



I'm not robot



I am not robot!

Wrong! A man of many hats-money-guy, restaurant owner, and restaurant consultant-Roger Fields shows how a restaurant can survive its first year, based on far more than luck, and keep diners coming. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit—complete with sample sales forecasts and operating budgets. Featuring real-life start-up stories (including many of the author's own), this comprehensive how-to walks readers through the logistics of opening a restaurant: concept, location, menu, ambiance, staff, and, most important, profit. Featuring real-life start-up stories (including many of the author's own), this comprehensive how-to walks readers through the logistics of opening a restaurant: concept, location, menu, ambiance, staff, and, most important, profit. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit—complete with sample sales forecasts and operating budgets. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit—complete with sample sales forecasts and operating budgets. Featuring real-life restaurant start-up stories (including some of the author's own), this comprehensive how-to walks readers through the logistics of opening a restaurant. Featuring real-life restaurant start-up stories (including some of the author's own), this comprehensive how-to walks readers through the logistics of opening a restaurant. The only restaurant start-up guide written by a certified accountant, this book gives readers an edge when making key decisions about funding, location, hiring, menu-making, number-crunching, and turning a profit—complete with sample sales forecasts and operating budgets. Read the latest magazines about [PDF] Restaurant Success by the Numbers: A Money-guy's Guide to Opening the Next New Hot Spot and discover magazines on EN English Deutsch Français Español Português Italiano Român Nederlands Latina Dansk Svenska Norsk Magyar Bahasa Indonesia Türkçe Suomi Latvian Lithuanian český Restaurant Success by the Numbers: A Money-guy's Guide to Opening the Next Hot Spot: Fields, Roger:: Books Skip to main Delivering to London W1DU Update location Ninety percent of all restaurants fail, and those that succeed happened upon that mysterious X factor, right?