

# **“THE” book on Canadian restaurant accounting standards**

*“Canadian Restaurant Accounting is the pre-eminent book on restaurant accounting standards in the country. Books such as this provide clarity on the challenges of restaurant bookkeeping, accounting and internal controls.*

*It is an excellent resource, and a ‘must have’ reference tool for students, foodservice managers and restaurateurs. I would highly recommend that it become a fixture in everyone’s library.”*

**John Walker, Dean, Centre for Hospitality & Culinary Arts,  
George Brown College, Toronto**

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*“Canadian Restaurant Accounting is a must for any restaurateur operating in today’s market. It provides clear and necessary guidance with regard to restaurant accounting, bookkeeping, and internal controls.”*

**Grey Sisson, Chairman, SIR Corp.  
(Service Inspired Restaurants)**

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*“It takes careful planning and well-informed decisions to manage a profitable restaurant or foodservice business. Canadian Restaurant Accounting is an invaluable resource, whether you’re operating a restaurant now, or getting ready to enter the business.”*

**John Rothschild, Chairman and CEO,  
Prime Restaurants of Canada**

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*“This is the quintessential resource for teaching introductory accounting and internal controls to Canadian hospitality students. The content is to the point and focused on our industry.”*

**Griff Tripp, Hospitality Management Instructor,  
Vancouver Island University**

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Canadian Restaurant  
and Foodservices  
Association

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