



5 MUST READ RESTAURANT BOOKS FOR THE SMALL RESTAURANT OWNER

1. **The Small Business Millionaire by Steve Chandler and Sam Beckford**

A story about a Father and Daughter, and their small restaurant. The restaurant is in its last leg, until they get help by a customer with business knowledge who helps them turn their restaurant into a success.

2. **Dare to Serve: How to Drive Superior Results by Serving Others**

This book was written by the former CEO of Popeyes kitchen. The book is all about servant leadership, and how that helped Popeyes turn into what it is today along with doubling its profits.

3. **Be Our Guest: Perfecting the Art of Customer Service by The Disney Institute with Theodore Kinni**

Ever been to Disneyland and seen the smiles on every employee's face? In this book you will look inside the Disney Culture, and learn from them to better the customer service at your restaurant.

4. **Restaurant Success by the Numbers by Roger Fields, CPA**

Learn from a restaurant owner, restaurant consultant and former CPA which key metrics are important to have success in the restaurant. This book can help you in what to track and how to know if you are winning. Furthermore, the book has information on décor, ambiance, food etc...

5. **Restaurant Man by Joe Bastianich**

This is a New York Times Bestseller. Learn from Restaurant Man himself, one of the most successful restaurateurs in the World. Learn his story on how he created an empire. This is a very raw take on the restaurant industry and very well done.

The books are not in any specific order. They are all very fast, easy, enjoyable reads, except for #4 Restaurant Success by the number, as this book is a little more technical. I would highly encourage you to buy all 5 then start with one. Work your way through them, believe me after reading these 5 you are going to feel as if you did a year in college in a Hospitality Program, and your business will be better by it.