 10:
Restaurants with fewer than

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50 employees. 7 in 10:
Restaurants that are single-unit operations. In this book, you will realize why your concept and theme are critical. Factors to include in a business plan. How to start your restaurant, how

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to grow and how to be
successful. It is a detail
guide that will guide you
through the process. After
Reading You Will Know: How
To Develop A Concept That
Will Fly The WHAT and WHY
factors 5 Types Of

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Restaurants And Their
Variations Popular QSR
Franchises And Their Costs
How And Where To Find A
Restaurant To Buy Or Lease
What Legal Structure You
Will Need For Your Business
How To Comply With Uncle Sam

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Costs To Open A Restaurant
Writing The Right Business
Plan How To Get A Bank To
Finance Your Restaurant How
To Find And Hire The Right
Staffing Restaurant Menu
Development POS System,
Accounting And Bookkeeping

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Marketing Development Grand
Opening Steps The Keys To
Success Few Important
Statistics You Should Know
About Appendix - A Full
Restaurant Business Plan Is
Included Appendix -B A
Sample Personal Financial

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Statement Is Included This is about time you make your longtime dream of opening your own restaurant a reality. It's not as hard as you think. Remember opportunities are being taken by someone every day,

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waiting another day means you are passing up another opportunity. Good Luck! Every year hundreds of thousands of restaurants open with great expectations, and every year almost as many close down.

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The successful restaurateur is a combination of entrepreneur, entertainer, and magician. Your success in owning a restaurant will come as a direct result of solid business practices and your ability to entertain

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and satisfy your customers.
A Lean Startup Guide
A Starting Guide to Get Into
the Pizza Business
Restaurant Business Plan
A Guide for Entrepreneurs
How to Plan, Research,
Analyze, Finance, Open, and

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Operate Your Own Wildly-
Successful Eatery.

Recipes and a Good Life
Found in Freedom, Maine: A
Cookbook

A Money-Guy's Guide to
Opening the Next New Hot
Spot

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Do you dream of starting your own restaurant? Venturing into the restaurant business is the popular choice of many prospective entrepreneurs today. Yet of all the eateries cropping up at a rapid pace, only a few survive! The 3rd Edition

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includes two new chapters, more articles and several other updates. Discover how to manage risks associated with the business and make well informed choices for your startup. * If you simply wish to get a reality check on the trade, use this

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book as a primer. * If you are a serious entrepreneur looking to realise your restaurant dream, this book will help you develop a roadmap. * If you are a hospitality student or academician keen to revisit your understanding, this book will serve as a reference

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source. I have packed in information on the nuts and bolts of the restaurant industry as well as techniques to handle money, marketing, manpower and operational issues. I have shared proven techniques and strategies honed by hospitality professionals

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over decades, many of which I've used when conceptualizing and developing several food businesses. Whether you are a businessman with no knowledge of restaurants, a practising professional or an industry student, this book will help you avoid

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painful mistakes and do it right the first time....

More than 100 new restaurants open "every day" and the truth is, most of them don't make it. This is a fully-updated edition of the classic guide to opening a small restaurant

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successfully, be it a bistro, diner, inn, cafe, or something fancier. Expert Daniel Miller offers a wealth of information to help would-be restaurateurs decide if the life of a small-business owner is right for them, and if so, how to proceed to get

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a restaurant up and running. From finding the location to creating a business and finance plan, to hiring and training staff, purchasing equipment, setting up computer programs, developing a menu, and a whole lot more, this is everything you

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need to know. If you are a burgeoning entrepreneur, or even if you just want to "dream the dream", this practical and engaging book will lead you on your way.

"The Restaurant Start-Up Guide" offers a practical what-to-do and

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when-to-do-it plan for getting started successfully in the restaurant business. Beginning at 12 months out, the authors take a step-by-step approach to all the many details of starting and running a restaurant. Anecdotes and tricks of the trade give readers a clear

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idea of what it takes to operate profitably for the long term. Starting a business is always tough - especially in the food industry, and particularly for restaurant businesses. Among other things, you'll have to please a discerning clientele (who will

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post reviews online before they could finish their meals), deal with fresh produce and other perishables (that have shelf-lives always too short), and keep in line a likely-diverse kitchen staff (whose attitudes tend to clash). Another proof that the restaurant

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business is tough: around half of all restaurant ventures fold-up in losses. This is, of course, due to varying reasons - although the complications that restaurant owners face are more or less the same. So is starting a restaurant even a viable prospect these

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days? Or are restaurant start-ups doomed to fail? The answer: Restaurant businesses are not all doomed to fail, and starting one can be a worthwhile endeavor. After all, every man and woman alive still need to eat. This means there will always be

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potential clientele that your restaurant can feed and profit from. The important question then is, how can you successfully start a restaurant and produce a steady (and healthy) profit? That's exactly what this book will show you how to do. I'm going to

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guide you through all the preparation and steps you need to take to launch a restaurant business and get positive returns within the year. I'll walk you through the essentials of starting a business including how to get funding, how to hire the right people,

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how to develop a menu, as well as what traps to avoid to make sure your restaurant remains successful. Let's get started!

The ultimate resource for starting a successful restaurant!

The Restaurant Start-up Guide

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How to Open and Operate a
Restaurant
Start, Grow, and Succeed in the
Mobile Food Business
Delivering the Digital Restaurant
Selling at the Table
The Lost Kitchen

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Around 90% of all new restaurants fail in the first year of operation. Many restaurateurs think they have the perfect idea, but they have terrible business plans. Some have great food, but don't do their research when it comes to location and bad traffic

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patterns. Others might have the perfect business plan, but their management can't spot terrible wait staff, unsafe or unclean conditions, or theft. Some may simply not understand that you need to take full advantage of marketing to bring the customers in. Idiot's Guides:

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Starting and Running a Restaurant shows readers the basics of honing in on a concept to gathering start-up capital to building a solid business plan. Readers will also learn how to choose a great location, choose an appealing design, compose a fantastic menu and

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hire reliable managers and staff.
The golden arches. The red-haired girl with pigtails. The colonel with a beard and signature bowtie. All of these sentences instantly bring to mind the brands they are associated with, and also probably the instant taste and

smell of the food they sell. These images are known on a global scale. How did they do it? Through the power of franchising! Have you ever wanted to start your own fast food/quick service restaurant? Maybe you have an idea for the "next big

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thing" when it comes to this ever-growing sector of the industry. The average American spends about \$1,200 a year on fast food. That's easily \$100 or more a month going towards this cultural phenomenon. It really IS a phenomenon when you look at it in

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terms of how fast the concept of franchised fast food has grown in less than a century. Close your eyes and take yourself back to your childhood. Of course, you can remember the people and places, but it is the smell of food that makes the jigsaw stick

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together. Your mother, your father, the heartbeat of the kitchen, and the taste of love made real! I have vast experience in starting, running, and ending a profitable restaurant business. I feel it is my duty to show you how to start your business from scratch, run it

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as best as you can, and then how to gracefully bow out if that time comes. Most importantly, I want to equip you with my advice not just of what to do, but also of what not to do when you decide to start your own fast food restaurant. In this book, you will learn

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all about the fast food industry - starting your own quick-service restaurant and what franchises are made of. We will cover topics such as:
The history and basic industry of fast food
How fast food and franchises got their start
What it takes to be an

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entrepreneur Exactly what it takes to start your business from scratch How to deal with financiers How to cover all the bases with insurances, licensing, and equipment How and when to expand your business What the future trends of this industry are Exactly what

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franchising means, what costs are included in a franchise and the pros and cons of buying into a franchise vs. starting out on your own Financing and the corporate culture once you take on a franchise business Lastly, we'll cover some non-food franchises in

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case you end wanting to venture down a little different path. Even though this book is choc-full of information, I would greatly encourage you to read literally anything you can about starting the business of your dreams, including, but not limited to, this book.

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As a BONUS, when you purchase the paperback book here on Amazon, you can download the Kindle version for FREE

This guide is for anyone who is interested in the basics that one would need to begin their own pizzeria. It

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goes through some the ideas, setup, planning and employee handbook items that are often overlooked when choosing to start in the pizza business. This is not a step by step guide, it is something to get the planning started, the handbook that you can build on to

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create your own brand and to make your business have a base for more growth and stability before you even begin the process of opening. With over 15 years in the business, the author has seen what happens when a start up is not prepared and does not

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plan ahead This is to make sure you do have that ground level knowledge. Increasing your sales revenue is really simple. It's just a matter of getting your wait staff to say the right things, in the right way, at the right time - every time! This book is the definitive guide

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to show you how. How would you like your worst performing waiter to sell like one of the best waiters in the world? They can with what you will learn in this book! Are you literally leaving money on the table? Does your wait staff cost you sales by acting as

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order takers and plate carriers? Would you like to have wait staff who are able to increase your bill size without coming across as robots or sleazy sales people? Running a restaurant is hard work. Selling at the Table makes it much, much easier. As your staff starts

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to implement the seven simple steps contained within this book, you will see your restaurant, café, hotel or bar's profits grow. Your staff will produce better sales revenue and life will become a whole lot easier for you. Because you have increased revenue,

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you will be able to recruit and retain great staff who will further increase your profits as they embrace Selling at the Table as the culture in your venue. Rest assured, you'll not be asking your staff to do anything more than they are doing already. You'll just be

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getting them to do it the right way - to say the right things, in the right way, at the right time - every time!

Twenty Owners Share Their Recipes for Success

Starting and Running a Restaurant

A Money-Guy's Guide to Opening the

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Next Hot Spot
Starting a Small Restaurant - Revised
Edition
Starting and Running a Restaurant For
Dummies
Starting a Small Restaurant
Secrets to a Successful Business!

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How to start, grow, and succeed in the food truck business. Food trucks have become a wildly popular and important part of the hospitality industry. Consumers are flocking to these mobile food businesses in droves, inspiring national food truck

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competitions and even a show dedicated to the topic on The Food Network. The relatively low cost of entry as compared to starting a restaurant, combined with free and low-cost ways to market them to the masses via platforms like social

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media, are just two of the reasons that food truck business are drawing in budding entrepreneurs. Author David Weber, a food truck advocate and entrepreneur himself, is here to offer his practical, step-by-step advice to achieving your mobile

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food mogul dreams in The Food Truck Handbook. This book cuts through all of the hype to give both hopeful entrepreneurs and already established truck owners an accurate portrayal of life on the streets. From concept to gaining a loyal following

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to preventative maintenance on your equipment this book covers it all. Includes profiles of successful food trucks, detailing their operations, profitability, and scalability. Establish best practices for operating your truck using one-

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of-a-kind templates for choosing vending locations, opening checklist, closing checklist, and more. Create a sound business plan complete with a reasonable budget and finding vendors you can trust; consider daily operations in detail from start to

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finish, and ultimately expand your business. Stay lean and profitable by avoiding the most common operating mistakes. Author David Weber is Founder and President of the NYC Food Truck Association (NYCFTA), which brings together

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small businesses that own and operate premium food trucks in NYC focused on innovation in hospitality, high quality food, and community development. Become a mobile food mogul with advice from an industry expert This

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book is fully stocked with everything you need to know to join the ranks of foodies-on-wheels. A sure path from start to success with your mobile restaurant, you get: - A primer on the food truck industry - The various types of rigs and setups

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available - Simple strategies for
using social media to promote your
food truck - Essential information on
keeping your food, your customers,
your employees, and your truck safe
- Sound advice on building your
clientele, making your customers

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happy, and keeping them happy.
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**

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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,

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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

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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

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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

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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

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to ensure everything is ready by opening day. Operational checklists and forms a successful restaurateur will need to manage their restaurant. A complete how-to guide with ALL you need to know to open and run a successful restaurant. Each month,

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countless new restaurants open their doors as others fail. Despite continuing industry growth, many new restaurants struggle to succeed. Even established restaurants are challenged to stay open. These businesses may have great food and

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amazing service, yet some still face uncertain futures. Now, help has arrived for restaurant owners and managers! Food and Beverage Magazine ' s Guide to Restaurant Success is written by an industry expert who has opened numerous

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restaurants and provided valuable restaurateur guidance in the role of a trusted consultant. This restaurant success guide provides vital information on how to protect the significant investment—sometimes ranging from \$250,000 to

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\$425,000—that ' s required to open a restaurant and keep it running during the first six months. Author Michael Politz started his career with an ice cream business and went on to found a number of restaurants, a frozen food distribution business, a

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restaurant consulting service, and a respected online magazine for the food and beverage industry. Politz shares his extensive knowledge gained through both success and failure. With his indispensable guide, you can easily double-check to make

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sure you ' re doing things right. Get guidance from a restaurant owner ' s handbook of what to do and not do Refer to handy tips and checklists that help you launch your business Discover insight into the triumphs of Wolfgang Puck, Bobby

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Flay, Emeril Lagasse, and more
Gain food industry knowledge with
a comprehensive restaurant how-to
guide Whether you want to open a
burger joint or a fine dining
restaurant, this advice-filled resource
will help you cover all the details

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that make a difference. You ' ll be better prepared before, during, and after your restaurant launch! Set your establishment up for rave reviews with Food and Beverage Magazine ' s Guide to Restaurant Success.

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Start Up Your Restaurant
Running a Bar For Dummies
Starting & Running a Restaurant
Seven Steps to Transforming Your
Restaurant's Profits and Your Life!
How to Set Up, Operate, and
Manage a Financially Successful

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Food Service Operation
How to Open a Restaurant Startup
and Be Profitable Within the First
Year
Restaurant Owners Uncorked
Around 90% of all new restaurants
fail in the first year of operation.

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Many restaurateurs think they have the perfect idea, but they have terrible business plans. Some have great food, but don't do their research when it comes to location and bad traffic patterns. Others might have the perfect business plan,

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but their management can't spot terrible wait staff, unsafe or unclean conditions, or theft. Some may simply not understand that you need to take full advantage of marketing to bring the customers in. Idiot's Guides: Starting and Running a

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Restaurantshows readers the basics of honing in on a concept to gathering start-up capital to building a solid business plan. Readers will also learn how to choose a great location, choose an appealing design, compose a fantastic menu

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and hire reliable managers and staff.
In this book, readers get: *

- Introduction to basic requirements of starting a restaurant such as time management, recognising your competition, choosing your restaurant concept and making it

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legal. * Information on building a solid business foundation: having 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

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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

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media as a marketing tool. * Secrets for keeping your customers returning, running a safe restaurant, managing employees and building your PR sales plan. * Preopening checklists to ensure everything is ready by opening day. Operational

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checklists and forms a successful restaurateur will need to manage their restaurant. * Resources for further information.

'This book is for every budding restaurateur, who, for some strange reason, insists on reinventing the

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wheel for lack of better guidance. It provides just the right insights and tips that may prevent one from committing mistakes that are committed all too often. It's a reminder that passion and hobby alone do not a restaurant make.' -

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Manu Chandra, Chef Partner, The Fatty Bao & Monkey Bar 'Having overseen the launch and operations of flagship restaurants and witnessed the evolution of several other dining establishments, I can say it's one thing to start a restaurant, and

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another to run it like a charm. What pays off in both stages is preparation -- comprehensive groundwork coupled with a sound grasp of finances, regulations, team-building, infrastructure, aesthetics, and standards of service and technology.

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Start Up Your Restaurant has it all covered. Priya and Jayanth combine their priceless insights and practical knowledge in this invaluable guide to navigating the unique terrain of the Indian restaurant ecosystem.' -
Gautam Anand, Executive Director,

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ITC Hotels 'I should open a restaurant!' How frequently have you said that? Be it a cafe, a takeaway or a gourmet destination, the food business exerts a magnetic pull that few others do. Whether you are a food enthusiast or an entrepreneur

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looking for a clever business idea, the restaurant business promises adventure and endless possibilities. But creating that dream restaurant packed with happy people, which also rakes in the money, requires more than just passion - it calls for

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astute planning and rigorous execution. Choosing a smart idea
Funding and finance Picking the perfect location
Setting up the space Hiring the right people
Getting licences Working with vendors and ensuring quality control
Launching

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and marketing Packed with great tips and fun to read, this step-by-step guide from experts Jayanth Narayanan and Priya Bala will help you navigate the restaurant business with ease and efficiency.

Running a Restaurant For

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Dummies (9781119605454) was previously published as Running a Restaurant For Dummies (9781118027929). While this version features a new Dummies cover and design, the content is the same as the prior release and should not be

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considered a new or updated product. The easy way to successfully run a profitable restaurant Millions of Americans dream of owning and running their own restaurant — because they want to be their own boss, because

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their cooking always draws raves, or just because they love food. Running a Restaurant For Dummies covers every aspect of getting started for aspiring restaurateurs. From setting up a business plan and finding financing, to designing a menu and

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dining room, you'll find all the advice you need to start and run a successful restaurant. Even if you don't know anything about cooking or running a business, you might still have a great idea for a restaurant — and this handy guide will show you

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how to make your dream a reality. If you already own a restaurant, but want to see it get more successful, **Running a Restaurant For Dummies** offers unbeatable tips and advice for bringing in hungry customers. From start to finish,

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you'll learn everything you need to know to succeed. New information on designing, re-designing, and equipping a restaurant with all the essentials—from the back of the house to the front of the house

Determining whether to rent or buy

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restaurant property Updated
information on setting up a bar and
managing the wine list Profitable
pointers on improving the bottom
line The latest and greatest
marketing and publicity options in a
social-media world Managing and

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retaining key staff New and updated information on menu creation and the implementation of Federal labeling (when applicable), as well as infusing local, healthy, alternative cuisine to menu planning Running a Restaurant For Dummies gives you

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the scoop on the latest trends that chefs and restaurant operators can implement in their new or existing restaurants.

It takes a lot more than top-notch cooking skills to launch and run a successful eatery. But if you're a

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hopeful chef or hungry entrepreneur looking to open the next hot spot, you'll find everything you need in this accessible guide! Written by veteran restaurant owner and manager Ronald Lee, this guide offers solid advice on how to: Secure

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financing and find the perfect site
Develop an engaging marketing
plan to build and keep a patron base
Operate an offbeat site like a food
truck or rotating restaurant Create
an innovative and diverse menu
Hire and manage wait, kitchen, and

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front-end staff And much, much more! Complete with the latest thinking on industry trends and how to make a realistic and achievable business plan, this practical resource will turn you into a restaurateur before you can say "Bon appetit!"

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The Complete Idiot's Guide to
Starting and Running a Bar
The Proven Process for Starting Any
Restaurant Business From Scratch
to Success
Handbook for a Pizza Restaurant
The Definitive Guide for Anyone

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Who Dreams of Running Their
Own Restaurant
A Money-guy's Guide to Opening
the Next New Hot Spot
How to Start a Restaurant Without
Losing Your Shirt
Running a Restaurant For

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Dummies

Finally Revealed.. The Amazing
insider Secrets of Starting your own
Restaurant Without Making Costly
Mistakes. Dear Friend, You're about
to discover just How To Start A
Restaurant , Our Guide focuses on

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the whole big picture and covers every aspect of starting a restaurant and running it successfully. Here Is A Preview Of What You'll Learn... Learn about everything that is involved in running a restaurant. Revealed five restaurant myths. Find

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out the truth about the restaurant myths. Uncover the exact reasons why some restaurants fail. Get the scoop on how to design your restaurant one from scratch. Find out the pros and cons of both the franchise and the independent

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restaurants. Discover how to get your franchise restaurant off to a running start. Learn about the costs involved in buying a franchise, and the hidden fees. Learn about the different kinds of restaurants, from caf  s to fine dining. Today only,

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get this Amazon bestseller for just \$24.95. Regularly priced at \$49.99. After Reading Our Restaurant Start-Up Guide, You Would Be Well On Your Way To Avoiding the 80% failure rate that haunts all Start up restaurants!!! This incredible how to

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start a restaurant guide will
empower you to Understand what it
really takes to start a restaurant!
Finally found a place in the sun with
the launch of your own restaurant!
Make your restaurant business so
successful that you'll be raking in the

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money! Save hundreds of dollars that you waste in trying to start a restaurant without knowing what it take to start one! Save time that otherwise would be wasted in failed "trial and error" attempts! And much, much more! There is not one

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book on Amazon that covers the following Learn about the realities of running your restaurant business smoothly. Get a detailed overview of the restaurant jobs that must be filled, from the dishwasher to the chef. Get tips on hiring the perfect

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staff for the front of the house and the back of the house. Learn about equipping your restaurant. Discover the secret ways to save when outfitting your business. Find out the necessity of having a point of sale (POS) system in place before you

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open for business. Insider knowledge on why it is wise to lease your equipment instead of buying it. Get a detailed look at what is involved in a restaurant owner's life. Get bonus materials and a lot off extra resources. If you order this guide

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and apply the techniques presented inside, you will start your own restaurant within 60 days and save Thousands of dollars of Costly Restaurant Start-up mistakes Here's what you will discover inside this guide: Get clear definitions on what

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people expect from certain types of restaurant. Learn the steps of choosing a location and researching the population. Discover how to determine population base. Learn how to negotiate a lease. Find out how to analyze the competition in

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your area. Learn the basic business plan format and how to write a perfect one. Learn how to make more or less accurate financial projections. Learn about making a realistic budget for your restaurant. Learn how to write a balanced and

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intriguing menu. Discover how to effectively pricing your menu and designing its appearance. Find out the pitfalls in menu designing that you should avoid. Order Your Copy Today Take action today and download this book for a limited

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time discount of only \$24.99! Hit the Buy Now Button Right Away!!

A Simon & Schuster eBook. Simon & Schuster has a great book for every reader.

The Everything Guide to Starting and Running a Restaurant is your

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key to becoming a professional restaurateur! Your dream can become a reality-just follow the steps longtime restaurant owner Ronald Lee lays out for you in this lively, informative handbook. From financing your business and

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choosing the perfect location to attracting and keeping satisfied customers, The Everything Guide to Starting and Running a Restaurant is your starting point to an exciting- and rewarding-new career! The Everything Guide to Starting and

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Running a Restaurant will set you on the fast track toward a thrilling career doing what you love! Book jacket.

Starting & Running a Restaurant For Dummies will offer aspiring restaurateurs advice and guidance

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on this highly competitive industry
– from attracting investors to your
cause, to developing a food and
beverages menu, to interior design
and pricing issues – to help you
keep your business venture afloat
and enjoyable at the same time. If

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you already own a restaurant, inside you ' ll find unbeatable tips and advice to keep bringing in those customers. Read this book, and help make your dream a reality! Starting & Running a Restaurant For Dummies covers: Basics of the

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restaurant business Researching the marketplace and deciding what kind of restaurant to run Writing a business plan and finding financing Choosing a location Legalities Composing a menu Setting up and hiring staff Buying and managing

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supplies Marketing your restaurant
Health and safety
The Restaurant Manager's
Handbook
An Insider Guide to Setting Up
Your Own Successful Business
Start Your Own Restaurant and

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More
Pizzeria, Coffeehouse, Deli, Bakery,
Catering Business
How to Open Your Own
Restaurant

The Everything Guide to Starting
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and Running a Restaurant

The bestselling business book from award-winning restaurateur Danny Meyer, of Union Square Cafe, Gramercy Tavern, and Shake Shack Seventy-five percent of all new restaurant ventures fail, and of those that do stick around, only a few become icons. Danny Meyer started

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Union Square Cafe when he was 27, with a good idea and hopeful investors. He is now the co-owner of a restaurant empire. How did he do it? How did he beat the odds in one of the toughest trades around? In this landmark book, Danny shares the lessons he learned developing the dynamic philosophy he calls Enlightened

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Hospitality. The tenets of that philosophy, which emphasize strong in-house relationships as well as customer satisfaction, are applicable to anyone who works in any business. Whether you are a manager, an executive, or a waiter, Danny ' s story and philosophy will help you become more effective and

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productive, while deepening your understanding and appreciation of a job well done. Setting the Table is landmark a motivational work from one of our era ' s most gifted and insightful business leaders. "This book covers all aspects of the restaurant business -- from initial startup, to building up a loyal trade and -- crucially

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-- putting yourself in your customers' shoes." --Cover.

Ninety percent of all restaurants fail, and those that succeed happened upon that mysterious X factor, right? Wrong! A man of many hats: money-guy, restaurant owner, and restaurant consultant-Roger Fields shows how a restaurant can survive

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its first year, based on far more than luck, and keep diners coming back for many years to come. Featuring real-life restaurant start-up stories (including some of the author's own), this comprehensive how-to walks readers through the logistics of opening a restaurant: creating the concept, choosing a location, designing the

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menu, establishing ambiance, hiring staff, and, most important, turning a profit.

Opening a restaurant isn't easy, but this realistic dreamer's guide helps set the table for lasting success. From the Trade Paperback edition.

If you are thinking about, or anywhere in the process of, opening a restaurant, this

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guide will be invaluable to you. The author embarked on a career as a restaurateur in middle age, with no prior restaurant experience and not much capital. Within four years he opened three original and quirky restaurants, each of which has become a thriving success. In this book he draws upon his experiences as

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a restaurateur, as well as nearly 30 years spent negotiating commercial real estate leases and sales, and a decade teaching real estate investment analysis and decision making to show you how to: * Accurately estimate the amount of capital required for your first restaurant (it's probably less than you think) and how to raise it. * Select

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your restaurant's ideal location and negotiate the optimal real estate lease or purchase for it.* Develop a creative, winning restaurant concept that is a natural extension of yourself and a perfect match for your customers. * Market - using low-cost, guerilla-style techniques - staff, source supplies for, grow, and

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continually refine your first restaurant. *
Identify all the things that could doom your restaurant and avoid them. However, this book is not for everyone. It completely lacks fluff, hype, and "just believe in yourself" rah-rah encouragement. If that is what you are looking for, you won't find it here. What this book does offer is a solid

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framework for beginning with what is often a vague idea and proceeding, step by step, to research, plan, evaluate, open, and operate a very successful first restaurant. If you are serious about opening your dream restaurant, this is the book for you.

How to Start, Run, and Grow a Quick Service Fast Food Restaurant

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Starting & Running a Food Truck
Business

How to Make Your Dream a Reality

The Food and Beverage Magazine Guide
to Restaurant Success

The Everything Guide To Starting And
Running A Restaurant

A Step by Step Guide; the Definitive

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Guide to Starting & Operating a
Successful Restaurant by Step Guide(
Restaurant Business Book)
The Food Truck Handbook
Discusses successful restaurant
management through interviews
with successful restaurant owners.

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Shifting demographics and changing lifestyles are driving the surge in food-service businesses. Today 's busy consumers don ' t have the time or the inclination to cook—they want tasty, nutritious meals without dishes to wash. More

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and more singles, working parents, and seniors are demanding greater convenience and are looking to restaurants and food services to fill that need. There ' s plenty of room for more food businesses, but for a successful startup you need more

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than just good recipes. You also need to know about planning, capitalization, inventory control, and payroll management. The staff of Entrepreneur has put together everything you need to know to start, run, and grow the successful

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restaurant or food service of your dreams.

Have you ever thought of owning your own bar? Did you ever stumble into an overpriced watering hole and think how much better it could be if you ran the place? Or maybe

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you walked into your dream bar and realized that running one was the dream job you ' ve always wanted? With *Running a Bar for Dummies*, you can live your dream of operating your own establishment. This hands-on guide shows you how

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to maintain a successful bar, manage the business aspect of it, and stake your place in your town ' s nightlife. It provides informative tips on:
Understanding the business and laws of owning a bar
Developing a business plan
Creating a menu,

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choosing d é cor, and establishing a
theme Stocking up on equipment
Choosing and dealing with
employees Handling tough
customers Controlling expenses,
managing inventory, and controlling
cash flow Getting the word out

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about your place Preparing for your grand opening, step-by-step This guide cues you in on how to keep your bar safe and clean, making sure everyone is having fun. It warns you about the pitfalls and no-nos that every owner should avoid. There are

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also helpful resources, such as contact information for State Alcohol Control Boards and Web sites with valuable information.

Restaurant Success by the Numbers