

The book was found

Restaurant Owners Uncorked: Twenty Owners Share Their Recipes For Success



Synopsis

Most restaurants fail. Yours can succeed. The owners in this book will tell you how... Restaurant Owners Uncorked is a collection of interviews with a diverse range of twenty owners, such as the legendary and colorful Phil Roberts, founder of Buca di Beppo and The Oceanaire Seafood Room; Scott Leibfried, a renowned, high-energy figure in the culinary industry who is part of the cast of the hit television show, *â œHell's Kitchen* •; and Chris Sommers, a former Silicon Valley technology executive who makes Chicago-style deep dish pizza (in St. Louis) so well that he was invited to the White House to cook it for President Obama and the first family. This book isnâ™t useful only for aspiring restaurant owners. It also provides practical advice for anybody who currently owns a restaurant or who simply wants to understand and be entertained by reading the business philosophies of twenty successful entrepreneurs. As you read these interviews, youâ™ll feel like you are sitting down with the owners over a cup of coffee or a beer, picking their brains and finding out what makes them tick. Youâ™ll learn why restaurants donâ™t have to be risky at all, what chain restaurantsâ™ collective Achilles heel is, why having a good CPA is as important as the food you put on the plate, and much more.

Book Information

Paperback: 322 pages

Publisher: CreateSpace Independent Publishing Platform (February 28, 2011)

Language: English

ISBN-10: 1456474820

ISBN-13: 978-1456474829

Product Dimensions: 6 x 0.7 x 9 inches

Shipping Weight: 1.2 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 starsÂ Â See all reviewsÂ (51 customer reviews)

Best Sellers Rank: #134,192 in Books (See Top 100 in Books) #98 inÂ Books > Business & Money > Industries > Service #205 inÂ Books > Business & Money > Industries > Hospitality, Travel & Tourism

Customer Reviews

Over all this was a good book with some good insights from owners or various types of restaurants. It was a good read however I did have two problems with the book which is why it's only getting 4 stars. Issue # 1: Hello Cupcake on page 204 lacked a lot of in depth information that the rest of the chapters had. The common question asked to all of the other owners, why is the failure rate so high,

got a poor response. The fact that Hello Cupcake has only been in business since 2008 and the book was written 2010 and published in 2011 was a poor choice for a business doing well over the long haul. It may have been better if the author would've explained the need or reason, such as doing it purpose to document a new business that's just getting going. Even by itself it may have been ok but when placed next to restaurant owners that have been doing this for decades it felt out of place. Issue # 2: A large majority of the chapters touched on the fact that the owners use Schedulefly, a web based software that is run by the author and his partners. Constantly seeing talk of Schedulefly made me wonder if the criteria for being included in the book was simply using Schedulefly as a customer. This probably was not the case but it's not the best thing to think of when reading. When some of the owners talked about Schedulefly it felt as though their responses were solicited rather than them genuinely liking the product so much they felt the need to mention it. This is still a good book and with some updates could be a great book. There's a lot of good information however it may or may not apply to your restaurant depending on your regional location. Most of the insights in the book are accurate.

[Download to continue reading...](#)

Restaurant Owners Uncorked: Twenty Owners Share Their Recipes for Success RESTAURANT MANAGEMENT: Restaurant Management Secret For Running Restaurant Business Uncorked, Wine and Words 2016 Wall Calendar Uncorked! Wine & Words - Primitives by Kathy 2017 Wall Calendar Restaurant China : Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 2) Restaurant China : Identification & Value Guide for Restaurant, Airline, Ship & Railroad Dinnerware (Volume 1) Restaurant Business Plan: How to Open a Restaurant Startup and Be Profitable Within the First Year Inside the Business of Graphic Design: 60 Leaders Share Their Secrets of Success Read and Share: Stories About Jesus (Read and Share (Tommy Nelson)) Our Together-time Bible: Read and Share (Read and Share (Tommy Nelson)) Facebook for Business Owners: Facebook Marketing for Fan Page Owners and Small Businesses, Social Media Marketing, Volume 2 Twenty-First-Century Kids, Twenty-First-Century Librarians Restaurant Success by the Numbers, Second Edition: A Money-Guy's Guide to Opening the Next New Hot Spot Great Disciples of the Buddha: Their Lives, Their Works, Their Legacy (Teachings of the Buddha) American Bloomsbury: Louisa May Alcott, Ralph Waldo Emerson, Margaret Fuller, Nathaniel Hawthorne, and Henry David Thoreau: Their Lives, Their Loves, Their Work Tiny Book of Mason Jar Recipes: Small Jar Recipes for Beverages, Desserts & Gifts to Share The No.1 Property Investing Tips From Top UK Property Experts: Their Best Kept Secrets You Need to Know to Accelerate Your Investing Success (Property Success Series) Money: Saving Money: Success: Get

More Money & Success In Your Life Now!: 3 in 1 Box Set: Money Making Strategies, Saving Money Strategies & World's Best ... Tips for Personal Finance & Life Success) Fodor's FYI: Plan Your Honeymoon, 1st Edition: Experts Share Their Secrets (Special-Interest Titles) Ten Lessons to Transform Your Marriage: America's Love Lab Experts Share Their Strategies for Strengthening Your Relationship

[Dmca](#)