

Controlling Foodservice Costs



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Answer Controlling Foodservice Costs Competency Guide

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Controlling Foodservice Costs Competency Guide, 2007 **ManageFirst Controlling Food Service Costs with On-Line Testing Access Code Card and Test Prep** National Restaurant Association, 2008-10-26 This book is a brief competency guide which is focused on Controlling Foodservice Costs. The NRAEF is introducing a new program as part of its strategic focus on recruitment and retention. This new management training certification program is based on a set of competencies defined by the restaurant foodservice and hospitality industry as those needed for success. NRAEF ManageFirst Program leads to a new credential ManageFirst Professional MFP which is part of our industry career ladder. This

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