



## How to Improve Dining Room Service: Includes a Restaurant Performance Evaluation Guide (Paperback)

By Richard Saporito

AUTHORHOUSE, United States, 2007. Paperback. Condition: New. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.HOW TO IMPROVE DINING ROOM SERVICE is an easy learning manual that explains the basic fundamentals of Front of the House customer service quality and efficiency needed in every restaurant dining room. It is a very helpful guide for anyone in the restaurant industry. It doesn't matter if someone is an owner, operator, manager, part of the waitstaff or hosting the front door. HOW TO IMPROVE DINING ROOM SERVICE is written in a way to be understood by everyone. Through this book, readers will get step-by-step instructions explaining how they can improve various elements of their restaurant customer service. In detail, important topics are discussed such as the Front Door and Reservation Desk Duties, Seating Maximization and Efficiency, Dining Room Preparation, Organization, Coordination, Understanding, and Awareness, Traffic Flow Guidelines, Menu Knowledge and Upselling, Staff Scheduling Efficiency, Cross Training, Sanitary Rules, Safety Information and much more . When readers begin studying HOW TO IMPROVE DINING ROOM SERVICE, they will acquire knowledge from an author who is highly experienced in restaurant service consulting and waiter training. In just a few short pages, readers will...



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