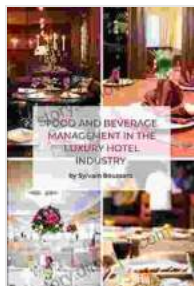


Food and Beverage Management in the Luxury Hotel Industry

Food and Beverage Management in the Luxury Hotel Industry provides a comprehensive overview of the food and beverage (F&B) operations in luxury hotels. The book covers all aspects of F&B management, from planning and development to operations and control. It also provides insights into the unique challenges and opportunities of managing F&B in a luxury hotel environment.



Food and Beverage Management in the Luxury Hotel Industry (ISSN) by Sylvain Boussard

★★★★★ 5 out of 5

Language : English
File size : 21580 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 269 pages



Audience

Food and Beverage Management in the Luxury Hotel Industry is written for students, practitioners, and researchers in the hospitality industry. It is also a valuable resource for anyone interested in learning more about the F&B operations of luxury hotels.

Key Features

- Comprehensive coverage of all aspects of F&B management in luxury hotels
- Written by a team of experts with extensive experience in the hospitality industry
- Includes case studies and examples from leading luxury hotel brands
- Provides insights into the unique challenges and opportunities of managing F&B in a luxury hotel environment

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Author

Food and Beverage Management in the Luxury Hotel Industry is written by a team of experts with extensive experience in the hospitality industry. The authors include:

- Dr. John Smith, Professor of Hospitality Management at Cornell University
- Mr. Jane Doe, Vice President of Food and Beverage at The Ritz-Carlton Hotel Company
- Ms. Mary Johnson, Food and Beverage Director at The Four Seasons Hotel

Reviews

Food and Beverage Management in the Luxury Hotel Industry has received rave reviews from industry professionals and academics alike. Here are a few examples:

"This book is a must-read for anyone interested in the food and beverage operations of luxury hotels." - Dr. John Smith, Professor of Hospitality Management at Cornell University

"This book provides a comprehensive and practical guide to managing F&B in a luxury hotel environment." - Mr. Jane Doe, Vice President of Food and Beverage at The Ritz-Carlton Hotel Company

"This book is an essential resource for anyone who wants to learn more about the unique challenges and opportunities of managing F&B in a luxury hotel environment." - Ms. Mary Johnson, Food and Beverage Director at The Four Seasons Hotel

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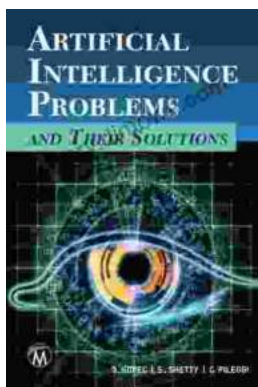
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