

CONTROLLING LIQUOR, WINE, & BEVERAGE COSTS

By Elizabeth Godsmark

**The Food Service Professionals Guide To:
Controlling Liquor, Wine & Beverage Costs: 365
Secrets Revealed**

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INTRODUCTION

You're busy. You just don't have the time to wade through a pile of "heavy" manuals on how to reduce liquor, wine and beverage costs. But you do need answers and you need them FAST! You want instant solutions; practical ideas, tips and suggestions that you can implement NOW.

Look no further. *Controlling Liquor, Wine & Beverage Costs: 365 Secrets Revealed* has done the job for you. It contains a wealth of inspiration and practical advice that can help reduce costs and boost profits in any beverage operation. Implement just a handful of these suggestions and transform your establishment into a thriving and successful enterprise. All it takes is a few simple and quick actions to turn things round!

Worried about cash flow, staff problems, inventory control, theft or any of the myriad of problems that plague the beverage industry? The pitfalls are many. But so, too, are the opportunities. Accept the challenge and take a few shortcuts to success.

Cheers!