

May 2016

**Call for Book Chapters:
A HANDBOOK OF RESTAURANT AND FOODSERVICE MANAGEMENT**

Dr. Mahmood Khan invites faculty and professionals to contribute to his forthcoming new handbook on restaurant and foodservice management, to be published by Apple Academic Press.

This handbook will be designed as a reference book for professionals interested in hospitality, restaurant, and foodservice management. The contents of this handbook will cover updated information highlighting trends in the management of restaurant and foodservice business. With the growing interest in hospitality areas, it will be well suited as a book available in print and online.

Topics covered go from initial strategic planning to the operational management of different types of restaurants and foodservice operations. Each section is designed to be supported by (a) photos; (b) tables and graphs; and (c) comments from restaurant managers and owners as appropriate. Special emphases will be placed on highlighting definitions, concepts, and practical hints. These will be provided in bold or colored lettering as well as within margins. Each section will start with an introduction and will have a summary and references at the end.

To contribute and/or for more information, contact:

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Invited general topics are listed below. For suggested subsections within these topics, please see the link here:

Section 1: Introduction

Section 2: Restaurant concepts & concept development

Section 3: Menu Planning for Restaurant/Foodservice operations

Section 4: Restaurant Business Plans

Section 5: Brand, Signage, & Logo Development

Section 6: Restaurant/foodservice layout & Design

Section 7: Equipment selection

Section 8: Purchasing

Section 9: Receiving and Storage

Section 10: Controlling Costs

Section 11: Human Resources Management

Section 12: Training

Section 13: Management Skills

Section 14: Services Management

Section 15: Marketing and Promotion

Section 16: Safety and Security

Section 17: Nutrition

Section 18: Technology

Section 19: Sustainability

Section 20: Food preferences