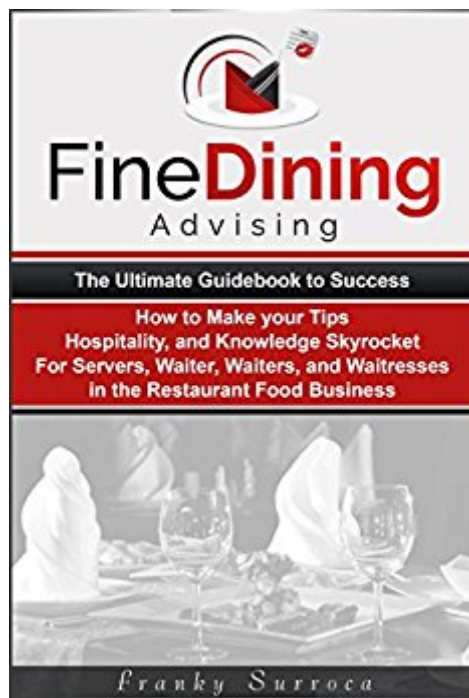


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# Fine Dining Advising: The Ultimate Guidebook To Success - How To Make Your Tips, Hospitality, And Knowledge Skyrocket For Servers, Waiter, Waiters, And ... Service Charge, Food And Beverage 1)



## Synopsis

Discover Everything You'll Ever Need to Know About Fine Dining and Maximize your Earning Potential as a Worker in the Food & Beverage Industry Today only, get this Kindle book for just \$6.99 Regularly priced at \$12.99. (HALF OFF) Read on your PC, Mac, smart phone, tablet or Kindle device. You're about to discover a plethora of trusted helpful key information from someone who's been in the business for half a decade. You are also about to discover proven strategies on how to maximize your sales, tips, recognition in your restaurant, guest comments, networking along with so much more all in an easy to understand step by step breakdown on how to accomplish the goals that you desire. There are approximately 2,260,300 waiters and waitresses in the U.S alone, not counting the other countries across the world. The majority of these people are going through the motions day by day and not truly realizing the potential that is yet to be tapped in with their position in this industry. They accomplish the bare minimum as this is just a "transitional job" to them. Granted it may be for you as well, but at the end of the day, it's the current job you have. Why not learn, discover, and milk everything you can from this "transitional job" and you will become amazed from the benefits you will receive. Most people watch other waiters and waitresses become showered with compliments and praise from the guests along with being compensated accordingly from all the extra cash tips that they walk out with at the end of the day. Many look and admire, others look in jealousy. They realize that there is more potential in this position that they currently are in but don't know how to get remotely close to that or even where to begin so they continue doing what they normally have always done and remain in their comfort zone. The truth is if you're not accomplishing the goals that you set out to accomplish, if you're not receiving the tips and sales that you would like to be receiving, if you have not been getting the recognition and praise that you feel you rightfully deserve it's because you are lacking an effective strategy and haven't yet changed your associations to your fine dining knowledge. This book will cover so much information regarding fine dining in general that will make you a walking encyclopedia when it comes to food & beverage dining. This book will also cover a step-by-step strategy that will help you free yourself from the average mediocrity of being an order-taker and help you grab that reigns of your career and place them in your hands. Here Is A Preview Of What You'll Learn...MUST have tools for EVERY Waiter and Waitress The two MOST IMPORTANT people in a restaurant How to build a synergistic relationship with EVERY staff member in your restaurant The Nine Fundamentals to Assure Exceptional Service Countless Tips on receiving TIPS Vital Guidelines to Follow 5-Step System to guarantee Smooth Excellent Service from START to FINISH Food & Beverage Indicators of Success Food & Wine Pairings Key Wines, Cocktails, Champagnes and cocktails to offer Much,

much more!Download your copy today!Take action today and download this book for a limited time discount of only\$6.99! (HALF OFF) Discover the ins-and-outs of Fine Dining for those who love the culture and experience, restaurant managers who would like to expand their knowledge, or more importantly for waiters and waitresses who want to become the best in their establishment. There is something in here for everyone, now overcome that fear and commence your voyage

NOW!Download today!Tags: Fine Dining, Fine Dining Advising, Waiter, Waitresses, Server, Restaurant, Food and Beverage, Tips, Hospitality, Service, Cocktails, Busboys, Bartender, Waiter Guide, Server Handbook, Wines, Champagnes, Sparkling Wines, Restaurant Etique

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## **Customer Reviews**

Color me impressed! Curroca has taken a "job" and turned it into an art form. He's demonstrated how one can bring excellence to any endeavor, while making it clear that style, panache, charm, and an overall commitment to quality can translate into both dollars , and greater success in life.Let's admit it: while we care about financial success, need financial success, we also appreciate talent and style. His tips here have all of that and more. Plus they serve up a certain dose of cleverness guaranteed to carry someone far.I'll admit, I don't think this book is only for those looking to serve (in this field or any other; the integrity that underlies the advice can translate to nearly any

field), it is also for those looking to create success for themselves, those committed to seeking and creating a certain standard, a particular way of being. Nearly anyone can take something away from this. In addition to this, I was particularly fascinated by the wealth of information on food pairings, beverage selection, and a fascinating journey into the nuances of Sake, something I clearly knew far too little about! Before I end this review, I want to make sure I let others know that this book would also be of particular interest to those running - or looking to open - a dining establishment. It could help set a certain tone for one's staff, I think, and could be very useful. In fact, one may want to even distribute copies to their staff, as I think they would find their business would benefit, and their staff would be happier, and of course, happier staff can translate to happier customers.

Wow, this book on Fine Dining Advising is amazing! It has so much of useful and practical information on almost everything you could think of to make you a successful server. In this book you'll find great tips on proper etiquette, the language to use, how to serve desserts and cocktails, and much more. All of the presented tips are intended to make you a better server, boost your earnings, and have fun while assisting people with their fine dining needs. I'd highly recommend this book to any server who wants to get better at what he or she is doing and boost their earnings.

This is very helpful for my friend who is practising her Hotel and Restaurant Management course, it tells about the function of different wines and also the blend of different foods, and many more. I would also recommend this book to my students who are studying fine dining. That way they will be able to give complete service to their customers and who knows they'll have bigger tips. Even I can practice this one especially in formal events like the table manners and silver placements, etc.

I see this book being about the psychology first, all the rest second. You want find any academic theory there however. It's all about what in the title, yet it feels like the right attitude is what makes the outcome the best possible. Social (emotional) intelligence is on the spot here. You may thoughtfully extrapolate author's experience to other domains. Highly recommend this book also to those interested in psychology and human behaviors. I personally find reading this book very rewarding as it comes to getting into the skin of a server (as author calls him/her) and somehow into my own when I eat out. Thank you!

This book is great. I have been in the service industry for about ten years now and this is a very helpful book. The author has done a great job describing every role in the restaurant, he also

describes different types of wines and cocktails. There is a lot of useful information listed inside of this book and will be helpful to anyone who is about to work in the service industry or even someone who already does.

I felt a little silly when I realized the book I downloaded was a guidebook for servers - I was looking for a book on hosting dinner parties. I kept reading and I was pleasantly surprised. I have always been intrigued with servers who can get every drink and meal order right even for very large parties and this gave me some insight into that. Many of the tips that the writer gives is good, solid advice for anybody who comes into face to face contact with customers. He emphasized the importance of direct eye contact and smiling among others as part of the service. So for me this was actually a great mistake to make. I am happy I had a chance to read it and recommend it for anyone who aspires to be a great server.

Fine dining advising is a book meant for professionals like restaurant owners and catering services. It is highly professional book with all the necessary advices how to be better, more successful, recognizable and more professional. There is no room for improvisations, it has a strict line of rules and has to be followed to the letter.

A must read for anyone in the service industry. It's easy to forget some of the finer details that make a server great, but this book does a really nice job at taking a detailed look at how to be an amazing server. I imagine if you follow all of these tips, you'll see your earnings go through the roof.

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