Strategic Management for Hospitality and Tourism is an essential text for both intermediate and advanced learners aspiring to build their knowledge related to the theories and perspectives on the topic. The book provides critical and analytical insights on contemporary theoretical models and management practices while enhancing the learning process through worked examples and cases applied to the hospitality and tourism setting. This new edition highlights the rapidly changing socio-economic and political global landscape and addresses the cultural and socio-economic complexities of hospitality and tourism organizations in the new era. It has been fully updated to include: A new chapter on finance, business ethics, corporate social responsibility, and leadership as well as new content on globalisation, experience economy, crisis management, consumer power, developing service quality, innovation and implementation of principles. New features to aid understanding of the application of theory, and spur critical thinking and decision making. New international case studies with reflective questions throughout the book from both SME’s and large-scale businesses. Updated online resources including PowerPoint presentations, additional case studies and exercises, and web links to aid both teaching and learning. Highly illustrated and in full colour design, this book is essential reading for all future hospitality and tourism managers.

Sustainability is one of the single most important global issues facing the world. A clear understanding of the issues surrounding climate change, global warming, air and water pollution, ozone depletion, deforestation, the loss of biodiversity and global poverty is essential for every future manager in the hospitality industry. Present and future hospitality executives need to know how sustainable management systems can be integrated into their businesses while maintaining and hopefully improving the bottom line. Sustainability in the Hospitality Industry, second edition, is the only book available to introduce the students to economic, environmental and social sustainable issues specifically facing the industry as well as exploring ideas, solutions, and strategies of how to manage operations in a sustainable way. Since the first edition of this book there have been many important developments in this field and this second edition has been updated in the following ways: updated content to reflect recent issues and trends including hotel energy solutions and green hotel design two new chapters on ‘Sustainable Food’ and ‘Social Entrepreneurship and Social Value’ updated international case studies throughout to explore key issues and show real life operational responses to sustainability within the hospitality industry. New case studies on growth hotel development markets, Asia and the Middle East new practical exercises throughout to apply your knowledge to real-life sustainability scenarios. This accessible and comprehensive account of Sustainability in the Hospitality Industry is essential reading for all students and future managers.

Planning Research in Hospitality and Tourism provides an accessible, concise and practical guide to planning, conducting and analysing research in tourism and hospitality. The authors skilfully introduce the basic principles and techniques of research in the international hospitality and tourism sectors, and provide detailed guidance on both quantitative and qualitative methods of research. It includes a variety of features throughout to aid students’ understanding and offers practical tips to help students overcome any potential research issues. Building on the success of the first edition, the volume has been fully revised and updated, and contains new chapters on mixed methods and how to make best use of recent technology in research practices. The second edition also benefits from: • increased coverage of research design strategies including sampling, ethnography and experimental design • inclusion of computer-mediated data collection techniques, such as online interviews, online focus groups and online observation (netnographic research) • new and updated international case studies and extracts, with a more even spread of tourism and hospitality examples of research • online student and lecturer resources, including PowerPoint slides and a test bank of multiple choice and true/false questions for each
chapter. Written by three leading scholars with experience of both the industry and university courses globally, this insightful text is an essential resource for all tourism and hospitality research students and early career research professionals around the world.

Confronting the challenge of delivering quality service, this complete guide to success for existing or potential hospitality service providers outlines a comprehensive quality customer service action plan for the full spectrum of service provider roles. The manual provides principles, methods, and skills, as well as application interaction exercises to help hospitality operations providers achieve their goal of quality service. The author outlines customer service fundamentals including winning with the customer, defining "quality" in quality service, the system side of service and the human side of service, four basic customer service needs, selling that sells, and gracious problem solving, plus self-assessment exercises. For service providers and trainers.

Success in today’s rapidly changing hospitality industry depends on understanding the desires of guests of all ages, from seniors and boomers to the newly dominant millennial generation of travelers. Help has arrived with a compulsively-readable new standard, The Heart of Hospitality: Great Hotel and Restaurant Leaders Share Their Secrets by Micah Solomon, with a foreword by The Ritz-Carlton Hotel Company’s president and COO Herve Humler. This up-to-the-minute resource delivers the closely guarded customer experience secrets and on-trend customer service insights of today’s top hoteliers, restaurateurs, and masters of hospitality management including: Four Seasons Chairman Isadore Sharp: How to build an unsinkable company culture Union Square Hospitality Group CEO Danny Meyer: His secrets of hiring, onboarding, training, and more Tom Colicchio (Craft Restaurants, Top Chef): How to create a customer-centric customer experience in a chef-centric restaurant Virgin Hotels CEO Raul Leat: How Virgin Hotels created its innovative, future-friendly hospitality approach Ritz-Carlton President and COO Herve Humler: How to engage today’s new breed of luxury travelers Double-five-star chef and hotelier Patrick O’Connell (The Inn at Little Washington) shares the secrets of creating hospitality connections Designer David Rockwell on the secrets of building millennial-friendly restaurants and hotel spaces (W, Nobu, Andaz) that resonate with today’s travelers Restaurateur Traci Des Jardins on building a “narcissism-free” hospitality culture Legendary chef Eric Ripert’s principles of creating a great guest experiences, simultaneously within a single dining room. The Heart of Hospitality is a hospitality management resource like no other, put together by leading customer service expert Micah Solomon. Filled with exclusive, first-hand stories and wisdom from the top professionals in the industry, The Heart of Hospitality is an essential hospitality industry resource. As Ritz-Carlton President and COO Herve Humler says in his foreword to the book, “If you want to create and sustain a level of service so memorable that it becomes an unbeatable competitive advantage, you’ll find the secrets here.”

This book addresses the hospitality industry from a services management perspective, offering the reader a series of management concepts — operations, marketing and human resources — all of which are capable of being effectively incorporated into all hospitality operations. The book’s focus is on the ever-increasing demand of customers for service quality, as well as the other challenges facing hospitality establishments today — including intense competition, globalization, and technological innovation. This book stresses the point that in all services, including hospitality services, the human element (both employees and customers) is absolutely crucial — in selling services, hospitality enterprises are ’selling’ personal relationships. Hospitality providers of all types will benefit from adopting the management philosophies and practices in this book — ones that have proven so effective in other service sectors.

It gives us an enormous pleasure to bring the book “Basics of Hospitality”. The book consists of various terminologies that are generally used in the hospitality industry. The book is written specifically for the students of the first year, Diploma in Hotel Management as well as the MBA student those who want to pursue their career in the field of hospitality, so that they must be aware of the basic terms which are generally used in this industry. An endeavor has been made to write the book in a simple and easy language so that the learner can understand the various aspects. It is anticipated that the learner will find this book quite helpful in their studies as well as for preparing for the campus placement interview for the industry. We feel grateful to various experts and authors whose works have been approached. We wish this book proves beneficial for all the learners.

Using a combination of theoretical discussion and real-world case studies, this book focuses on current and future use of RAISA technologies in the tourism economy, including examples from the hotel, restaurant, travel agency, museum, and events industries.

For courses in foodservice management or administration; hospitality management; quantity food production and/or purchasing; foodservice accounting/financial management; menu planning; foodservice marketing/merchandising, or related topics. This is today’s most comprehensive, current, and practical overview of foodservice operations and the business principles needed to manage them successfully. Authored by leading industry experts and experienced instructors, it covers all core topics, including food safety, organizational design, human resources, performance improvement, finance, equipment, design, layout, and marketing. This 12th Edition is retitled to better reflect its college level. The content is still concentrated on basic principles, but increasingly reflects the impact of current social, economic, technological, and political factors. For example, it now focuses on sustainability throughout, and offers greater emphasis on culinary issues. The textbook also contains a new running case study based on University of Wisconsin, Madison’s University Dining Services.
Access Free Service Management Principles For Hospitality And Tourism

Guides managers to a new perspective that sees hospitality and tourism as essential service businesses requiring a holistic cross-functional approach to meeting customers’ needs within the context of personal relationships and experience.

Event Management for the Tourism and Hospitality Industries provides a theoretical and practical approach to teach students of Tourism and Hospitality the basics of planning, managing and evaluating all types of events. Chapters cover skills such as visitor segmentation, product analysis, developing a budget, promotion and after-event assessment. Special emphasis is placed on critical issues now facing event managers such as environmental sustainability and awareness of cultural diversity, technology and community engagement. The reader will learn the necessity of connecting events with the community heritage and culture to provide the local, personalized experienced desired by visitors. Each chapter covers a unique step in the planning process and corresponds to a section of a detailed event plan outline found at the end of the book that can be submitted as a semester-long assignment. Making use of international case studies in every chapter, this book provides real-world examples to contextualize the information given. This will be essential reading for all Tourism and Hospitality students with an interest in Events Management and Design, and for practitioners employed in tour companies, cruise ships, destination management organizations and cultural festivals.

Hospitality Marketing: an introduction takes a unique approach to outlining marketing processes in the hospitality industry. Ideal for those new to the topic of marketing, this text contextualises the subject for the hospitality sector. It discusses the eight elements of the marketing mix with direct reference to the specifics of the hospitality industry and approaches the whole process in three stages, as would the hospitality marketing manager: * BEFORE customers visit the hotel / restaurant, the marketing task is to research the market, manage customer expectations and motivate trial purchase through product / service development, pricing, location, distribution and marketing communication. * DURING the service encounter, the task is to meet or exceed customer expectation by managing the physical evidence, service processes and employee behaviour. * AFTER the service encounter, the task is to audit quality and customer satisfaction, and promote a longer term mutually beneficial relationship with customers through relationship marketing initiative. Hospitality Marketing is a complete learning resource, with real-life examples, case studies and exercises in the text, plus an accompanying website which provides solutions to the exercises, further case studies and links to relevant sites to support both students and lecturers.

This is the first text that has been developed specifically to examine what revenue managers in the hospitality industry must know and do to be successful. Numerous cases and practical examples are used to illustrate revenue management concepts. Chapter ending questions and problems help them perform the calculations and practice the decision-making skills that are used in the field. RM in Action shows how the revenue management principles can be clearly illustrated using real-world examples reported in various news outlets. RM on the Web offers sites listed on the Internet to provide supplemental information about a topic or issue. Revenue managers will then gain hands-on skills to effectively manage their inventories and prices.

FOODSERVICE MANAGEMENT: PRINCIPLES AND PRACTICES, 12/e is today’s most comprehensive, current, and practical overview of foodservice operations and the business principles needed to manage them successfully. Authored by leading industry experts and experienced instructors, it covers all core topics, including food safety, organizational design, human resources, performance improvement, finance, equipment, design, layout, and marketing. This 12th Edition is retitled to better reflect its college level. The content is still concentrated on basic principles, but increasingly reflects the impact of current social, economic, technological, and political factors. For example, it now focuses on sustainability throughout, and offers greater emphasis on culinary issues. The textbook also contains a new running case study based on University of Wisconsin, Madison’s University Dining Services.

Economic Principles for the Hospitality Industry is the ideal introduction to the fundamentals of economics in this dynamic and highly competitive sector. Applying economic theory to a range of diverse and global hospitality industry settings, this book gives the theory real-world context. Looking at critical issues around sustainable economic development in the hospitality industry such as diversification, technology, determinants of demand, and pricing, it enables students to effectively conduct business analyses, evaluate business performance and conduct effective improvements over time. Written in an engaging style, this book assumes no prior knowledge of economics and contains a range of features, including international case studies and discussion questions, to aid beginners in the subject. This will be an essential introductory yet comprehensive resource on economics for all hospitality students.

MANAGING QUALITY SERVICE IN HOSPITALITY: HOW ORGANIZATIONS ACHIEVE EXCELLENCE IN THE GUEST EXPERIENCE, International Edition teaches the concept of treating customers as guests and creating a "WOW" experience for them. Many other texts in this subject area skip over guest-focused service strategy in hospitality or service This text fully covers the topic of managing hospitality organizations by using academic studies and real life experience from companies like Walt Disney Company, Marriott, Ritz-Carlton, Darden Restaurants, Southwest Airlines and many others. The text is written in three sections: strategy, staffing, and systems. Each chapter includes at suggested hospitality activities for students, in which students are encouraged to visit local organizations to talk with guests, employees and managers to obtain a variety of perspectives on the guest
experience. Other activities will have students going to the internet to visit established sites for hospitality organizations. Real and hypothetical hotels, restaurants, and other business types found in the hospitality industry are included as case studies giving the opportunity for discussion of hospitality concepts and principles. “Ethics in Business” segments encourage students to analyze ethical issues associated with chapter topics. Each chapter opens with learning objectives and discussion questions at the end. The included Instructor’s Guide provides answers to the end-of-chapter questions and to the discussion questions following the chapter cases, additional field exercises in hospitality, true-false and multiple-choice quizzes, and additional material to assist the instructor in preparing course outlines and lesson plans, providing the best known about managing hospitality organizations big or small.

Prepares students for a future career in hospitality management by outlining the key skills needed to become a successful manager in the service industry, with a particular emphasis on ensuring managers provide guests with a high-quality customer experience. The book breaks hospitality management down into core principles, with each chapter focusing on a specific factor, including strategy, staffing and systems. All of which are supported by practical advice, examples, and Wow! Boxes, which provide evidence of best practice in service-sector organizations, including Walt Disney, Southwest Airlines, and The Four Seasons. The new edition reflects the latest changes in the service industry and newer developments related to sustainability and technology. There is also an outline of the framework needed to motivate employees to provide exceptional service, and how to create a culture that consistently delivers a top quality customer experience. The book is supported by online resources for instructors and students, including: Test Bank, PowerPoint slides, an Instructor’s Manual, Multimedia, Exercises and Assignments, Sample Syllabi, Flashcards, and Quizzes. Ideal reading for undergraduate students on Hospitality Management and Hotel Management courses.

Managing Hospitality Organizations: Achieving Excellence in the Guest Experience takes students on a journey through the evolving service industry. Each chapter focuses on a core principle of hospitality management and is packed with practical advice, examples, and cases from some of the best companies in the service sector. Students will learn invaluable skills for managing the guest experience in today’s ultracompetitive environment. The Second Edition includes new coverage of technology, sustainability, sexual harassment, diversity and inclusion, and ethical leadership.

Research, teaching interests and collective industry experiences have led to a strong belief that service management theory provides a vital conceptual framework with near perfect applicability in hospitality and tourism. Service Management Principles for Hospitality & Tourism guides managers to a new perspective that sees hospitality and tourism as essential service businesses requiring a holistic cross-functional approach to meeting customers’ needs within the context of personal relationships and experience. This edition includes references and examples about how service organizations can capitalize on, or are impacted by ongoing technological and social changes impacting the world, such as the sharing economy, social media, mobile and wearable technologies, online communities and more. Service Management Principles for Hospitality & Tourism:* incorporates pedagogical features including examples, review questions, study objectives, chapter outlines, key words, diagrams and photos, tips boxes, and more!* surveys many topics covering operations, marketing, and human resources.* provides a sound set of principles of service management. This text introduces students to a range of interrelated topics that are fundamentally critical to success in service enterprises.

To provide your customers with 5-Star Customer Service means you must be able to: 1. Make Service Excellence a key part of your Strategy and reflect it through senior management commitment and resource allocation. 2. Enhance the components that promote Service Excellence as a Culture, at individual, departmental and group levels. 3. Reduce or eliminate the components that limit or hinder your chances to practice a Culture of Service Excellence. 4. Have in place policies, systems and processes that enable you to constantly identify and cover the gaps between your prevailing Customer Service quality and your Desired Service Excellence Culture. 5. Use a combination of initiatives and approaches, individually and corporately, in the context of your organisation or work responsibilities, to customize and apply the 5 Pillars of the 5-Star Customer Service Framework, namely: a. Knowledge & Skills required to provide excellent (5-Star) customer service. b. Effective Communication Skills (Intrapersonal and Interpersonal) c. Attitude and The Personal Brand - a Personal Responsibility in Delivering Excellence (PRIDE) d. Policies, Systems, Processes and Standards (PSPS) - Systematising Excellence in Service provision. e. Customer Relationship Management and Team Dynamics. 6. Understand that a 5-Star rating is a Measure and Mark of Excellence and it takes serious commitment to attain and sustain. In writing this book and structuring it the way it has been my objectives included the following: 1. To inspire professionals in all economic sectors, by exposing them to what some of the best in Customer Service and Customer Relationship Management are doing. 2. To provide university and professional students with an experience-based Customer Service & CRM reference resource. 3. To avail organisations with an essential corporate library resource, and 4. To provide a comprehensive reference text for our 5-Star Services training workshops across economic sectors in Africa and beyond. The tools and principles, used in this book, to enhance the knowledge-acquisition process include the following: 1. Learning Stories A generous dosage of real-life stories have been used as Case Studies to help you learn what to do or what not to do, when it comes to provision of 5-Star Customer Service. 2. Learning Questions Each key section and chapter, includes important questions that will help you reflect on and evaluate your own performance. These questions can be a very useful re-source for group exercises and team dis-cussions. They are meant to facilitate the practical implementation of principles covered. Use these questions to turn your personal and organisational service performance into 5-Star status. 3. What the Best In The World Are Doing
Throughout the book, you will encounter special sections, titled: "What the Best In The World Are Doing." Learn from how some of the best, companies and organisation in the world, are excelling in providing 5-Star Customer Service. This also includes the story of India’s Case study in implementing Citizen Charters to help improve service delivery by government institutions. The inspiring stories of Tony Hsieh and Zappos.com and various other examples from “Interbrand Best Global Brands 2014 Report.” Statistics from International Surveys The weight, cost, and business implications of the customer service and relationship management principles covered in the book, are well depicted and supported by numerous statistics from surveys conducted by different sources on the international customer service scene.

Does your staff deliver the highest quality service possible? Customers today expect a very high overall level of service in hospitality, tourism, and leisure. Competition in these fields will thus be driven by strategies focusing on quality of service to add value, as opposed to product or price differentiation. Service Quality Management in Hospitality, Tourism, and Leisure highlights concepts and strategies that will improve the delivery of hospitality services, and provides clear and simple explanations of theoretical concepts as well as their practical applications! Practitioners and educators alike will find this book to be invaluable in their businesses and in preparing students for the business world. This essential book provides you with clear, comprehensive explanations of theoretical concepts and methods that will give you the competitive edge in this fast-changing field. Topics covered include: services management marketing operations management human resources management service quality management Service Quality Management in Hospitality, Tourism, and Leisure brings together an array of pertinent materials that will measure and enhance customer satisfaction and help you provide superior hospitality services, and groups them in easy-to-use clusters for quick reference.

It is vital for hospitality management students to understand key management concepts as part of the complex and intimate nature of the services industry. Principles of Management for the Hospitality Industry is designed specifically for hospitality students who need to be able to use management tools and techniques to become successful hospitality managers. By placing you at the heart of an imaginary workplace this book offers the opportunity to work through all of the items of discussion for each topic. The chapter begins with a scenario to prompt an exploration of a given topic, and concludes with the outcome of this scenario to reinforce the lessons learnt throughout the chapter. Highly practical in approach, this is an up-to-date and skilful integration of all core areas of management. It is packed with tools and techniques to aid learning and understanding: improve your professional management vocabulary with definitions in each chapter, and a complete glossary of terms visualize key concepts with over one hundred explanatory diagrams gain confidence by testing your understanding on the accompanying website practical applications of theory are illustrated in international case studies throughout the book discussion questions prompt an exploration of key concepts.

The SAGE Handbook of Tourism Management is a critical, authoritative review of tourism management, written by leading international thinkers and academics in the field. Arranged over two volumes, the chapters are framed as critical synoptic pieces covering key developments, current issues and debates, and emerging trends and future considerations for the field. The two volumes focus in turn on the theories, concepts and disciplines that underpin tourism management in volume one, followed by examinations of how those ideas and concepts have been applied in the second volume. Chapters are structured around twelve key themes: Volume One Part One: Researching Tourism Part Two: Social Analysis Part Three: Economic Analysis Part Four: Technological Analysis Part Five: Environmental Analysis Part Six: Political Analysis Volume Two Part One: Approaching Tourism Part Two: Destination Applications Part Three: Marketing Applications Part Four: Tourism Product Markets Part Five: Technological Applications Part Six: Environmental Applications This handbook offers a fresh, contemporary and definitive look at tourism management, making it an essential resource for academics, researchers and students.

This introductory textbook shows you how to apply the principles of marketing within the hospitality industry. Written specifically for students taking marketing modules within a hospitality course, it contains examples and case studies that show how ideas and concepts can be successfully applied to a real-life work situation. It emphasizes topical issues such as sustainable marketing, corporate social responsibility and relationship marketing. It also describes the impact that the internet has had on both marketing and hospitality, using a variety of tools including a wide range of internet learning activities. This 3rd Edition has been updated to include: Coverage of hot topics such as use of technology and social media, power of the consumer and effect on decision making, innovations in product design and packaging, ethical marketing and sustainability marketing Updated online resources including: power point slides, test bank of questions, web links and additional case studies New and updated international case studies looking at a broad range of hospitality settings such as restaurants, cafes and hotels New discussion questions to consolidate student learning at the end of each chapter.

Airports, hotels, bars, and restaurants all present opportunities for hospitality to touch the life of a stranger. In our increasingly data-driven world, we’ve created systems to quantify, digitize, and calculate how to get the most out of these moments of interaction, but is data really the only way to know if we’re truly being of service? Smart hoteliers and restaurateurs understand the power of personal interactions, and as the drive to digital speeds up, the ability to craft a meaningful human interaction will be a big differentiator in the market battle for guest satisfaction and retention. Using examples from over thirty years of international travel and experience in the hospitality industry, Kirsten and Paul Moxness explore key elements of creating personal experiences for guests, including: - Making genuine gratitude a natural and contagious habit - Respecting upgrades and freebies, and
Access Free Service Management Principles For Hospitality And Tourism

handling necessary downgrades - Encouraging supportive teams and empowering each employee to provide exceptional experiences - Taking a compassionate and proactive approach to safety and crisis management and resolving problems. Digital cannot replace human interaction, and hospitality is all about making memorable moments of personal experience. Spin the Bottle Service is here to show you that making the most of the touchpoints beyond digital can be as easy as a twist of the wrist.

For courses in Introduction to Revenue Management. The first of its kind, this book was written to address the emerging course in Hospitality focused on revenue management. Based on the authors’ years of industry experience, this book includes a model for understanding the revenue management process and reveals four basic building blocks to revenue management success. With chapters dedicated to consumer behavior, economic principles, and strategic management, it outlines key processes and stages of revenue management planning. Four unique application chapters tailor concepts to specific segments of the industry and professional profiles help students learn about possibilities within the field.

International Hospitality Management: issues and applications brings together the latest developments in global hospitality operations with the contemporary management principles. It provides a truly international perspective on the hospitality and tourism industries and provides a fresh insight into hospitality and tourism management. The text develops a critical view of the management theory and the traditional theories, looking at how appropriate they are in hospitality and tourism and in a multicultural context. The awareness of cultural environments and the specifications imposed by those cultures will underpin the whole text. International Hospitality Management is designed to instill a greater awareness of the international factors influencing the strategies and performances of hospitality organisation. The approach focuses on a critical analysis of the relevance and application of general management theory and practice to the hospitality industry. Consisting of three 3 parts divided into 14 chapters, each of which deals with a major topic of international management, the book has been thoroughly developed with consistent learning features throughout, including: Specified learning outcomes for each chapter International case studies including major world events such as the September 11 Terrorist Attacks, the Argentine Financial Crisis, The SARS virus, The Institution of Euro, the accession of China to the World Trade Organization, and the expansion of European Union, as well as international corporations such as Marriott, Hilton, Intercontinental, McDonalds, Starbucks etc. It introduces the global market situation, including Americas, Europe, Asia Pacific, and Middle East. Study questions and discussion questions to consolidate learning and understanding. Links to relevant websites at the end of each chapter On-line resources and a test bank is available for lecturers and students

Service Management Principles for Hospitality and Tourism gives an introduction to hospitality and tourism and talks about the role of communication in this sector. It brings the focus of the readers to food service management and the aspect of marketing in the hospitality industry. Also discussed in the book is the quality management in the hospitality industry, the role of customer satisfaction in this sector, the management of corporate travel and tourists, the management in technological and networking sense, the challenges that lie in the hospitality and tourism sector and the future that the sector may undergo. The readers are provided with the basic knowledge on all the possible aspects of the management of hospitality and tourism sector.

For courses in Introduction to Revenue Management. The first of its kind, this book was written to address the emerging course in Hospitality focused on revenue management. Based on the authors’ years of industry experience, this book includes a model for understanding the revenue management process and reveals four basic building blocks to revenue management success. With chapters dedicated to consumer behavior, economic principles, and strategic management, it outlines key processes and stages of revenue management planning. Four unique application chapters tailor concepts to specific segments of the industry and professional profiles help students learn about possibilities within the field. The full text downloaded to your computer With eBooks you can: search for key concepts, words and phrases make highlights and notes as you study share your notes with friends eBooks are download to your computer and accessible either offline through the Bookshelf (available as a free download), available online and also via the iPad and Android apps. Upon purchase, you'll gain instant access to this eBook. Time limit The eBooks products do not have an expiry date. You will continue to access your digital ebook products whilst you have your Bookshelf installed.

This handbook consists of 19 chapters that critically review mainstream hospitality marketing research topics and set directions for future research efforts. Internationally recognized leading researchers provide thorough reviews and discussions, reviewing hospitality marketing research by topic, as well as illustrating how theories and concepts can be applied in the hospitality industry. The depth and coverage of each topic is unprecedented. A must-read for hospitality researchers and educators, students and industry practitioners.

*Franchising in the Hospitality Industry* provides an overview of the issues, debates and challenges associated with business franchising. In two parts, this text firstly looks at the issues from both an academic and practitioner perspective. The second part looks more closely at service sector groups in the hospitality industry, such as hotels, leisure and catering using national and international examples and illustrations. These demonstrate how the theories and debates discussed in the first part, are tackled in real life situations. Examples used are from well known companies such as McDonalds, Baskin Robbins, Burger King, Choice Hotels, Holiday Inn, Domino Pizza, Pierre Victoire amongst others.
The Routledge Handbook of Tourism Experience Management and Marketing offers a comprehensive and thorough inquiry into both customary and emergent issues of tourism experience and co-creation. Drawing together contributions from 83 authors from 28 countries with varied backgrounds and interdisciplinary interests, the handbook highlights multiple representations and interpretations of the theme. It also integrates a selection of illustrative global case studies to effectively present its chapter contents. Tourism experience drives the contemporary tourist’s behavior as they travel in pursuit of experiencing unique and unusual destinations and activities. Creating a memorable and enduring experience is therefore a prerequisite for the all tourism business organizations irrespective of the nature of their products or services. This handbook focuses on conceptualizing, designing, staging, managing and marketing paradigms of tourism experiences from both supply and demand perspectives. It sheds substantial light on the contemporary theories, practices and future developments in the arena of experiential tourism management and marketing. Encompassing the latest thinking and research themes, this will be an essential reference for upper-level students, researchers, academics and industry practitioners of hospitality as well as those of tourism, gastronomy, management, marketing, consumer behavior, cultural studies, development studies and international business, encouraging dialogue across disciplinary boundaries.

This book examines the impact of the Fourth Industrial Revolution on business strategy, marketing, management, sustainability innovation, and various kinds of industry. It provides a broad overview of ways that organisations have sought to develop a digital strategy, and explores the challenges and opportunities posed by a rapidly transforming digital world. It draws on European and Russian case studies, with chapters addressing smart cities, corporate governance, the digital single market, and agrobusiness. This book will be of interest to academics and practitioners in management and economics, who are interested in digital strategies performance in global markets.

A comprehensive text and resource book designed to explain the latest developments in and new complexities of managing modern bars- be they stand alone or part of larger institutions such as hotels and resorts.

From restaurants to resorts, the hospitality industry demands strong operations management to delight guests, develop employees, and deliver financial returns. This introductory textbook provides students with fundamental techniques and tools to analyse and improve operational capabilities of any hospitality organization.

“Great retailers are great at service. No exceptions. This book offers a wealth of insight into delivering excellent retail service.” ---Leonard L. Berry, Distinguished Professor of Marketing, N.B Zale Chair in Retailing and Market Leadership, Mays Business School, Texas A&M University "With a growing understanding of service as a phenomenon and perspective of business and marketing, retailers are increasingly seeing the need to transform from distribution of products to service providers. This book includes considerable insight regarding the importance of the service perspective and how it can be implemented in retailing.” --Christian Grönroos, Professor of Service and Relationship Marketing, CERS Centre for Relationship Marketing and Service Management, Hanken School of Economics, Finland "Consisting of chapters written by leading scholars in service management and retailing from around the world, this comprehensive book offers rich insights for how retailers can excel and achieve sustainable competitive advantage by invoking and implementing service management principles. This enlightening book is a valuable resource for students, researchers and practitioners with an interest in retailing." --A. "Parsu" Parasuraman, Professor of Marketing & The James W. McLamore Chair, School of Business Administration, University of Miami Coral Gables, Florida "Service excellence and service innovation are critical for success in today’s competitive retail marketplace. Service Management: The New Paradigm in Retailing provides a contemporary and transformative lens for accomplishing these essential goals.” --Mary Jo Bitner, Professor, Director Center for Services Leadership, W.P. Carey School of Business, Arizona State University

Hospitality Services is the first step on the path to a career in the hospitality industry. This text introduces students to the five segments within the industry foodservice, lodging, travel, tourism, and recreation. Day-to-day business operations are also covered to prepare learners for advanced courses and a career within the field. Career planning chapters lead students through researching careers, succeeding in the workplace, and starting their own businesses. Customer service and industry-wide technology is discussed throughout the text. Hospitality Ethics and Going Green features address industry hot topics. Profiles spotlight successful hospitality professionals to inspire students and demonstrate career options."

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