

[Ebook free] Flip-N-Burgers: Our Guide to Success in Restaurant Management

Flip-N-Burgers: Our Guide to Success in Restaurant Management

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These authors are proud to be Flip-n-Burgers. In an unstable economy, many people are without work and are being forced to consider a career change. Would the restaurant industry be right for you, we don't know. But we hope you don't discount all of the opportunities available, just because of false stereotypes. If you are an energetic, quick thinking, flexible, professional, with strong communication skills, this could be a viable career choice for you. This husband and wife team, with a combined forty three years of restaurant experience, share their expert advice in a witty, back and forth, he/she format. Never has restaurant management seemed so appealing. No book on the market gives management tips specific to the restaurant industry and dispels common fast food stereotypes. This valuable resource will benefit anyone interested in being a successful manager in the restaurant industry. The guide contains thirteen chapters, some of which include Career Opportunities, Service, Happy People, Human Resources, Waste Not, Planning and Organization, Follow-up, and Communication.

About the Author
Scott Anderson grew up in a family of restaurant operators that operated such brands as, Wendy's, McDonald's, Taco Bell and Dairy Queen. Scott wanted to be a priest, but luckily for Kelly, he ultimately chose a career in the restaurant industry. Scott's first experience was at age 11, bussing tables. He accepted his first quick service job, as a Manager Trainee in 1990. He graduated from Purdue University and then moved into Human Resources at a large quick service headquarters, before moving back into operations in 1995. In the same year, Scott and Kelly met, married and began working together in restaurants. Scott has since been a Multi-Unit Restaurant Operator for several years. Kelly Anderson was born in Central Wisconsin. Most people are drawn to her Wisconsin accent. Kelly graduated from college with honors. She then worked for a large, upscale Department Store in Minneapolis and was quickly moved into Human Resources because of her skills. She ultimately managed the HR function for their largest store. The location had over one thousand employees and included three restaurants. Kelly was aggressively pursued by a large quick service brand and she, in her designer dress and pumps, stereotyped the business and turned them down. Eventually, she realized restaurant people are just like everyone else, and joined the brand. She has more than twenty years of HR experience. After almost fifteen years in the restaurants, she also has a passion and understanding of the entire quick service business, including operations.