

## Restaurant Management By Robert Christie Mill

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Examines factors to success, such as concept, creativity, menu, pricing, productivity, cost control etc. Restaurant managers. For anyone interested in "the meal experience," or thinking about becoming a restaurant entrepreneur. Mill, Robert Christie is the author of 'Restaurant Management Customers, Operations And Employees', published 2006 under ISBN 9780131136908 and ISBN 0131136909.

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Restaurant Management: Customers, Operations, and Employees, Second Edition combines academic research with practitioner wisdom and presents the results in a way that is simple to understand and easy to implement. Supplementing the core text material are practical vignettes illustrating each of the chapter objectives.

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