



Retaining Your Foodservice Employees: 40 Ways to Better Employee Relations

By Karen Eich Drummond

John Wiley and Sons Ltd, United States, 1997. Paperback. Book Condition: New. 228 x 153 mm. Language: English . Brand New Book. Retaining Your Foodservice Employees is the second in a series of three books by Karen Eich Drummond on Foodservice Employee Management. The other two titles are Staffing Your Foodservice Operation and Disciplining Your Foodservice Employees. Employee turnover represents a major concern for foodservice operators--particularly when you consider that half of all restaurant employees leave their jobs within the first 30 days. With firings or resignations come costs: expenses for recruiting and training a new candidate as well as overtime costs incurred while the position is vacant. And beyond the immediate dollar loss, high employee turnover reduces employee morale and job performance, which can result in a significant loss of customers--and profits. Retaining Your Foodservice Employees recognizes that successful foodservice operations can no longer treat employees as disposable assets, especially in light of today's dwindling pool of workers. This quick-reference guide shows you a wide range of strategies for increasing a staff member's employment period and keeping turnover to a minimum. This innovative volume identifies what today's employees want out of their jobs. You'll get...



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