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If we do that, everything around us will improve as well. This article will consider 15 restaurant management tips that can get you on the path to managerial success. 1. Display A Positive Attitude. Your positive attitude—or lack thereof—can dramatically affect the mood of the entire

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your restaurant from customers. In addition to the government agencies and non-profit organizations listed in the back of this manual, we offer monthly training courses for restaurant owners and managers at certain NYC Business Solutions Centers. (See page 41).

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