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management, quantity food production, human resource management, and leadership. Organized around the well-proven foodservice systems model, this text provides detailed and current Page 128/230

information on how managers can optimally transform human, material, facility, and operational inputs into outputs of meals, customer satisfaction, employee satisfaction, and financial Page 129/230

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each functional subsystem: procurement. production, distribution, service, safety, sanitation, and maintenance. Next, readers master today's most relevant leadership, communication, decision making, Page 131/230

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decades since our first textbook published, it has heen our commitment to provide students with the foundation in the principles and skills needed to master the science and art of cosmetology, and Page 135/230

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a gorgeous layout, providing a visually stunning resource to engage today's learner. We also recruited a team of twelve authors. made up of top professionals and educators in the industry, to provide the most current Page 137/230

information on concepts and techniques. During our extensive peer review and development process, we were asked for a resource that placed emphasis on essential content needed for licensure success, and we feel Page 138/230

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