

Module XI

Controls

Module XII

Kitchen Stewarding

Module XIII

Objectivity and Subjectivity in Culinary Businesses

About the Author

Y B Mathur :- Chef Y.B. Mathur is one of India's senior-most chefs. He retired from ITC Hotels as Senior Executive Chef. He continues to lecture and train management trainees of ITC Hotels at the ITC Hospitality Management Institute. He is the Cookery Skills Expert for World Skills International, a global organization encouraging development of skills, skill competitions, as well as skills-led employment generation. In addition, he is actively involved in the national skills movement, a Government of India initiative, to skill 500 million functionaries in hundreds of skills-related fields by 2022, through the National Skills Development Corporation.

Chef Mathur is an alumnus of the Institute of Hotel Management, Catering & Nutrition, Pusa, New Delhi. He has led a dedicated career, spanning over 43 years. He has been bestowed with many prestigious national and international awards and accolades.

Book Review

Professor Satish Jayaram :- "Each food production exercise documented has been carefully chosen, treated with justice and transformed into a culinary entrepreneur's dream."

K Vaidyanath :- "A comprehensive treatise that addresses the multidimensional challenge of running a profitable food service business."

Ashok Naik :- A great book! This book has it all, F&B controls, procurement, inventory management and revenue strategy, cost management. It's a ready reckoner for all.

Harkiran Sanjeevi :- Menu planning and effective deployment of resources for maximizing yield comprises the heart of the book. Must buy for all chefs and students.

Kamana Jobanputra :- It has been a sheer delight to go through this book. Possible only by a chef of the stature of the author who has such a long-standing career in the culinary field.

Nachiket Jain :- The book deals with aspects which every student and budding chef should be aware of. This refreshingly new book by a very well-known chef is here to stay.

Prakash Hathi :- Not too many books are around which deals with cost management in the kitchen. I am sure educators and students will find this book a valuable treasure trove.

Preeti Nair :- I find the detailed exhibits as the most useful and important part of this book. It's an excellent book on hospitality.

Rupa Iyer :- This book is without any peer. It will be difficult to beat this book. Kudos to the author.

Varsha Naik :- This is an encyclopedia on Culinary Economics!