



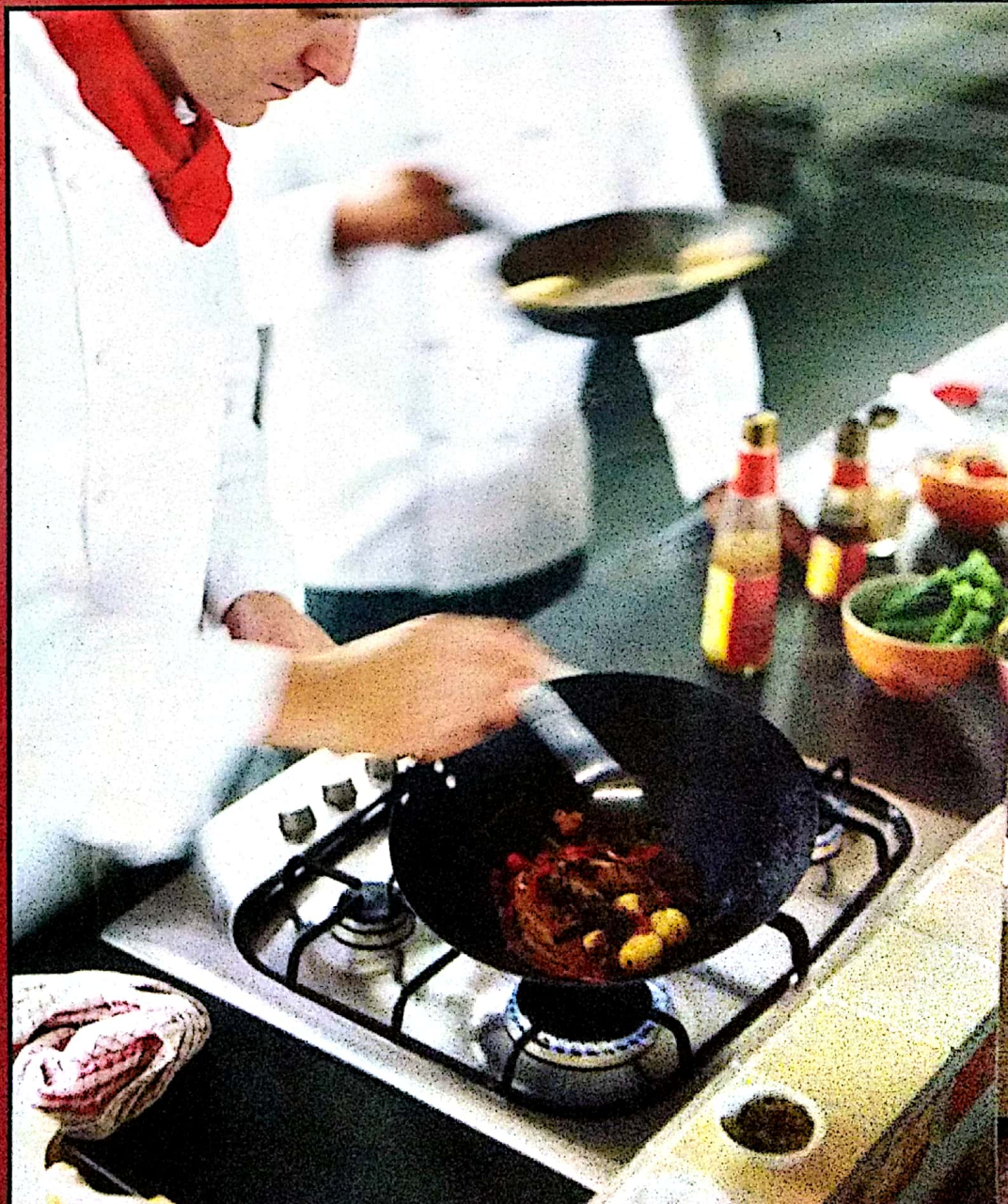
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Twelfth Edition

June Payne-Palacio
Monica Theis



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Foodservice Management Principles and Practices

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BRIEF CONTENTS

PART 1 The Foundations 1

■ **CHAPTER 1 The Foodservice Industry** 3

■ **CHAPTER 2 The Systems Approach** 37

PART 2 The Fundamentals 63

■ **CHAPTER 3 Food Safety** 65

■ **CHAPTER 4 Facility Sanitation and Worker Safety** 98

■ **CHAPTER 5 The Menu** 124

PART 3 The Operational Functions 155

■ **CHAPTER 6 Purchasing** 157

■ **CHAPTER 7 Receiving, Storage, and Inventory** 189

■ **CHAPTER 8 Production** 206

■ **CHAPTER 9 Service** 237

PART 4 The Facilities 259

■ **CHAPTER 10 Facilities Planning and Design** 261

■ **CHAPTER 11 Equipment and Furnishings** 308

■ **CHAPTER 12 Resource Conservation** 335

PART 5 The Management Functions 355

■ **CHAPTER 13 Organizational Design** 357

■ **CHAPTER 14 Leadership** 380

■ **CHAPTER 15 Human Resource Management** 404

■ **CHAPTER 16 Performance Improvement** 433

■ **CHAPTER 17 Financial Management** 461

■ **CHAPTER 18 Marketing** 494

Appendix A Principles of Basic Cooking 511

Appendix B Foodservice Equipment 519

Index 553

CONTENTS

Preface xiii

PART 1 The Foundations 1

CHAPTER 1 The Foodservice Industry 3

- The History of Foodservice 7
 - A Foodservice Industry Timeline*
- Summary 34

CHAPTER 2 The Systems Approach 37

- Status of Foodservice Today 39
- Factors Affecting Growth 39
- Trends in Foodservice 40
- Challenges Facing the Industry 44
- Classification of Foodservices 44
- Foodservice Operations 46
 - The Nature of Foodservice Management*
- The Systems Concept and Approach 46
- Types of Foodservice Systems 51
- Summary 57

PART 2 The Fundamentals 63

CHAPTER 3 Food Safety 65

- Foodborne Illness 66
 - Scope of the Problem: Incidence of Foodborne Illness • Costs Associated with Outbreaks of Foodborne Illness*
- The Role of the Foodservice Manager 68
- Causes of Foodborne Illness 69
 - Hazards Inherent to Food • Hazards Introduced to Food by People and Practices*
- A Systems Approach to Food Safety 74
 - Controls and Food Safety*
- Food Safety: An Integrated Program of HACCP and Prerequisite Programs 75
 - Prerequisite Programs: The Foundation of an Integrated Food Safety Program • Prerequisite Programs and Standard Operating Procedures (SOPs)*
- Employee Health and Personal Hygiene 77
 - Proper Attire • Personal Hygiene Habits*
- Flow of Food Through the Foodservice Operation 80
 - Proper Food Handling • Potential Hazards in Production*
- Hazard Analysis and Critical Control Point 86
- Managing an Integrated Food Safety Program 91
- Enforcement 93
- Summary 96

■ CHAPTER 4 Facility Sanitation and Worker Safety 98

- Cleaning and Sanitation 100
Principles of Cleaning • Principles of Sanitation • Methods of Cleaning Equipment
- Dishwashing 104
Production Utensils • Dishes, Glassware, and Silverware
- Facilities Cleaning and Maintenance 109
Organization and Scheduling • Preventive Maintenance • Pest Control • Checks and Inspections
- Worker Safety 113
Worker Safety • Safety Program • Customer Protection
- Summary 121

■ CHAPTER 5 The Menu 124

- The Menu 125
- The Systems Approach to Menu Planning and Maintenance 126
- Types of Menus 126
Meal Plans and Menu Patterns • Inspiration
- The Menu Planning Process 133
Organizational Mission and Goals • The Customer • Budget Guidelines • Production and Service Capabilities
- Menu Development 144
Timetable for Planning, Development, and Implementation • Steps in Menu Development • Food Characteristics and Combinations • Menu Evaluation • Writing Menus for Modified Diets
- The Posted Menu 152
Menu Design and Format
- Summary 152

PART 3 The Operational Functions 155

■ CHAPTER 6 Purchasing 157

- What Is Purchasing? 158
- The Market 159
Market Distribution • Understanding the Market • Market Regulation: U.S. Food and Inspection Programs
- The Buyer 163
The Art of Negotiation • Ethics in Purchasing • Structure of Purchasing
- Vendors and Food Distributors 166
- Methods of Purchasing 168
Informal or Open-Market Buying • Formal Competitive-Bid Buying • Variations on Methods of Purchasing
- Product Selection 172
Market Forms of Foods • Food Quality
- Purchasing Procedures 176
Identifying Needs • Specifications • Issuing Bid Requests • Developing Purchase Orders • Tabulating and Evaluating Bids • Awarding Contracts • Legal and Regulatory Aspects of Purchasing
- Summary 186

CHAPTER 7 Receiving, Storage, and Inventory 189

- Receiving 190
Coordination with Other Departments • Personnel • Facilities, Equipment, and Sanitation • Scheduled Hours for Receiving • Security • The Receiving Process
- Storage 194
Dry Storage • Refrigerated and Freezer Storage
- Inventory Records and Control 199
Receiving • Storeroom Issues • Perpetual Inventory • Physical Inventory
- Summary 203

CHAPTER 8 Production 206

- Food Production 207
Objectives of Cooking in Food Production • Computers in Production
- Recipe Formulation 208
Standardized Recipes • Recipe Adjustment
- Forecasting Demand 220
Reasons for Forecasting • Historical Data • Criteria for Selecting a Forecasting Method • Forecast Models • Trends in Predicting Production Demand
- Quantities to Produce 225
- Production Scheduling 226
Production Schedules • Production Meetings
- Production Control 228
Ingredient Assembly • Portion Control
- Product Evaluation 233
- Summary 234

CHAPTER 9 Service 237

- Methods of Assembly, Delivery, and Service 238
Methods—Delivery and Service as Subsystems
- Assembly 239
Tray Assembly
- Factors Affecting Choice of Distribution Systems 243
Type of Foodservice System • Kind of Foodservice Organization • Size and Physical Layout of Facility • Style of Service • Skill Level of Available Personnel • Economic Factors • Quality Standards for Food and Microbial Safety • Timing Required for Meal Service • Space Requirements or Space Available • Energy Usage
- Equipment Needs 246
General Classification of Delivery-Service Equipment • Equipment for Specific Uses
- Styles of Service 251
Self-Service • Tray Service • Wait Service • Portable Meals • Room Service
- Customer Service 255
- Summary 256

PART 4 The Facilities 259

CHAPTER 10 Facilities Planning and Design 261

- Definitions and Goals 262
- Preliminary Preparation for Facility Planning 263
 - Trends Affecting Foodservice Design • Information on Developments in Design and Equipment • Regulatory Considerations • Special Considerations for Specific Types of Foodservices*
- Steps in the Planning Procedure 272
 - The Prospectus • The Planning Team • Feasibility Study • Menu Analysis • Architectural Features • Budget/Cost Relationship*
- Design Development 284
 - Space Allowances and Relationships • Schematic Drawing*
- Work Areas 289
 - Mechanics of Drawing • Designing by Computer • Architect's Blueprints • Specifications and Contract Documents • Bids, Contracts, Construction, and Inspection*
- Summary 304

CHAPTER 11 Equipment and Furnishings 308

- Factors Affecting Selection of Equipment 309
 - The Menu • Number and Type of Patrons • Form of Food Purchased and Styles of Service • Labor Hours and Worker Abilities • Utilities • The Budget • The Floor Plan*
- Features of Equipment 313
 - Design and Function • Size or Capacity • Materials • Construction • Installation, Operation, and Performance • Maintenance and Replacement*
- Method of Purchase 326
- Selection of Some Basic Items 328
 - Cooking Equipment • Noncooking Equipment • Some New Equipment Designs*
- Dining Room Furnishings 330
 - Dinnerware • Tableware • Glassware • Table Covers*
- Summary 332

CHAPTER 12 Resource Conservation 335

- Conservation of Natural Resources 337
 - Green Design • Energy Conservation • Water Conservation*
- Solid Waste Management 343
 - Source Reduction • Recycling • Incineration and Landfilling • Facility Waste Assessments*
- Summary 351

PART 5 The Management Functions 355

CHAPTER 13 Organizational Design 357

- Theories of Management 359
 - Classical • Human Relations • Management Science/Operations Research • Modern Management Theories*

Strategic Management	362
Functions of Management	363
<i>Planning • Organizing • Staffing • Directing • Coordinating • Reporting • Budgeting</i>	
Skills of Managers	369
Managerial Activities and Roles	370
Tools of Management	371
<i>Organization Chart • Job Description • Job Specification • Work Schedule • Scheduling of Employees</i>	
Summary	378

CHAPTER 14 Leadership 380

Motivation	382
<i>History of Motivational Theories • Current Thinking on Motivation</i>	
Leadership	384
<i>The Traditional Leadership Role • Newer Approaches to Leadership • Types of Power and Their Use • Effective Communication • Ethics and Social Responsibility • Diversity • Functional Responsibilities and Skills Required • Supervision • Decision Making • Change Management</i>	
Summary	400

CHAPTER 15 Human Resource Management 404

Staffing	405
<i>Skill Standards</i>	
The Employment Process	408
<i>Recruitment • Selection</i>	
The Worker on the Job	411
<i>Personnel Records • Orientation • Training • Performance Evaluation • Promotions and Transfers • Discipline • Dismissals • Handling Grievances • Staff Conferences • Labor Policies and Legislation</i>	
Labor-Management Relations	427
<i>Legislation</i>	
Summary	430

CHAPTER 16 Performance Improvement 433

Total Quality Management	435
<i>Principles of TQM • The PDCA Cycle • Six Sigma • Lean Six Sigma • TQM Tools</i>	
Increasing Productivity	446
<i>Quality Management Approaches to Productivity Improvement • Work Design • Principles of Motion Economy • Tools for Assessing Productivity • Applications of Productivity Improvement</i>	
Summary	457

CHAPTER 17 Financial Management 461

Accounting Fundamentals	462
<i>Purpose of Accounting • Branches of Accounting • Uniform System of Accounts • The Accounting Formula • Generally Accepted Accounting Principles</i>	

Financial Records	464
<i>Records for Control • The Income Statement • The Balance Sheet • Ratio Analysis</i>	
Management of Revenue and Expense	476
<i>Pricing • Managerial Accounting for Costs</i>	
Accounting Information for Planning	485
<i>Budgeting • The Systems Model • Steps in Budget Planning</i>	
Summary	491

CHAPTER 18 Marketing 494

Marketing Defined	495
The Marketing Cycle	497
The Marketing Mix	498
Marketing for Foodservice Operations	498
<i>Unique Aspects of Foodservice Marketing • Product • Customer Contact • Perishability • Distribution</i>	
Marketing as a Managerial Function	500
<i>Planning • Implementation • Evaluation</i>	
Promotions in Foodservice Operations	502
<i>Sales Promotion • Promotion Planning</i>	
Branding	503
Summary	508

Appendix A Principles of Basic Cooking	511
---	-----

Appendix B Foodservice Equipment	519
---	-----

Index	553
--------------	-----

- Abbeys, 7
- Abbreviations in food production, common, 212
- Abrasives, 102
- Accidents, 74, 115
 - injury and illness report, 117
- Accounting
 - auditing, 463
 - cost, 463
 - defined, 463
 - financial, 463
 - formula, 464
 - Generally Accepted Accounting Principles (GAAP), 464
 - managerial, 463, 479-485
 - purpose of, 463
 - tax, 463
 - Uniform System of Accounts, 463-464
- Achievement motivation theory, 382-383
- Acid cleaners, 102
- ADA. *See* Americans with Disabilities Act
- Adequate Intake (AI), 138
- Advertising, 408-409
- Affirmative action, 424-425
- Age Discrimination in Employment Act (1967), 424
- Agency law, 186
- Air conditioning, 281, 283, 339, 341
- Airlines, food service on, 25
- À la carte menus, 130
- Alcoholic beverages, locally produced, 40
- Allen, Roy, 21
- Allergens, 72
- Aluminum, 318-319
- American Gas Association, 267, 329
- American Hospital Association, 361
- American Marketing Association, 495-496
- American plan, 15
- American service, 253
- American Society of Mechanical Engineers, 329
- American Standards Association, 329
- Americans with Disabilities Act (ADA) (1990), 30, 267, 274-275, 423, 424
 - compliance with, 288-289, 290, 291
- Ammonium, properties of quaternary, 103
- Anderson, Walter, 22
- Animal feed, 349
- Appert, Nicolas, 12
- Arby's, 27
- Architectural features, facility planning/designing and, 277-283
- Architectural symbols, 301, 303
- As purchased (AP), 210-211, 310
- Assembly/serve systems
 - advantages and disadvantages of, 57
 - defined, 56-57, 239
 - equipment, 249, 250
 - facility planning/designing and, 296-297
 - summary of, 58-59
 - trays, 240-242
- Assets, 463
- Auditing, 463
- Auditors, 463
- Authority, types of, 368
- Automats, first, 20
- Autoregressive moving average forecasting, 223
- Babbage, Charles, 14, 15
- Bacillus cereus*, 73
- Bacteria
 - discovery of, 10
 - time-temperature relationships and growth of, 83-84
- Bad Bug Book* (FDA), 71
- Baking/desserts, 511
 - facility planning/designing and areas for, 295-296
 - preparing, 516-517
- Balance sheets, 464, 472-473
- Banquets, 254
- Barbecuing, 511
- Barnes, Ralph M., 451
- Barriers, ADA compliance, 290
- Baseline measurements, 441
- Behaviorally anchored rating scales (BARS), 415-417
- Bell, Glen, 27
- Benchmarking, 43, 441, 474-476, 493
- Benihana, 28
- Bertalanffy, Ludwig von, 48
- Bids
 - formal competitive, 168, 170-171
 - issuing, 180-182
 - tabulating and evaluating, 183
- Biodiesel, 349-350
- Biological hazards, 88
- Black Angus, 27
- Blake, R. R., 387
- Blanching, 511
- Blanket purchase agreement (BPA), 172
- Blimpie, 27
- Blind method, 193
- Blueprints, 303
- Boiling, 511
- Brainstorming, 399, 441
- Braising, 511
- Branded concept, 503, 505

- Brands/branding, 43, 176-177
 types of, 503-507
- Brix, 180
- Broadline vendors, 166, 167
- Broilers, 342, 524-525, 527
- Broiling, 511
- Brokers, 160
- Brown Derby, 23-24, 25
- Budgets
See also Financial management; Pricing
 advantages and disadvantages of, 485-486
 defined, 485
 equipment selection and, 312
 facility planning/designing and, 283-284
 management function, 369
 steps for preparing, 488-491
 types of, 486-488
- Buffets, 252
- Building style and materials, facility planning/designing
 and, 278
- Built-in equipment, 247
 refrigeration, 281-282
- Bureau of Alcohol, Tobacco, Firearms and Explosives, 163
- Burger King, 27
- Business process reengineering (BPR), 400
- Buyers, 163-166
- Buying. *See* Purchasing
- Cabinets, 542
- Cafés, first, 10
- Cafeterias
 facility planning/designing and, 296-297
 history of, 15, 19
 menu flyers, 506
 origin of term, 15
 space allowances and relationships, 283, 284-285
 types of, 251-252
- Campylobacter jejuni*, 71, 73
- Canned produce, grades, 175
- Canning, 12
- Capital budgets, 487
- Careme, Antonin, 11
- Carpenter's Drive In, 22
- Carrier, 70
- Carts, 247, 321, 542, 544
- Case, 66
- Cash budgets, 487
- Cash receipts, 465, 468-469
- Cast iron equipment, 319
- Catering, 12
- Causal eateries, growth of, 42
- Cause-and-effect diagrams, 441, 444
- Ceilings, facility planning/designing and, 279
- Center for Medicare and Medicaid Services, 75
- Centers for Disease Control and Prevention, 66
- Centralized deliveries/service, 239, 252
- Centralized purchasing, 165
- Cereal, cooking, 514
- Change management, 400
- Chaos theory, 362
- Charbroilers, 527
- Check sheets, 441, 444
- Cheesemelters, 524
- Chef de rang, 253
- Chefs, first star, 11
- Chemical contamination, 74
- Chemical sanitizing, 102-103
- Chick-fil-A, 28, 505
- Child Nutrition Act (1966), 28
- Child Nutrition Program, 135
- Children's Aid Society, 16
- Chilled food, reheating, 249
- Chillers, blast, 53
See also Cook/chill method
- China, 10
- Chinaware, 544-546
- Chlorine, properties of, 103
- Chronocyclograph, 454
- Civil Rights Act (1964, 1974, 1991), 423-424
- Clamshell cookers, 523-524, 526
- Classical theory, 359-360
- Clayton Act, 186
- Cleaning
 abrasives, 102
 acids, 102
 defined, 100
 detergents, 101
 dishwashing, 104-109
 equipment, 103-109
 factors that influence, 100
 job breakdown, 105, 110
 manual, 104
 NSF standards, 107
 principles of, 100-102
 solvents, 101
- Cleaning and maintenance
 of dishwashers, 108-109
 equipment, 324-326
 equipment record card, 112, 326
 of heavy-duty equipment, 110-111
 inspections, 113
 pest control, 112-113
 preventive, 111-112
 regulations, 99
 scheduling, 109
- Clean-in-place (CIP), 103-104
- Clean-out-of-place (COP), 104
- Closed shop, 428
- Clostridium botulinum*, 72, 73
- Clostridium perfringens*, 72, 73
- Coal stove, patented, 14
- Coca-Cola, 18, 30

- Coconut Grove, 21
- Code, 70, 75
- Coercive power, 391
- Coffeehouses, 10-11, 12
- Coffeemakers, 543-544
- Coffee shops, 27
- Collective bargaining, 428
- Colleges/universities foodservice
 - facility planning/designing and, 265-271
 - history of, 10, 19, 32
 - promotions, 505
 - scope of services, 45
 - trends in, 43
- Collins, Eileen, 392
- Collusion, 164
- Color, food, 147
- Comfort foods, 43
- Commercial foodservice
 - classification of, 45
 - facility planning/designing and, 267-268
- Commis de rang, 253
- Commissary system
 - advantages and disadvantages of, 56
 - defined, 55-56
 - summary of, 58-59
- Commodities, 159-160
- Communicable disease, 70-71
- Communication
 - barriers to, 394, 395
 - channels of, 393
 - improving, 394-395
 - leadership and, 392-395
 - types of, 393-394
- Compactors, 540
- Competition, laws relating to, 186
- Composting, 348-349
- Computer-aided design/computer-aided manufacturing (CAD/CAM), 301-303
- Computers
 - designing with, 301-303
 - food production and use of, 208
 - recipes generated with, 213-214
- Conceptual skills, 370
- Condensed soup, 17
- Consideration, 388
- Consistency, food, 147
- Constantinople, 10
- Consumer safety, 121
- Contamination
 - cross-, 79
 - defined, 78
- Contingency theory, 362, 382, 389
- Contract foodservice, 43
- Contracts
 - awarding, 184-185
 - design, 304
 - laws, 186
- Control charts, 441, 445
- Controllable costs, 479
- Controls, 50
 - portion, 225-226, 232-233
 - records for, 465-469
- Convection fryers, 525, 528
- Convection ovens, 314, 342, 529-530
- Convection steamers, 533
- Conventional system
 - advantages and disadvantages of, 52
 - defined, 51-52
 - summary of, 58-59
- Conveyor ovens, 531, 532
- Conveyors, 541
- Cook/chill method, 42
 - advantages and disadvantages of, 55
 - defined, 53
 - equipment, 534, 535, 536
 - summary of, 58-59
- Cookers
 - cabinet, 532-533
 - two-sided, 523-524, 526, 527
- Cook/freeze method
 - advantages and disadvantages of, 55
 - defined, 54
 - equipment, 534, 535
 - summary of, 58-59
- Cooking
 - methods, 511-513
 - methods for specific foods, 513-517
 - objectives of, 208, 511
- Cooking equipment
 - broilers, 342, 524-525, 527
 - cookers, cabinet, 532-533
 - cookers, two-sided, 523-524, 526, 527
 - cutters and choppers, 535, 538
 - food processors, 535, 538
 - fryers, deep-fat, 525, 528
 - frypans, titling, 526, 528
 - griddles, 342, 520-521
 - kettles, steam-jacketed, 533-534
 - mixers, 330, 534-535, 537
 - ovens, 314, 342, 528-531, 532, 533
 - pasta cookers, 526, 529
 - ranges, 519-524
 - selection of, 329, 342
 - slicers, 535, 538
 - steam equipment, 329, 342, 512, 531-534
 - utensils, 542-543
- Cooperative purchasing, 165-166
- Coordinating, 369
- Cork 'n Cleaver, 27

- Correctional foodservice
 - facility planning/designing and, 271–272
 - growth of, 42
- Cost accounting, 463
- Cost-plus purchasing, 171
- Costs
 - See also* Budgets; Financial management; Pricing
 - managing, 463, 479–485
- Counters, 543
- Counter service, 253
- Coved joining, 278
- Critical control points (CCPs), 88
- Critical-incident appraisal method, 417
- Critical limits, 88
- Cross-contamination, 79
- Crushers, can and bottle, 540
- Customers
 - equipment selection based on number and types of, 311
 - marketing to, 498–499
 - menu planning and, 134–141
 - records on, 483
 - service, 255–256
 - surveys, 501
- Cutlery, 543
- Cutters and choppers, 535, 538
- Cycle menus, 127–129

- Danger zone, 83
- Decentralized deliveries/service, 239, 252
- Decision making, 399
- Deck ovens, 529
- Deep-fat fryers, 525, 528
- Deep-fat frying, 511–512
- Deliveries
 - See also* Receiving
 - centralized, 239, 252
 - decentralized, 239, 252
 - defined, 238
 - inspecting, 193
 - off-premise, 254
 - on-premise, 254
- Delivery systems, factors affecting choice of
 - economic factors, 245
 - employees, skill level of, 245
 - energy usage, 246
 - facilities, size and layout of, 244, 246
 - food safety and quality issues, 245
 - organization, type of, 244
 - service style, 244–245
 - timing of meals, 245–246
 - type of foodservice system, 243–244
- Delivery trucks, 247
- Del-Monico, Giovanni, 13, 14
- Delmonico brothers, 14, 15, 16–17
- Delmonico Hotel, 15
- Delmonico's Restaurant, 3, 13, 15, 18, 19, 20, 21, 23

- Deming, W. Edward, 436
- Demographics, 134
- Demographic segmentation, 497
- Denny's, 27
- Design development, 284
 - See also* Facilities, planning and designing
 - ADA compliance, 288–289, 290, 291
 - architectural symbols, 301, 303
 - blueprints, 303
 - computer-aided design/computer-aided manufacturing (CAD/CAM), 301–303
 - contracts, 304
 - drawing mechanics, 300–301
 - equipment selection and, 313–317
 - green design, 337–338
 - schematic drawings, 286–288
 - space allowances and relationships, 285–287
 - specifications, 303–304
 - work, 448–451
- Detergents, 101
- Dietary Guidelines for Americans, 141
- Dietary Reference Intakes (DRIs), 135, 138–140
- Dietetics, beginning of, 16
- Dietetic services, regulation of, 28–29
- Diners, roadside, 20
- Dining areas and furnishings, goals for selecting, 308–309, 330–331
- Dinnerware
 - selecting, 331, 544–548
 - washing, 105–109, 342
- Direct costs, 479
- Directing, 369
- Discipline, 418–419
- Discrepancy report form, 194, 195
- Discrimination, 423–424
- Dishes. *See* Dinnerware
- Dishwashers
 - facility planning/designing and, 297–299
 - heat recovery, 330
 - methods, 104–109
 - moving, 536–537, 539
 - specialty, 539, 540
 - stationary, 535–536
- Dismissals, 419
- Dispensers, 543
- Display cooking, 43
- Disposable dinnerware, 548
- Disposals, 330
- Disseminator role, 370
- Distribution
 - food, 166–168
 - market, 160, 499–500
- Distribution systems. *See* Delivery systems, factors affecting choice of
- Disturbance handler, 370
- Diversity, 396–397

- DMADV (Define, Measure, Analyze, Design, Verify/Validate), 439, 440
- DMAIC (Define, Measure, Analyze, Improve, Control), 439, 440
- Domino's Pizza, 27
- Drawings
 - mechanics of, 300–301
 - schematic, 286–288
- Drive-in restaurants, 22–23
- Drive-thru, 26, 252
- Drucker, Peter, 385
- Drugstore soda fountains, 27
- Dry heat method, 511
- Dry storage, 196–198
- Dual-factor theory, 383
- Du jour menus, 130
- Dunkin' Donuts, 27
- Dynamic equilibrium, 48
- Economic factors
 - choice of delivery systems and, 245
 - facility planning/designing and, 264–265, 283–284
- Economic Research Service, 68
- Edible portion (EP), 211, 310
- Edible Schoolyard, 31, 32
- Effectiveness, 46
- Efficiency, 46
- Egg Inspection Act, 161, 162
- Eggs
 - cooking methods, 514
 - grades, 174, 176
 - handling recommendations, 85–86
- Eighteenth Amendment, 21
- Electrical equipment, 329
- Electrical symbols, 303
- Electricity, facility planning/designing and, 282–283
- Employee health and personal hygiene, food safety and, 77–79
- Employees
 - See also* Labor policies
 - for assembling ingredients, 231
 - benefits, 425–427
 - delivery systems and skill level of, 245
 - discipline, 418–419
 - dismissals, 419
 - equipment selection and hours and skills of, 311–312
 - ethics, 396
 - facility planning/designing and, 263
 - grievances, handling, 419
 - hiring, 409–411
 - meals and costs, 482
 - menus planning and scheduling of, 143
 - orientation for, 412
 - performance evaluations, 415–418
 - personnel records, 411–412
 - promotions and transfers, 418
 - for receiving, 191
 - recruiting, 408–409
 - schedules, 375–377, 423
 - staff conferences, 420
 - training, 413–415
- Employee safety
 - checklist, 120
 - environment/facilities, 115
 - equipment and, 324
 - fire extinguishers, types and uses, 119
 - fires, classification of, 118
 - general rules, 119
 - injury and illness report, 117
 - interviewing, 410–411
 - lifting techniques, poster of proper, 118
 - programs/training, 115–120
 - regulations, 113–115, 396, 425–426
 - work design, 448–451
- Employment
 - agencies, 409
 - hiring, 409–411
 - recruiting, 408–409
 - tests, 411
- Energy conservation, 339–343
- Energy Star ratings, 338
- Energy usage, delivery system selection and, 246
- England, 7–9, 10–11, 17
- Entrepreneur, 370
- Entropy, 50
- Environmental issues
 - composting, 348–349
 - energy conservation, 339–343
 - Energy Star ratings, 338
 - facility planning/designing and, 263
 - green design, 337–338
 - LEED (Leadership in Energy and Environmental Design), 263, 338
 - recycling, 344–347
 - solid waste management, 343–351
 - water conservation, 343
- Environmental Protection Agency (EPA), 163, 336
- Equal employment opportunities, 423–425
- Equal Employment Opportunity Commission (EEOC), 396, 423
- Equal Pay Act (1963), 422
- Equifinality, 50
- Equipment
 - See also* Cooking equipment; *type of*
 - for assembling ingredients, 231–232
 - for assembling meals, 249, 250
 - cleaning, 103–109, 110–111, 112
 - construction of, 321–324
 - delivery-service, 246–251
 - design and function of, 313–317, 330
 - fixed or built-in, 247
 - food production, 207–208

Equipment (*continued*)

- installing, operating, and performance issues, 324
- maintaining and replacing, 324-326
- materials of, 318-321
- menu planning and, 143
- mobile, 247, 250
- pellet disc, 248
- portable, 247-248, 250
- purchasing, 326-328
- receiving, 192
- for reheating, 249
- safety issues, 324
- serving, 250-251
- size or capacity of, 317-318
- for temperature maintenance and holding, 249-250
- trays, insulated, 249

Equipment, selecting

- budget issues, 312
- cooking, 329
- customers, number and types of, 311
- employee hours and skills, 311-312
- factors that affect, 309-310
- floor plans, 312-313
- forms of food purchased and service styles, 311
- goals of, 308-309
- menus and, 310-311
- noncooking, 329-330
- sanitation issues, 315, 324
- utilities, 312

Ergonomics, 448

Escherichia coli, 71, 73

Estimated Average Requirement (EAR), 138

Ethics

- defined, 164, 395
- leadership, 395-396
- purchasing, 164

Ethnic food, 134-135

Europe, 10

European plan, 15

Evaluation

- product, 233-234
- recipe, 214, 215

Expectancy theory, 383

Expense

- defined, 463
- management of, 476-485, 501
- records, 465

Expert power, 391, 392

Exponential smoothing forecasting, 222-223

Facilities

- delivery systems and size and layout of, 244, 246
- receiving, 191-192

Facilities, cleaning and maintenance. *See* Cleaning and maintenance

Facilities, planning and designing

- ADA compliance, 288-289, 290, 291
- architectural features, 277-283
- budget/cost relationship, 283-284
- definitions and goals, 262-263
- design development, 284-304
- feasibility study, 275-276
- laws and regulations, 266-267, 274-275
- menu analysis, 263, 277
- physical and operational characteristics, 273-274
- planning team, 275
- preliminary, 263-272
- prospectus, 272-275
- sources of information on, 265-266
- steps, 272-284
- trends affecting, 263-264
- work areas, 289-300, 448-451

Factor method, 215-216

Fair Employment Practice, 410

Fair Labor Standards Act (1938), 422

Fair Packaging and Labeling Act (1966), 161, 162, 163

Family and Medical Leave Act (1993), 30, 426

Family style, 254

Family value marketing, 42

Fast-food service

- drive-thru, 252
- history of, 22-33
- trends in, 41-42, 43

Fayol, Henri, 359-360, 363

Feasibility study, 275-276

Federal Trade Commission Act, 186

Federal Wage and Hour Law, 422

Feedback, 50

FIFO (first-in/first-out) method, 198

Figurehead, 370

Fillmore, Millard, 16

Financial accounting, 463

Financial management

- See also* Budgets/budgeting
- accounting basics, 462-464
- documents/records, 464-476
- revenue and expense management, 476-485

Fire extinguishers, types and uses, 119

Fires, classification of, 118

Fish

- cooking methods, 514
- inspections/standards, 162

Fish diagrams, 441, 444

Fixed budgets, 487

Fixed costs, 479

Fixed equipment, 247

Flavor, food, 147-148

Flexible budgets, 487-488

Flooring, facility planning/designing and, 278

Floor plans, equipment selection and, 312-313

Flowchart, 88, 91

- Flow diagrams, 452
- Flow of food, 80–81, 82
- FOG (fat, oil, and grease), handling, 330
- Fontevraud Abbey, France, 7
- Food
 - characteristics, 147–148
 - contact surfaces, 100
 - costs, 484
 - distribution/vendors, 166–168
 - habits, 138
 - innovative, 17–30
- Food, Drug, and Cosmetic Act (1938), 161, 162, 163
- Food Allergen Labeling and Consumer Protection Act (2004), 72
- Food Allergy and Anaphylaxis Network (FAAN), 72
- Food and Drug Administration (FDA), 68, 71, 75, 113, 161–162
- Food and Nutrition Board, 135
- Foodborne Diseases Active Surveillance Network, 67
- Foodborne illness
 - allergens, 72
 - causes of, 69–74, 81–82
 - costs of, 68
 - hazards inherent to food, 69–73
 - hazards introduced to food by people and practices, 74
 - infectious microorganisms, 71
 - intoxicating microorganisms, 71–72
 - major, 73
 - management, role of, 68–69
 - scope of, 66–68
 - transmission routes, 70–71
- Foodborne infections, 71
- Food Code, 70, 75
- Food courts, 251–252
- Food handling
 - danger zone, 83
 - food safety and, 80–86
 - foods that are especially hazardous, 84–86
 - temperature documentation chart, 84
 - time-temperature relationships, 83–84
- FoodNet, 67
- Food processors, 535, 538
- Food production
 - abbreviations, common, 212
 - computers, use of, 208
 - cooking, objectives of, 208
 - costs, 479, 481
 - differences in, 207
 - equipment for, 207–208
 - evaluation, 233–234
 - forecasting, 220–225
 - ingredient assembly, 228–232
 - meetings, 228
 - portion controls, 225–226, 232–233
 - procedures, 211
 - recipe formulation, 208–220
 - records, 465
 - scheduling, 226–228, 229–230
- Food safety
 - controls, 74–75
 - delivery system selection and, 245
 - employee health and personal hygiene and, 77–79
 - foodborne illness, 66–74
 - food handling and, 80–86
 - HACCP, 66, 75–77, 86–91
 - inspections, 93–95, 161–163
 - integrated program for, 91–93
 - laws, regulations, and codes, 68, 72, 75, 161–163
 - management, role of, 68–69
 - systems approach to, 74–75
- Food Safety Enhancement Act (2009), 68
- Food Safety Modernization Act (2009), 68
- Food Safety Working Group, 68
- Foodservice industry
 - challenges facing, 40–41, 44
 - classification of, 44–46
 - defined, 4
 - growth of, 39
 - history of, 7–34
 - marketing for, 498–500
 - operations, 46
 - statistics, 4, 5
 - status of, 39, 41
 - systems/operations, types of, 51–59
 - trends in, 40–43
- Foodservice management. *See* Management
- Food shields, 323
- Forecasting
 - data for, 221–222
 - defined, 221
 - method, selection criteria, 222, 224
 - models, 222–223
 - quantities, 225–226
 - reasons for, 221
 - trends in, 224–225
- Formal competitive-bid, 168, 170–171
- France, 10, 11–12, 15
- Franchise concept, 21, 23
- Fraunces Tavern, 11
- Free flow cafeteria, 251
- Freezing/chilling
 - See also* Cook/freeze method
 - liquid nitrogen, 40
 - storage, 198–199
- French, J. R. P., 391
- French service, 253
- Fresh produce, grades, 174
- Fricasseeing, 512
- Frozen food, reheating, 249
- Frozen produce, grades, 175

- Fruits
 - cooking methods, 515
 - grades, 174–175
 - pre-preparation, 514–515
- Fryers, 342
 - convection, 525, 528
 - deep-fat, 525, 528
- Frying, 512, 514
- Frypans, tilting, 526, 528
- Full-selective menus, 130, 131
- Functional authority, 368

- Galley stations, 247, 248
- Galvanized steel and iron, 319
- Gas equipment, 329
- Gas ranges, 314, 519–520
- Gatorade, 28
- Generally Accepted Accounting Principles (GAAP), 464
- General Mills, 30
- Geographic segmentation, 497
- Gilbreth, Frank, 359, 386, 454
- Gilbreth, Lillian, 359, 386
- Glass equipment, 321
- Glassware
 - selecting, 322, 547, 550–551
 - washing, 105–109, 551
- Good Humor Man, 26
- Gordon Food Service, 167
- Grab-and-go, 224–225
- Grading, 161, 173–175, 176
- Gray water, 343
- Green design, 337–338
- Greenleaf, Robert K., 390
- Griddles, 342, 520–521
- Griddling, 512
- Grievances, handling employee, 419
- Grilling, 512
- Group purchasing, 165–166
- Gulick, Luther, 363–364

- HACCP. *See* Hazard analysis and critical control point
- Hamburgers, 20, 22–23, 25–26, 28
- Hand-washing technique, 79
- Hardee's, 27
- Harvey, Fred, 17
- Hazard analysis and critical control point (HACCP)
 - defined, 6, 66, 86
 - food safety and, 75–77, 86–91
 - principles of, 88
- Hazard Communication Standard (HCS), 114
- Hazards
 - biological, 88
 - defined, 69
 - inherent to food, 69–73
 - introduced to food by people and practices, 74
- Heating, ventilation, and air conditioning (HVAC)
 - energy conservation, 339–343
 - facility planning/designing and, 281
- Heat pumps, 339
- Heat sanitizing, 102
- Herzberg, F., 383
- Hesselbein, Frances, 390
- Hierarchy of systems, 50
- Hierarchy theory of needs, 382, 383
- High-density polyethylene (HDPE), 347
- Hilton Hotels Corp., 348
- Hiring, 409–411
- Histograms, 441, 445–446
- Hollow square cafeteria, 251, 296
- Home meal replacements (HMRs), 43
- Homeostasis, 50
- Horn and Hardart, 20
- Hospital foodservice
 - benchmarking, 43
 - facility planning/designing and, 270–271, 283, 284
 - history of, 10, 11, 32
 - scope of services, 45
 - space allowances and relationships, 285–286
 - tray service, 252
- Hospitality services, 255
- Hostels, 10
- Hot dog stands/carts, 20, 26
- Hotel/motel foodservice
 - capacities of hotel pans, 316–317
 - history of, 15
 - trends in, 43
- Hot Shoppes, 24
- Howard Johnson, 23, 26
- Hugo, Victor, 17
- Human engineering, 449
- Human relations theory, 47, 360, 386
- Human resource management
 - employees, hiring, 409–411
 - employees, recruiting, 408–409
 - responsibilities, 411–420
 - staffing, 405–408
- Human skills, 370

- Immigration Reform and Control Act (1986), 425
- Implementation, 500–501
- Incinerators, 350
- Income records, 465
- Income statements, 464, 469–472
- Indirect costs, 479
- Induction ranges, 520
- Industrial (in-plant) foodservice, facility planning/designing and, 270
- Infection control, 78
- Informal (open-market) purchasing, 168
- Ingram, Billy, 22

- Ingredients and quantities
 - assembly in food preparation, 228–232
 - in recipes, 209–211
- In-house branding, 505
- In-house management, 43
- Initiating structure, 388
- Inputs, 49
- Inspections
 - of deliveries, 193
 - of food, 93–95, 113, 161–163
- Institutional Meat Purchasing Specification (IMPS), 180
- Integrated solid waste management system, 344
- Integrated staffing, 406
- Interdependency, 50, 361
- International House of Pancakes (IHOP), 27
- International Organization for Standardization (ISO), 441
- Interstate commerce, 161
- Interviewing job applicants, 410–411
- Intrastate commerce, 161
- Inventory, 178
 - perpetual, 201–202
 - physical, 202–203
 - receiving, 199–200
 - storeroom issues, 200–201
- Invoices, 193, 194
- Iodine, properties of, 103
- Ishikawa's fish diagrams, 441, 444
- ISO 9000 program, 441
- Item contribution margin, 478
- Item gross profit margin, 478

- Japanese-style management, 435
- Java Coast coffee kiosk, 507
- Job descriptions, 371–372, 374
- Job specifications, 374, 375
- Johnson, Howard, 23
- Joint Commission, 75, 87
- Joint Committee on Food Equipment Standards, 315, 318, 322
- Just-in-time (JIT) production, 441
- Just-in-time purchasing, 172

- Kahn, R. L., 48, 447
- Karcher, Carl N., 26
- Katz, D., 49, 447
- Katz, Robert L., 369–370
- Kentucky Fried Chicken (KFC), 27, 30
- Kettles, steam-jacketed, 533–534
- Key performance indicators (KPIs), 441, 442–443
- Key result areas (KRAs), 441
- Kirby, J. G., 22
- Kitchen
 - equipment, 12, 313, 314, 315
 - space allowances and relationships, 285–286
- Kitchenless kitchen, 56
- Koontz, Harold, 370
- Kroc, Ray, 26

- Labor costs, 480, 482
- Labor laws, 427–430
- Labor-management relations, 427–430
- Labor-Management Relations Act (1947), 428
- Labor-Management Reporting and Disclosure Act (1959), 428
- Labor policies
 - benefits, 425–427
 - equal opportunities, 423–425
 - hours and schedules of work, 423
 - unemployment compensation, 422–423
 - wages and income maintenance, 421–423
- Landfills, 350
- Landrum-Griffin Act, 428
- Laws, 21, 30
 - ADA compliance, 288–289, 290, 291
 - agency, 186
 - contract, 186
 - dietetic services, 28–29
 - facility planning/designing and, 266–267, 274–275
 - food safety, 68, 72, 75
 - labor, 427–430
 - marketing and purchasing, 161–163, 185–186
 - menu labeling, 33
 - school meals, 25, 26, 28, 30, 31
 - truth-in-menu, 152
 - warranty, 186
- Leaders/leadership
 - change management, 400
 - communication, 392–395
 - decision making, 399
 - defined, 380–381, 384–385
 - diversity, 396–397
 - ethics, 395–396
 - historical view of, 391
 - motivation, 382–384
 - new theories to, 386–390
 - old versus new, differences between, 401
 - power, use of, 390–392
 - requirements, 385
 - role of, 370
 - servant, 390
 - situational, 387–390
 - skills and responsibilities, 397–398
 - supervision, 398–399
 - traditional role, 386
- Lean manufacturing, 439
- Lean Six Sigma, 439, 441
- LEED (Leadership in Energy and Environmental Design), 263, 338
- Legitimate power, 391
- Liabilities, 463
- Liaison, 370
- Lighting
 - energy efficient, 340
 - facility planning/designing and, 279–281

- Line and staff organization, 368
- Line authority, 368
- Linking processes, 50
- Listeria monocytogenes*, 71, 73
- Little Caesar's, 27
- Lloyd's, Edward, 10
- London, 10–11, 14, 16
- Long John Silver's, 28
- Low-density polyethylene (LDPE), 347
- Lunch wagons/trucks, 17, 20, 33, 34

- Made-to-order, 224–225
- Maintenance. *See* Cleaning and maintenance
- Management
 - See also* Financial management; Total quality management
 - activities and roles of, 370–371
 - change, 400
 - defined, 46, 50, 384
 - foodborne illness and role of, 68–69
 - Japanese-style, 435
 - skills needed by, 369–370
 - strategic, 362–363
 - systems, 49
- Management, functions of, 46
 - budgeting, 369
 - coordinating, 369
 - directing, 369
 - list of, 363–364
 - marketing, 500–501
 - organizing, 366–368
 - planning, 364–366
 - reporting, 369
 - staffing, 368
- Management, theories of
 - chaos, 362
 - classical, 359–360
 - contingency, 362, 382, 389
 - human relations, 47, 360, 386
 - management science/operations, 360
 - modern, 360–362
 - scientific, 47, 359, 386
 - situational, 387–390
 - systems, 47–49, 361–362
- Management, tools of
 - employees schedules, 375–377
 - job descriptions, 371–372, 374
 - job specifications, 374, 375
 - organization charts, 371, 372, 373
 - work schedules, 374–375, 376
- Management information systems (MIS), 360
- Managerial accounting, 463, 479–485
- Managerial grid, 400
- Manager-nonmanager behavior, 389–390
- Managing Food Safety, A Manual for the Voluntary Use of HACCP Principles for Operators of Food Service and Retail Establishments*, 90
- Manual cleaning, 104
- Manufacturer's representatives, 160
- Marche cafeterias, 251–252
- Marketing
 - branding, 503–507
 - concept, 496
 - cycle, 496, 497
 - defined, 495–496
 - for foodservice operations, 498–500
 - as a managerial function, 500–501
 - mix, 498
 - promotions, 502–503, 504, 505
 - segmentation, 497
- Markets
 - channels, 160
 - defined, 159
 - distribution, 160
 - purchasing and, 159–163
 - regulations and laws, 161–163, 185–186
- Marriott, J. Willard, 24
- Maslow, Abraham, 382, 383
- Master budgets, 486
- Material safety data sheet (MSDS), 114
- Mayo, Elton, 47
- McClelland, D. C., 382–383
- McDonald's, 25–26, 27, 28, 32, 33, 363, 504
- McGregor, D., 386–387
- Meal solutions, 43
- Measurements
 - adjustments in recipes, 215–220
 - capacities of hotel pans, 316
 - modular, 313
 - ounces and decimal equivalents of a pound, 218
 - portion controls, 225–226, 232–233
 - rounding off, 217
- Meat
 - cooking methods, 513
 - grades, 174, 176, 180
- Meat Inspection Act, 161, 162
- Memory, 50
- Menus
 - à la carte, 130
 - cycle, 127–129
 - defined, 125–126
 - design and format, 152
 - du jour, 130
 - equipment selection and, 310–311
 - evaluating, 148–149
 - facility planning/designing and, 263, 277
 - first, 13
 - labeling laws, 33
 - for modified diets, 149–151
 - patterns, 130, 136–138
 - plans, 130–131
 - posting, 152
 - selection in, 130, 131, 132

- single-use, 126, 128
- sources of ideas for, 132–133
- static or set, 126, 127
- table d'hôte, 130
- testing, 150
- types of, 126–133
- upscale, 43
- Menus, developing and planning
 - customers and nutritional needs, 134–141
 - employee scheduling and, 143
 - food characteristics and combinations, 147–148
 - goals and mission, 133–134
 - pricing/budget guidelines, 141, 143, 476–478, 479, 484
 - production and service capabilities, 143–144
 - steps for, 145–147
 - systems approach to, 126
 - timetable for, 144
 - worksheet, 145
- Metal equipment, 318–321
- Mexican food, 29, 31
- Micromotion study, 454
- Microwaves, 531
- Middlemen, 160
- Military foodservice
 - classification of, 45
 - trends in, 43
- Minimum Wage and Hour Law, 423
- Mintzberg, Henry, 370
- Misbranded, 162
- Mission statement, 46, 133–134
- Mixers, 330, 534–535, 537
- Mobile equipment, 247, 250
- Modified diets, menus for, 149–151
- Modular units, 313, 317–318, 330, 523, 525
- Mogensen, Allan H., 450
- Moist heat method, 511
- Monitor role, 370
- Moosewood Restaurant, 28
- Motion economy, 451–452
- Motivation, 382–384
- Motorola, 438
- Mouton, J. S., 387
- Moving average forecasting, 222, 224
- Multiple-branding, 42
- Municipal solid waste (MSW), 343
- Musso & Frank Grill, 21, 22
- Musso-Franks Grill, 21
- My Pyramid, 135, 142

- Napkins, 552
- NASA, 86
- National Advisory Committee on Microbiological Criteria for Foods (NACMCF), 86
- National Association of Meat Purveyors, 180
- National Board of Fire Underwriters, 329
- National Food Safety Initiative (NFSI), 67
- National Labor Relations Act (NLRA), 427–428
- National Labor Relations Board (NLRB), 428
- National Marine and Fisheries Service, 162
- National Polystyrene Recycling Co., 346–347
- National Restaurant Association (NRA), 4, 5, 326, 343, 361, 396
 - formation of, 21
 - Safety Operations Manual*, 116
 - Uniform System of Accounts, 463–464
- National Safety Council, 99, 115, 116
- National Sanitation Foundation (NSF), 81–82, 88
 - cleaning standards, 103, 107, 315, 322
 - International, 267, 329
- National School Lunch Act (1946), 26
- Needs, hierarchy theory of, 382, 383
- Negotiation, art of, 164
- Negotiators, 370
- New York City, 11, 12, 13, 16–18
- Nightingale, Florence, 16
- Noise reduction, facility planning/designing and, 265, 279
- Noncommercial foodservice, classification of, 45
- Noncontrollable costs, 479
- Noncorrosive metals, 319–320
- Nonselective (house) menus, 130, 132
- Norovirus, 72
- North America Free Trade Agreement (NAFTA), 161
- North American Association of Food Equipment Manufacturers (NAFEM), 308
- Nursing home foodservice, trends in, 43
- Nutrition, 40
 - menu planning and, 135–141
- Nutritional Labeling and Education Act (1990), 161, 163
- Nutrition Labeling Regulations (1973), 163

- Objectives, 46
- Occupational Safety and Health Administration. *See* OSHA
- Off-premise delivery, 254
- Old Spaghetti Factory, 28
- Olive Garden, 30
- Omnibus Reconciliation Act (1980), 30
- On-premise delivery, 254
- On the Economy of Machinery and Manufactures* (Babbage), 14
- On-the-job training, 413–415
- Open-market purchasing, 168
- Open systems theory, 48, 50
- Operant conditioning, 383
- Operating budgets, 486–487
- Operation charts, 452–453
- Operations
 - costs, 480, 484
 - defined, 49
 - improving, 454–455
 - types of foodservice, 51–59

- Oral communication, 393
- Organizations
- charts, 371, 372, 373
 - structure of, 367
 - types of, 368
- Organizing, management structure, 366–368
- OSHA (Occupational Safety and Health Act), 99, 267
- employee safety regulations, 113–115, 396, 426
 - ergonomics, 448
- Outbreaks, 66
- Outputs, 50
- Ovenfrying, 512
- Ovens, 314, 342, 528–531, 532, 533
- Overhead, 479
- Owen, Robert, 12
- Owners' equity, 463
- Panfrying, 512
- Pareto charts, 441, 444
- Paris, 11–12
- Pasta, cooking, 514
- Pasta cookers, 526, 529
- Path-goal theory, 389
- Pathogens, 69, 70
- Pathway charts, 452
- Patrons. *See* Customers
- PDCA (Plan, Do, Check, Act) cycle, 437–438
- Pellet, 246
- Pellet disc, 248
- PepsiCo Inc., 30
- Percentage method, 216–219
- Performance
- See also* Productivity; Total quality management
 - evaluations of employees, 415–418
 - improvement defined, 433, 434, 435
 - tests for employees, 304
- Perishability, 499
- Perpetual inventory, 201–202
- Personal hygiene, food safety and, 77–79
- Personnel. *See* Employees
- PERT (program evaluation and review technique), 360, 366
- Pest control, 112–113
- Philadelphia, 11, 12, 13, 20
- Physical hazards, 74
- Physical inventory, 202–203
- Pig Stand, 22
- Pilferage, 191
- Pillsbury Co., 86
- Pizza Hut, 27, 30, 504
- Pizza ovens, 531, 533
- Pizza places, 27
- Place mats, 552
- Planning (plans)
- See also* Facilities, planning and designing; Menus, developing and planning
 - assessing, 500
 - defined, 364–366
 - PDCA cycle, 437–438
 - process, 366
 - promotions, 502–503
 - single-use, 366
 - standing, 366
 - strategic, 363, 364–365
- Plastic dinnerware, 547–548
- Plate racks, 530
- Plumbing, facility planning/designing and, 282
- Poaching, 512, 514
- Policies, 365
- Polyethylene terephthalate (PETE), 347
- Polypropylene (PP), 347
- Polystyrene, 346–347
- Polyvinyl chloride, 347
- Portable equipment, 247–248, 250
- Portable meals, 254
- Portion sizes
- controls, 225–226, 232–233
 - costs, 480, 481
 - recipe, 209, 212, 214
 - simple and smaller, 40
- POSDCORB, 364
- Posted menus, 152
- Potentially hazardous foods (PHFs), 70
- Poultry
- cooking methods, 513
 - grades, 174, 176
- Poultry Products Inspection Act, 161, 162
- Power, leadership, 390–392
- Power-operated equipment, 329–330
- Preflushing, 105, 298–299
- Pregnancy Discrimination Act, 424
- Preparation areas, facility planning/designing and, 293–296
- Pre-preparation areas, facility planning/designing and, 293
- Prerequisite programs
- food safety and, 76
 - for foodservice operations, 77
- Presentation, food, 147
- Preserving food, 12
- Prewashing, 105, 298–299
- Pricing
- determining, 476–478
 - factor, 477
 - laws, 186
 - menu planning and, 141, 143, 476–478
 - quotations, 168
- Prime vendors/vending, 167, 171
- Procedure charts, 453
- Procedures, 365–366
- Process charts, 456–457
- Produce Marketing Association, 180
- Production. *See* Food production

Productivity

- applications, 454-457
 - defined, 434, 446
 - methods for improving,
 - motion economy, 451-452.
 - quality of work life (QWL), 435, 447-448
 - ratio, 446
 - tools for assessing, 452-454
 - work design, 448-451
- Product marketing, 498
- Product preference, 497
- Product selection, 172-176
- Profit, 463, 469-479, 482, 485-486
- Program evaluation and review technique. *See* PERT
- Programs, employee safety, 115-120
- Prohibition, 21, 25
- Promotions, 418, 502-503, 504, 505
- Prospectus, 272-275
- Psychographic segmentation, 497
- Pullman dining car, 17
- Pulping system, 540, 541
- Punch list, 304
- Purchasing
- agreements, 172
 - bid requests, issuing, 180-182
 - bids, tabulating and evaluating, 183
 - buyers, 163-166
 - contracts, awarding, 184-185
 - costs, 479, 481
 - cost-plus, 171
 - defined, 158, 159
 - equipment, 326-328
 - ethics, 164
 - formal competitive-bid, 168, 170-171
 - identifying needs, 177-179
 - informal (open-market), 168
 - just-in-time, 172
 - laws and regulations, 161-163, 185-186
 - markets, 159-163
 - negotiation, art of, 164
 - orders, 169-170, 179, 182-183, 184, 202
 - process, 176
 - product selection, 172-176
 - records, 465
 - specifications, 179-180
 - structure of, 165-166
 - vendors, 166-168, 171
- Pure Food and Drug Act (1906), 75, 163
- Quality
- See also* Total quality management
 - assurance (QA), 436-437
 - defined, 134
 - delivery system selection and food, 245
 - recipe, 214-215

- standards/grades, 162, 173-175, 214-215
- of work life (QWL), 435, 447-448

Quantities, forecasting, 225-226

Quarry tile, 278

Quotas, 424-425

Quotations, 168

Racks, 321, 542

Radiant heat barriers, 339

Railroads, food service on, 17

Ranges

- closed burners, 520

- Euro-style, 523, 525

- induction tops, 520

- open burners, 519, 520

- options for, 522, 523, 524

- selecting, 342

- types of, 519-524

- weights, 522-523

Ratio

- analysis, 473-476

- productivity, 446

Raven, B. H., 391

Raw-food cost, 477, 478

Ready-prepared system

- advantages and disadvantages of, 55

- defined, 52-55

- summary of, 58-59

Receiving

- coordination with other departments, 191

- costs, 479, 481

- defined, 190-191

- employees for, 191

- facilities, equipment, and sanitation, 191-192

- facility planning/designing and, 290, 292

- inventory control and records, 199-200

- process, 193-194

- records, 465

- scheduled hours for, 192

- security for, 192-193

Rechaud, 253

Recipes

- adjustments, 215-220

- computer-generated, 213-214

- cooking times and temperatures, 209

- evaluation forms, 214, 215

- format, 209, 210, 211

- formulation, 208-220

- ingredients and quantities, 209-211

- quality standards, 214-215

- standardized, 208-209

- title, 209, 210

- yield and portion size, 209, 212, 214

Recommended Dietary Allowances (RDAs), 135, 138

- Recreational facility foodservices, growth of, 43
- Recruiting, 408–409
- Recycling, 344–347
- Red Lobster, 27
- Red River College, 349
- Red Robin, 28
- Referent/charismatic power, 391, 392
- Reform Club of London, 16
- Refrigeration, 198–199
 - facility planning/designing and built-in, 281–282
- Refrigerators
 - types of, 535, 538
 - with range, 522, 523
- Regression, 223
- Regulations
 - ADA compliance, 288–289, 290, 291
 - defined, 75
 - employee safety, 113–115, 425–426
 - facility planning/designing and, 266–267, 274–275
 - inspections, 93–95
 - marketing and purchasing, 161–163, 185–186
 - OSHA, 99, 113–115, 426
- Reheating equipment, 249
- Reinhart Foodservice, 167
- Religious orders, 7
- Reporting, 369
- Requisition, 177, 200–201
- Resource allocators, 370
- Restaurant(s)
 - branding, 504
 - first American, 3, 13
 - history of, 11–33
 - origin of term, 11
 - space allowances and relationships, 285–286
 - theme, 23–24, 25
- Restaurant Industry Pocket Factbook*, 4, 5
- Retail branding, 504
- Rethermalized, 53
- Revenue
 - budgets, 487
 - defined, 463
 - management of, 476–485
- Reward power, 391
- Rice, cooking, 514
- Rinsing agent, 101
- Risk, 66
- Roasting, 512, 513
- Robinson-Patman Act, 186
- Robots, use of, 448, 449
- Room service, 254–255
- Rosenburg, William, 27
- Rotary ovens, 531
- Royal households, 7–9
- Rules, 366
- Run charts, 441, 445
- Russian service, 253–254
- Safety
 - See also* Employee safety; Food safety
 - consumer, 121
 - facility planning/designing and, 265
 - regulations, 99, 113–115
- Safety Operations Manual*, 116
- Salad areas, facility planning/designing and, 294–295
- Salad bars, 27, 516
- Salads
 - arrangement, 515–516
 - preparation of ingredients, 515
- Salamanders, 342, 522, 524
- Sales and cash receipts, 465, 468–469
- Sales mix, 477
- Salmonella* spp., 71, 73, 85
- Sandwiches
 - preparing, 330, 516
 - toasters, 524, 527
- Sanitation (sanitizing)
 - chemical, 102, 103
 - defined, 100
 - equipment selection and, 315, 324
 - facility planning/designing and, 265
 - hand, 102
 - principles of, 102–103
 - receiving, 192
 - regulations, 99
 - storage, 198
- Saponify, 101
- Satelliting, 43
- Sauces, 516
- Sautéing, 512
- Scales, 542, 543, 544
- Scatter diagrams, 441, 445
- Schematic drawings, 286–288, 300–301
- Schmidt, Warren H., 389
- School Breakfast Program, 28
- School foodservice
 - branding, 43
 - breakfast program, 28
 - facility planning/designing and, 268
 - laws/regulations, 25, 26, 30, 31
 - lunch plans, first, 15, 16
 - scope of services, 45
 - Woolly Pockets, 32–33
- Schwab's Drug Store, 27
- Scientific management theory, 47, 359, 386
- Scope of services, 45–46
- Scotland, 8, 12
- Scott, Walter, 17
- Scramble system cafeteria, 251, 296
- Scrambling, 514
- Searing, 512
- Security, for receiving, 192–193
- Segmentation, market, 497
- Selective menus, 130, 131

- Self-service, 251–252
- Semiselective menus, 130, 131
- Sequestering, 101
- Servant leadership, 390
- Service
 - assembly, 239–242
 - costs, 482–483
 - customer, 255–256
 - defined, 238
 - delivery/distribution systems, factors affecting
 - choice of, 243–246
 - equipment, 246–251
 - methods, 238–239
 - portable meals, 254
 - records, 465, 466–467
 - room, 254–255
 - self-, 251–252
 - styles, 251–255
 - systems, types of, 243–244
 - tray, 252
 - wait, 253–254
- Serving equipment, 330, 543–551
- Sexual harassment, 424
- Shape, food, 147
- Share-of-market promotions, 502
- Share-of-mind promotions, 502
- Sherman-Antitrust Act, 186
- Shigella* spp., 73
- Signs, 27
- Signature branding, 505
- Silverware
 - selecting, 548–550
 - washing, 105–109
- Simmering, 512
- Single-use menus, 126, 128
- Single-use plans, 366
- Sinks, 542
- Sirloin Stockade, 28
- Situational management theory, 387–390
- Six Sigma, 438–439, 440
- Six Sigma, lean, 439, 441
- Skillets, 342
- Skills matrix system, 374
- Skill standards, 407–408
- Skinner, B. F., 383
- Slicers, 535, 538
- Social media, use of, 33
- Social Psychology of Organizations, The* (Katz and Kahn), 48
- Social responsibility, 396
- Social Security, 426
- Sociocultural differences, menu planning and, 134–135
- Sociotechnical systems (STS), 441
- Soda fountains, 13, 27
- Solid waste management, 343–351
- Solvents, 101
- Soups, types of, 516
- Source reduction, 344
- Sous vide, 41
- Soyer, Alexis, 16
- Space allowances and relationships, 285–287
- Speakeasy, 21
- Special Milk Program, 28
- Specialty vendors, 166–167
- Specifications
 - design, 303–304
 - job, 374, 375
 - product, 179–180
- Spokesperson role, 370
- Spoodles, 315
- Staff authority, 368
- Staff conferences, 420
- Staffing
 - See also* Employees
 - defined, 368, 405–406
 - description of, 405–408
 - integrated, 406
- Stainless steel, 320–321, 550
- Standardized recipes. *See* Recipes
- Standard operating procedures (SOPs)
 - food safety and, 76
 - management function, 365–366
- Standards
 - of fill, 162
 - of identity, 162
 - quality, 162, 214–215
 - recipe, 214–215
 - skill, 407–408
- Standing plans, 366
- Staphylococcus aureus*, 71–72, 73
- Starbucks, 28, 505
- Static or set menus, 126, 127
- Statistical process control (SPC), 441
- Steak and Ale, 27
- Steam equipment, 329, 342, 512, 531–534
- Steaming, 512–513
- Steam shell cooker, 524, 526
- Steel cans, recycling, 346
- Steel Recycling Institute, 345
- Steer 'n Stein, 28
- Stewing, 513
- Stir-frying, 513
- Stirling Castle, Scotland, 8
- Stock pot ranges, 521
- Storage
 - arrangements, 197–198
 - containers, 321, 322, 542
 - costs, 479, 481
 - dry, 196–198
 - facility planning/designing and, 292
 - importance of, 194–195
 - inventory control, 200–201

- Storage (*continued*)
 records, 465
 refrigerated and freezer, 198–199
 sanitation, 198
 temperatures, 196, 197
 ventilation, 197
- Strategic management, 362–363
 Strategic planning, 363, 364–365
 Strategic success, 363
 Strategic thinking, 363
 Strategy formulation, 363
 Statistics budgets, 486
 Subsystems, 48
 Subveyors, 541
 Subway, 27, 505
 Supervision, 398–399
 Support/auxiliary services, facility planning/designing
 and, 299–300
 Suprasystems, 50
 Suspension, 101
 Sustainability, 40
 SWOT analysis, 500
 Synergy/synergism, 51, 249
 Sysco, 167
 System(s)
 analysis, 49
 defined, 48
 hierarchy of, 50
 management, 49
 philosophy or thinking, 49
 supra, 50
 types of foodservice, 51–59
 Systems theory
 basics of, 48–49, 361–362
 benefits of, 51
 defined, 48
 food safety and, 74–75
 history of, 47–48
 menus and, 126
 model, 49–51
- Table covers, 332, 551–552
 Table d'hôte menus, 130
 Tables, 541–542
 Table service, 253–254
 Tableware
 cooking, 542–543
 selecting, 331–332, 548–550
 washing, 104–105
 Taco Bell, 27, 30
 Taft-Hartley Act, 428
 Tannenbaum, Robert, 389
 Target market, 497
 Tax accounting, 463
 Taylor, Frederick W., 359, 386
- Technical skills, 370
 Temperatures
 dishwasher documentation chart, 107
 documentation chart, 84
 equipment for maintaining, 249–250
 measuring devices, 84
 minimum washing and sanitizing, 102
 storage, 196, 197
 time-temperature relationships, 83–84
 Texture, food, 147
 T.G.I. Friday's, 27
 Theory X, 386–387
 Theory Y, 386–387
 Theory Z, 435
 Therbligs, 454
 Thorndike, E. L., 383
 Time-temperature relationships, 83–84
 Tim Horton's, 27
 Timing of meals, delivery system selection and,
 245–246
 Tiny Naylor's, 27
 Tolerable Upper Intake Level (UL), 138
 Tontine Coffee House, 12
 Total quality management (TQM), 400
 defined, 435
 DMADV, 439, 440
 DMAIC, 439, 440
 PDCA cycle, 437–438
 principles of, 436–437
 Six Sigma, 438–439, 440
 Six Sigma, lean, 439, 441
 tools, 441–446
 Total value, 363
 Training
 employee, 413–415
 employee safety, 115–120
 on-the-job, 413–415
 Transfers, 418
 Transformation, 49
 Transport equipment, 540–541
 Trays
 assembly, 240–242
 conveyors, 249, 250
 insulated, 249
 serving, 250–251, 252
 washing, 540
 Triangular management model, 47–48
 Truth-in-menu laws, 152
 Turkey, 16
 21 Club, 21
- Underwriters Laboratories, 103, 267, 329
 Unemployment compensation, 422–423
Uniform Commercial Code (UCC), 185–186
 Uniform System of Accounts, 463–464

- Unions, 409, 428
- U.S. Department of Agriculture (USDA)
 - food safety and, 75, 161, 162
 - Marketing Service and grading, 174–175, 180
- U.S. Department of Treasury, 163
- U.S. Foodservice, 167
- U.S. Green Building Council (USGBC), 338
- U.S. Public Health Service (USPHS), 162
- Unity of command, 360
- Upscale menus, 43
- Utensils. *See* Tableware
- Utilities
 - energy conservation and, 340–341
 - equipment selection and, 312
- Value-added services, 167
- Value pricing, 42
- Variable costs, 479
- Vegetables
 - cooking methods and equipment for, 515
 - grades, 174–175
 - pre-preparation, 514–515
- Vehicles, monorail and driverless, 541
- Vending machines, 252
- Vendors, 166–168
- Ventilation
 - energy conservation, 339, 341
 - storage, 197
- Vertical cutter-mixer, 535, 538
- Vibrio vulnificus*, 73
- Victoria Station, 27
- Vision, 364
- Volstead Act, 21
- Volume indicators, 487
- Vroom, Victor, 383

- Wages and income maintenance, 421–423
- Wagner Act, 427–428
- Wait service, 253–254
- Walls, facility planning/designing and, 279
- Warewashing, facility planning/designing and, 297–299
- Warranty, laws, 186
- Washing, dinnerware, 104–109, 342

- Waste assessments, 350–351
- Waste audits, 351
- Waste disposals, 540
- Waste management, 343–351
 - See also* Environmental issues
- Waste stream analysis, 351
- Water
 - conservation, 343
 - heaters, 339
 - heating, 340, 341–342
- Waters, Alice, 31
- Weber, Max, 359
- Weights
 - adjustments in recipes, 215–220
 - ounces and decimal equivalents of
 - a pound, 218
 - rounding off, 217
- Wendy's, 28
- Western Electric Co., 47, 386
- Wetting, 101
- White Castle, 22–23
- Wholism, 51, 361
- Windsor Castle, England, 9
- Woks, 330, 331, 521
- Woods Hole Research Center, 338
- Woolly Pockets, 32–33
- Work areas
 - See also type of*
 - design, 448–451
 - facility planning and designing, 289–300
 - quality of life, 435, 447–448
 - simplification programs, 450–451
- Worker safety. *See* Employee safety
- Workers' compensation insurance, 426
- Work sampling, 452
- Work schedules, 374–375, 376, 423
- World Wars I and II, impact on food service, 19
- Wright, Frank, 21
- Written communication, 394

- Yield and portion size, recipe, 209, 212, 214

- Zero-based budgets, 488