



**Timothy L. Bauman DHCFA, C.D.M., C.F.P.P.
Biography**

Tim holds the title of Distinguished Healthcare Food Service Administrator (DHCFA) and has been the food and nutrition services director at Wood County Hospital in Bowling Green, Ohio for the past eighteen years, starting his food industry career in 1973. Tim received his bachelor's degree from the University of Toledo in management and E-Commerce, graduated the Dietary Managers Program at Owens Community College, and is a certified dietary manager. Tim has been a member of the National Board of Directors for A.S.H.F.S.A. (The American Society of Healthcare Food Service Administrators), an affiliate of the American Hospital Association. He was the 1998, 1999 and 2001 recipient of the A.S.H.F.S.A. "Chip off the Bloch" award for innovation in food service. Tim was the 2006 recipient of the Jacques Bloch award, the highest healthcare foodservice industry award. In August of 2008 Tim became a member of the National Center for Nutrition Leadership as a Fellow in Nutrition. He is an item writer for the CBDM (Certifying Board of Dietary Managers) helping create the exam for Certified Dietary Managers, along with being a regular publisher in several food service professional magazines. Tim is Chairman of the Advisory Committee for the College of Family and Consumer Sciences at the Bowling Green State University (BGSU) program for dietetics. He instructs the "Business Management in Dietetics" course for BGSU. He is president of Bauman Business Solutions Ltd., a food service consulting firm. Tim is a regular speaker at major industry seminars and workshops including the American Dietetic Association, A.S.H.F.S.A., the Dietary Managers Association (DMA), local and regional chef's associations and wherever key topics on foodservice management are in demand.

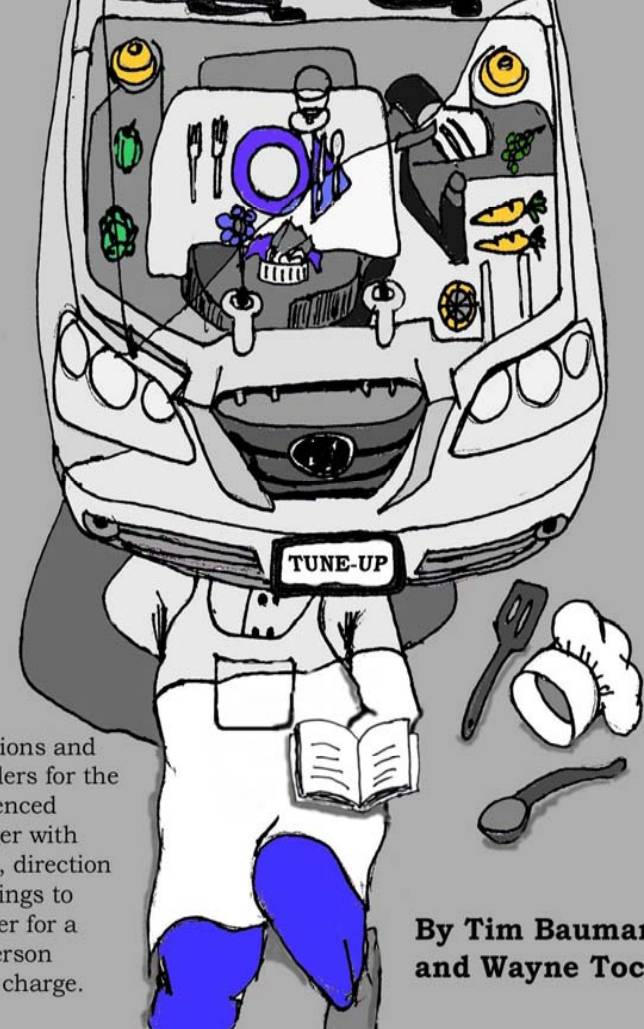
**Wayne Toczek CEO of Innovations Services
Biography**

Wayne is founder and CEO of Innovations Services, a food service training and consulting company to the restaurant, education and healthcare industries. Wayne received his bachelor of science degree at Indiana University of PA in dietetics in 1987. He is the author of the cultural change book called "The Dining Experience." This book has been receiving great reviews and is sold in every state, as well as internationally. His second book, "The Price and Cost of a Customer Experience" has been recently published and is a hot topic with all segments of the industry. He also speaks for health care organizations and at many food shows. He has personally surveyed hundreds of foodservice operations over the past 23 years and has worked as District Manager for one of the largest contract foodservice management companies in the country. His experience as a Civil Moneys Penalty (CMP) consultant for the state of Indiana provides him with a unique perspective on challenges in the foodservice industry. He is a Sanitarian RDE for the state of Ohio. Wayne is an instructor for ServSafe and Employee ServSafe, food safety education and certification programs from the National Restaurant Association Educational Foundation. He is co-owner of The Lapatea restaurant in Norwalk, Ohio, specializing in good food and great service. This concept is on the cutting edge and soon to become a sought after franchise in the foodservice industry Wayne has created fun and interesting training videos, software for long term care, posters and cartoons for the foodservice industry and is the author of many articles about foodservice and innovative dining programs for professional magazines.

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The Food Service Managers' Tune-up Book



Reflections and reminders for the experienced manager with course, direction and things to consider for a new person taking charge.

By Tim Bauman and Wayne Toczek



I. An Overview of Food Service

Contains a fresh look at each of the segments in the industry.

II. The Menu is Everything

The steadfast favorite that everyone will remember.

III. Purchasing Goods and Services

The best value and when done right always a winner!

IV. Production Systems—Putting it All Together

It starts with the recipe.

V. Staffing Personnel and Scheduling

Maximizing the team with motivation and training.

VI. Understanding the Budget—Hit or Miss

The key ingredient is knowledge.

VII. Regulatory Considerations

Doing it the way it should be.

VIII. Technology Issues

Dishing up the maximum mix and turning on a dime.

IX. Kitchen Design and Technology

The latest and greatest stuff, a fantastic dish.

X. Catering the Best Impression—Advanced Marketing

All the tips for catering success.

XI. Leading Change

Food for thought on the abandonment of what we do.

XII. Resources—References to Support Your Program

All flavors blending just right.



No manager's meal should be without these:

- Joint Commission Checklist
- Food Code Quick Reference
- Glossary of Terms and Acronyms
- Footnotes
- References and Sources Cited
- Special Events Form (External Clients)
- Dining Services Request (Internal Clients)

Great endings such as:

- New year! New goals! New budget!
- Twelve budget tips to consider.
- Catering Checklist Development
- Twenty-four catering tips to add pizzaz.
- Regulations: what you can do, not what you can 't do.
- More Than a Meal
- Analyzing Customer Demographics
- Group Purchasing Organizations

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