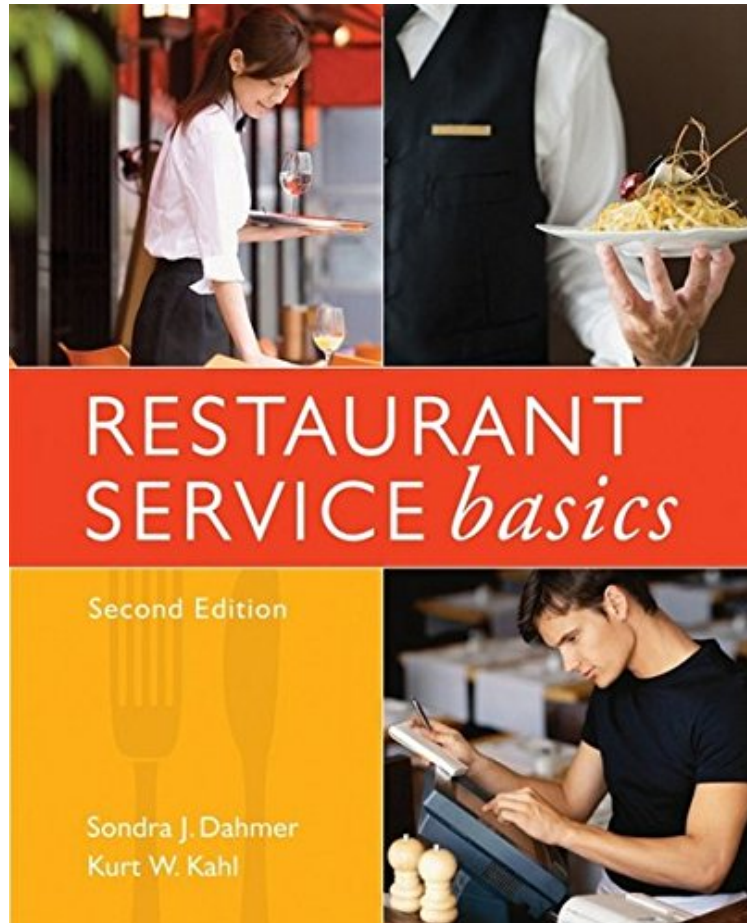


## Restaurant Service Basics

*Sondra J. Dahmer, Kurt W. Kahl*  
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#829251 in Books 2008-10-06Original language:EnglishPDF # 1 9.20 x .48 x 7.40l, .80 #File Name: 0470107855212 pages | File size: 61.Mb

**Sondra J. Dahmer, Kurt W. Kahl : Restaurant Service Basics** before purchasing it in order to gage whether or not it would be worth my time, and all praised Restaurant Service Basics:

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An excellent training tool for both hospitality programs and working restaurant managers, Restaurant Service Basics, 2nd Edition considers the entire dining experience in situations ranging from formal to casual. Step-by-step instructions guide readers through service functions. Different types of service French, American, English, Russia, Family-style, and Banquet are explained in detail, along with universally important safety, sanitation, and emergency

procedures. This Second Edition features end-of-chapter projects that incorporate real-life situations, as well as enhanced coverage of point-of-service and other technology use in restaurants.

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