

Design and Layout of Foodservice Facilities (Hardback)



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Reviews

An incredibly awesome publication with perfect and lucid reasons. It can be written in simple phrases and not confusing. I am just delighted to let you know that this is actually the very best publication I actually have studied during my very own lifestyle and could be the best publication for actually.
(Paula Gutkowski)

DESIGN AND LAYOUT OF FOODSERVICE FACILITIES (HARDBACK)



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John Wiley Sons Inc, United States, 2007. Hardback. Book Condition: New. 3rd Revised edition. 284 x 213 mm. Language: English . Brand New Book. A complete guide for the entire facility design process--revised and updated In today s fast-moving business climate, the foodservice professional will likely be involved in several facility design projects over his or her career. Design and Layout of Foodservice Facilities , Third Edition provides a comprehensive reference for every step of the process, from getting the initial concept right to the planning, analysis, design, permitting, and construction--in short, everything needed to get to opening day of the new establishment! Packed with valuable drawings, photographs, and charts, this essential guide covers the nuts-and-bolts decisions that make the difference in an effective, efficient foodservice operation, including equipment selection, workflows, and legal compliance. This Third Edition features: Expanded focus on the front of the house/dining room area Updated and revised equipment chapter with new images of the latest equipment New pedagogical features incorporated throughout the text, including key terms, review questions, and questions for discussion Additional blueprints highlighting design trends Revised appendices that include Web references for additional information Expanded and updated glossary Design and Layout of Foodservice Facilities , Third Edition is an invaluable resource for students of foodservice management as well as professionals involved in foodservice design projects.



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