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Start Your Own Restaurant and More: Pizzeria, Coffeehouse, Deli, Bakery, Catering Business (StartUp Series)

Rich Mintzer

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Rich Mintzer : Start Your Own Restaurant and More: Pizzeria, Coffeehouse, Deli, Bakery, Catering Business (StartUp Series) before purchasing it in order to gauge whether or not it would be worth my time, and all praised Start Your Own Restaurant and More: Pizzeria, Coffeehouse, Deli, Bakery, Catering Business (StartUp Series):

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 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 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 restaurant or food service of your dreams.

From the Back Cover Turn Your Restaurant Dreams into Delicious Profits 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 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 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 restaurant or food service of your dreams. In this guide, you'll learn how to: Develop a business plan Research your market, demographics, and analyze the competition Manage the day-to-day-operations Set up your kitchen and dining area Buy and maintain equipment and inventory Deal with administrative, financial, personnel and regulatory issues Plus, gain insight and advice from interviews with successful restaurant owners who have made their food business dreams come true. So whether you decide to keep it simple with a sandwich-and-salad operation or make a splash with a fine-dining bistro, we've got the information you need to be a success.