



production economics. It is panoramically sweeping in its content, integrating the critical dimensions of FB controls, procurement, inventory management and revenue strategy. It highlights the imperative of using audit and internal controls as effective instruments for not only plugging value leaks, but also as a means of enhancing quality and customer satisfaction.

Each food production exercise documented has been carefully chosen, treated with justice and transformed into a culinary entrepreneur's dream."-Professor Satish Jayaram, Principal, Institute of Hotel Management, Aurangabad. "A comprehensive treatise that addresses the multidimensional challenge of running a profitable food service business."-K Vaidyanath, Non-Executive Director ITC Board.About the AuthorY.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.