Principles of Food, Beverage, and Labor Cost Controls, 9th Edition
Paul R. Dittmer, J. Desmond Keefe

<table>
<thead>
<tr>
<th>Format</th>
<th>ISBN</th>
<th>Date</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>E-Book Rental</td>
<td>978-0-470-59797-2R120</td>
<td>April 2010</td>
<td>$23.00</td>
</tr>
<tr>
<td>(120 Days)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>E-Book Rental</td>
<td>978-0-470-59797-2R150</td>
<td>April 2010</td>
<td>$25.00</td>
</tr>
<tr>
<td>(150 Days)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>E-Book</td>
<td>978-0-470-59797-2</td>
<td>April 2010</td>
<td>$84.00</td>
</tr>
<tr>
<td>Hardcover</td>
<td>978-0-471-78347-3</td>
<td>September 2008</td>
<td>$134.95</td>
</tr>
</tbody>
</table>

DESCRIPTION

Principles of Food, Beverage, and Labor Cost Controls, Ninth Edition has defined the cost control course for generations of students. This new edition continues the tradition of presenting comprehensive yet concise information on cost control that is updated to reflect today's technology driven environment. Key terms, key concepts, review questions, and spreadsheet exercises reinforce and support readers' understanding. It also features increased discussion and examples of technology used in food and beverage operations, a running case study, and a separate chapter on menu analysis and engineering.

ABOUT THE AUTHOR

Paul R. Dittmer has extensive experience in the food and beverage industry. He is a former hotel manager, food and beverage manager, and a consultant to the U.S. Small Business Administration, assisting restaurants in their operations. He taught food management and cost control for twenty-three years at Southern New Hampshire University (formerly New Hampshire College) and served as division chair and associate professor.

J. Desmond Keefe III is Associate Professor in the School of Hospitality, Tourism, and Culinary Management at Southern New Hampshire University.
RELATED RESOURCES

Student
View Student Companion Site

Instructor
View Instructor Companion Site
Contact your Rep for all inquiries

NEW TO EDITION

• No more floppy disk! A back-of-the-book CD-ROM provides spreadsheets for the Excel problems included at the end of each chapter and additional Excel exercises new to this edition

• Discussion of technology is interwoven throughout the book as well as information on specific technologies that perform the procedures outlined in the chapters

• Lists of helpful Web references

• Many new end-of CHAPTER questions

• All figures have been updated

FEATURES
Packaged with a CD-ROM that includes Excel spreadsheets for the end-of-chapter exercises as well as additional exercises.

- Each of the four parts of the book can stand alone, providing flexibility to instructors.
  - Separated into four parts including an introduction to food, beverage, and labor cost controls followed by a section devoted to food, another to beverage and the final section on labor.
  - Key terms, review of key concepts, review questions, and spreadsheet exercises reinforce and support students' understanding of a difficult topic.
  - Increased discussion and examples of technology use in food and beverage operations throughout.
  - Running case study of two restaurants brings cost control concepts to life and helps students think critically about different approaches to cost control.

For additional product details, please visit https://www.wiley.com/en-us