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# Purchasing For Chefs: A Concise Guide



## **Synopsis**

Now in the new Second Edition, Purchasing for Chefs is a comprehensive yet concise treatment of the purchasing principles that teaches students and chefs the basic principles of how to purchase goods and services in order to run their businesses effectively. It contains sections on "Purchasing Technology" that explains purchasing lingo beyond the scope of the book as well as illustrating different tools used in purchasing. This book is written in a unique conversational style that makes purchasing an accessible subject.

## **Book Information**

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## **Customer Reviews**

A Quick Guide to Economical and Efficient Purchasing Decisions for Chefs Excellent food and outstanding service are the hallmarks of successful foodservice operations, but a chef's skill at making smart purchasing decisions can make the difference between success and failure. This Second Edition of the bestselling Purchasing for Chefs provides managers and chefs with a streamlined introduction to making practical purchasing decisions and help them run their business effectively. In this accessible, easy-to-understand book, the bestselling author team of Andrew Hale Feinstein and John M. Stefanelli guide the reader step-by-step through every facet of purchasing: from which items to buy and how much to order, to getting the best deal and preventing fraud and pilfering. Revised and updated to reflect current purchasing standards, this new edition features: Employee fraud stories that help chefs identify ways to protect their inventory ProfessionalAdvice sidebars, highlighting some of the major purchasing challenges and issues that chefs face every

day Practice Problems that encourage readers to exercise and demonstrate their understanding to the topics covered Reinforcement section such as Discussion Questions and Apply What You've Learned problems that challenge readers to put what they've learned into practice Web site links in each chapter for additional information Written in a conversational style that makes even complex subjects clear, Purchasing for Chefs, Second Edition will enable every chef to dramatically improve purchasing practices at any establishment.

Andrew Hale Feinstein is Dean and James A. Collins Distinguished Chair at the Collins College of Hospitality Management at California State Polytechnic University, Pomona. John M. Stefanelli is a Professor in the Food and Beverage Management Department at William F. Harrah College of Hotel Administration at the University of Nevada Las Vegas.

This was the text book used in culinary school for Foodservice Purchasing. It was good and concise but I think it lacked some "meat and potatoes" (no pun intended) when it came to content. It had a lot of examples but maybe add some exercise or maybe follow a real life kitchen scenario. I found myself supplementing with other books to complete my tasks in class.

PERfect!

Great

Item was described as used-good but the book was pretty beat up with writing in it. However, it did arrive on time as promised.

This item is just what I needed to finish my education in culinary management. Now if only people would just hire me

the book is good if you are taking cooking classes or are in the restaurant business. As for ,nothing to complain about

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