

kfc policies and procedures

kfc policies and procedures are the backbone of the global fast-food giant, ensuring consistency, quality, and a safe dining experience for millions of customers worldwide. From stringent food safety protocols to detailed operational guidelines and employee conduct expectations, understanding KFC's comprehensive framework is crucial for franchisees, employees, and even informed consumers. This article delves deep into the multifaceted world of KFC policies and procedures, exploring key areas such as food preparation, customer service, health and safety, employee management, and ethical business practices. We will dissect how these established guidelines contribute to the brand's enduring success and its commitment to delivering the iconic taste of Kentucky Fried Chicken.

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Understanding the Core of KFC Policies and Procedures

At its core, KFC policies and procedures are designed to safeguard the brand's reputation, ensure operational efficiency, and provide a consistent, high-quality experience for every customer. These comprehensive guidelines are not merely suggestions; they are mandatory directives that govern every aspect of the business, from the moment ingredients arrive at a restaurant to the final interaction with a customer. The meticulous attention to detail within these policies reflects KFC's commitment to excellence and its understanding that adherence to established protocols is paramount for sustained success in the competitive fast-food landscape. This framework allows for scalability, enabling KFC to maintain its standards across thousands of locations globally.

Food Safety and Quality Assurance: The Heart of KFC

Operations

Food safety and quality assurance are arguably the most critical pillars of KFC's operational policies and procedures. The brand understands that its reputation is intrinsically linked to the safety and taste of its food. Therefore, every step in the food lifecycle, from sourcing raw materials to serving the final product, is governed by stringent protocols to prevent contamination, maintain freshness, and uphold the signature flavor profile that customers expect.

Ingredient Sourcing and Handling

KFC has robust policies in place for sourcing its ingredients. Suppliers are rigorously vetted to ensure they meet strict quality and safety standards. This includes audits for hygiene, animal welfare, and the absence of harmful substances. Upon arrival at KFC restaurants, ingredients are inspected for quality and freshness. Proper storage is also a key component, with specific temperature requirements and organizational methods to prevent cross-contamination. This meticulous approach to ingredient handling forms the foundation of the high-quality food served.

Food Preparation and Cooking Standards

The iconic taste of KFC chicken is achieved through carefully defined preparation and cooking procedures. These policies detail the exact methods for marinating, breading, and frying the chicken to achieve the perfect crispy texture and savory flavor. Specific cooking times, temperatures, and oil quality standards are mandated to ensure that the chicken is cooked thoroughly and safely, eliminating any potential health risks. These standardized cooking procedures are vital for maintaining brand consistency across all outlets.

Hygiene and Sanitation Protocols

Maintaining a clean and sanitary environment is non-negotiable at KFC. Comprehensive hygiene and sanitation policies cover everything from handwashing frequencies and techniques for employees to the regular cleaning and sanitization of all surfaces, equipment, and dining areas. These protocols are designed to prevent the spread of germs and bacteria, ensuring a safe environment for both customers and staff. Regular training and audits are conducted to ensure strict adherence to these vital health measures.

Temperature Control and Monitoring

Precise temperature control is essential throughout the food handling process. KFC policies dictate specific temperature ranges for storing raw ingredients, holding cooked food, and serving hot and cold items. Regular monitoring and recording of temperatures are mandatory to ensure that food is kept out of the "danger zone" where bacteria can multiply rapidly. This includes adherence to guidelines for refrigeration, freezing, and maintaining food at serving temperatures, all of which are critical for food safety and quality.

Customer Service Excellence: Building Brand Loyalty

Beyond the food itself, KFC's policies and procedures place significant emphasis on customer service. Creating a positive and welcoming experience is crucial for retaining customers and fostering brand loyalty. These guidelines aim to ensure that every customer interaction is efficient, friendly, and resolves any issues promptly and effectively.

Order Accuracy and Speed

Streamlined order-taking and preparation processes are a key focus. KFC policies outline procedures for efficient order entry, accurate assembly of meals, and timely delivery to the customer. This includes training staff on menu items, upselling techniques, and the use of technology to minimize errors and reduce wait times. The goal is to provide a fast and accurate service that meets customer expectations.

Customer Interaction and Complaint Resolution

The way staff interact with customers is governed by specific policies aimed at promoting politeness, helpfulness, and efficiency. Training programs equip employees with the skills to handle inquiries, provide menu information, and, importantly, to resolve customer complaints with empathy and professionalism. Clear procedures are in place for escalating issues that cannot be resolved at the front line, ensuring that customer dissatisfaction is addressed effectively and efficiently.

Cleanliness of Dining Areas

The customer's experience extends beyond the counter. KFC policies mandate regular cleaning and maintenance of dining areas, restrooms, and exterior spaces. This includes ensuring tables are cleared and wiped down promptly, floors are clean, and general tidiness is maintained throughout operating hours. A clean and inviting dining environment contributes significantly to customer satisfaction and reinforces the brand's commitment to a positive experience.

Employee Conduct and Workplace Policies

The behavior and conduct of employees are critical to KFC's operations and brand image. A well-defined set of workplace policies ensures a safe, respectful, and productive environment for all staff members.

Dress Code and Personal Hygiene

KFC enforces a strict dress code and personal hygiene policy for all employees. This typically includes wearing a clean uniform, hairnets, and appropriate footwear. Emphasis is placed on maintaining good personal hygiene, including regular handwashing, to prevent the contamination of food. These standards are essential for both health and safety reasons and for presenting a professional image to customers.

Workplace Safety and Incident Reporting

The safety of employees is a top priority. KFC policies outline procedures for maintaining a safe work environment, including guidelines for using equipment, handling hot items, and preventing slips and falls. Employees are trained on safety protocols, and clear procedures are in place for reporting accidents, injuries, or any unsafe conditions. Prompt reporting and investigation of incidents help prevent future occurrences and ensure a secure workplace.

Harassment and Discrimination Policies

KFC is committed to fostering an inclusive and respectful workplace, free from harassment and discrimination. Policies are in place to define unacceptable behaviors, provide avenues for reporting such incidents, and ensure fair and thorough investigations. These policies protect employees and uphold the company's commitment to equal opportunity and a positive work culture.

Performance Standards and Training

To ensure consistent quality and service, KFC has established clear performance standards for its employees. These standards are supported by comprehensive training programs that cover job-specific skills, customer service, food safety, and company policies. Ongoing training and performance evaluations help employees develop their skills and contribute effectively to the team and the brand's objectives.

Operational Efficiency and Brand Consistency

Maintaining operational efficiency and brand consistency across all locations is a key objective of KFC's policies and procedures. These guidelines help streamline operations, manage resources effectively, and ensure that every KFC restaurant delivers the same high-quality product and experience.

Inventory Management

Effective inventory management is crucial for minimizing waste, ensuring product availability, and controlling costs. KFC policies provide guidance on ordering, receiving, storing, and tracking inventory. This includes implementing systems for stock rotation (First-In, First-Out) and regular stocktaking to maintain optimal stock levels and reduce the risk of spoilage or stockouts.

Equipment Maintenance and Usage

The proper maintenance and usage of kitchen equipment are essential for both food safety and operational efficiency. KFC policies detail regular cleaning schedules, routine maintenance checks, and specific operating instructions for all equipment. This ensures that equipment functions correctly, reduces the likelihood of breakdowns, and contributes to the consistent preparation of food.

Franchise Standards and Compliance

As a franchised business, KFC has a set of rigorous standards that all franchisees must adhere to. These policies cover everything from restaurant design and layout to operational procedures, marketing, and quality control. Regular audits and support from KFC corporate ensure that all franchised locations comply with these established standards, thereby maintaining brand integrity and consistency worldwide.

Ethical Business Practices and Corporate Responsibility

KFC's commitment extends beyond operational excellence to encompass ethical business practices and corporate responsibility. Policies in these areas reflect the company's dedication to sustainable operations, community engagement, and responsible corporate citizenship.

Sustainability Initiatives

KFC has implemented policies and initiatives focused on environmental sustainability. This can include efforts to reduce waste, improve energy efficiency, and promote responsible sourcing of materials. Such initiatives demonstrate a commitment to minimizing the company's environmental footprint and operating in a more sustainable manner.

Community Engagement

The company often has policies in place to encourage and guide its restaurants in engaging with their local communities. This can involve supporting local charities, participating in community events, and contributing to local economic development. These efforts help build positive relationships and strengthen the brand's presence within the communities it serves.

Data Privacy and Security

In today's digital age, KFC's policies also address data privacy and security. These guidelines ensure that customer information and proprietary company data are handled with the utmost care and protected from unauthorized access or breaches. Adherence to privacy regulations is paramount for maintaining customer trust and complying with legal requirements.

The Impact of KFC Policies and Procedures on Brand Reputation

The consistent application of KFC's policies and procedures has a profound and direct impact on its brand reputation. By prioritizing food safety, customer service, operational efficiency, and ethical conduct, KFC has built a globally recognized brand synonymous with quality and reliability. These established guidelines serve as a promise to customers that they can expect a consistent and positive experience, regardless of which KFC they visit. This unwavering commitment to standards is a key

differentiator in the competitive fast-food industry, fostering trust and loyalty among its vast customer base.

Frequently Asked Questions

What are KFC's current policies regarding employee health and safety, particularly concerning foodborne illnesses?

KFC maintains stringent health and safety protocols, including mandatory handwashing procedures, regular sanitization of all surfaces and equipment, and comprehensive training on food handling. Employees exhibiting symptoms of illness are required to stay home and follow established reporting procedures to prevent the spread of foodborne pathogens. These policies are designed to align with and often exceed local health department regulations.

How does KFC address concerns about ethical sourcing of ingredients, especially chicken, in its supply chain?

KFC is committed to ethical sourcing and has established supplier standards that address animal welfare, environmental sustainability, and labor practices. They work with suppliers who adhere to these standards, which often involve third-party audits and continuous improvement initiatives. Specific details on their commitments and progress are typically published in their corporate social responsibility reports.

What are the procedures for handling customer complaints and feedback at KFC locations?

KFC has a multi-tiered approach to handling customer complaints. Front-line employees are trained to address minor issues directly. For more complex concerns, complaints are escalated to management. Customers can also provide feedback through the KFC website, app, or a dedicated customer service line. These channels allow for detailed reporting and prompt follow-up to ensure customer satisfaction and identify areas for operational improvement.

What are KFC's current employment policies regarding fair wages, benefits, and opportunities for advancement for their staff?

KFC's employment policies aim to provide competitive wages and benefits, which can vary by region and position. They emphasize a commitment to fair labor practices and offer opportunities for career advancement through internal training programs and promotion pathways. Specific details regarding wage ranges and benefits packages are generally communicated during the hiring process and are subject to local labor laws and company-wide compensation structures.

What are KFC's procedures for managing food waste and

promoting sustainability in their restaurant operations?

KFC is increasingly focused on sustainability and has implemented various procedures to manage food waste. This can include optimized inventory management to reduce spoilage, donation programs for surplus food where feasible and permitted, and ongoing efforts to explore innovative packaging solutions that are more environmentally friendly. Many locations also participate in recycling programs for materials like cardboard and plastics.

Additional Resources

Here are 9 book titles related to KFC policies and procedures, with descriptions:

1. The Colonel's Code: A Manual for Culinary Compliance

This comprehensive guide delves into the stringent food safety and preparation standards that define KFC's operational excellence. It outlines step-by-step instructions for every menu item, emphasizing hygiene protocols, ingredient handling, and cooking temperatures. Understanding and adhering to these principles is presented as fundamental to maintaining the brand's trusted reputation and ensuring customer satisfaction.

2. Finger Lickin' Good Operations: Streamlining Kitchen Workflow at KFC

This book focuses on the practical application of KFC's operational procedures within the kitchen environment. It explores efficient workflow design, inventory management techniques, and team coordination strategies. The goal is to maximize productivity while upholding the quality and consistency that customers expect from every KFC experience.

3. Serving with Southern Charm: Customer Service Excellence at KFC

This title highlights the essential customer service policies and training modules employed by KFC. It covers best practices for greeting customers, taking orders accurately, handling complaints gracefully, and fostering a positive dining experience. The book emphasizes how embodying the brand's welcoming ethos contributes directly to customer loyalty and repeat business.

4. The Art of the Recipe: Preserving KFC's Secret Blends and Preparation

This book examines the detailed policies surrounding the proprietary recipes and ingredient sourcing at KFC. It touches upon the strict guidelines for ingredient selection, quality control, and the precise methods used to achieve the signature taste. Maintaining the integrity of these secret blends is presented as a critical element of the brand's enduring success.

5. Franchise Foundations: Navigating KFC's Business and Operational Frameworks

Geared towards potential and existing franchisees, this book outlines the comprehensive policies and procedures required to operate a KFC establishment successfully. It covers legal agreements, brand standards, marketing guidelines, and financial management protocols. The text serves as a roadmap for ensuring consistency and profitability across all franchised locations.

6. The People's Pressure Cooker: Employee Training and Development at KFC

This volume explores the detailed training programs and career development pathways available to KFC employees. It outlines policies for onboarding new staff, continuous skill enhancement, and performance management. The book emphasizes how investing in employee training directly impacts operational efficiency and the overall customer experience.

7. Cleanliness is Key: Maintaining KFC's High Standards of Hygiene

This title is dedicated to the rigorous cleaning and sanitation procedures mandated by KFC. It details protocols for maintaining a spotless restaurant environment, from kitchen equipment to dining areas and restrooms. Adherence to these policies is presented as paramount for public health and brand integrity.

8. Supply Chain Secrets: Ensuring Quality and Consistency from Source to Shelf at KFC

This book delves into the intricate policies and procedures governing KFC's supply chain management. It covers the selection of suppliers, quality assurance measures for ingredients, and the logistics of delivering fresh products to restaurants. The focus is on how a robust and well-managed supply chain underpins the consistency and quality of every meal served.

9. Brand Guardians: Upholding KFC's Marketing and Communication Standards

This publication examines the policies and guidelines for KFC's marketing and external communications. It outlines brand voice, advertising principles, social media engagement rules, and public relations strategies. The book emphasizes how consistent and effective communication is crucial for maintaining brand image and connecting with consumers.

Kfc Policies And Procedures

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KFC Policies and Procedures: A Comprehensive Guide

Author: Kenneth R. Miller, Esq. (Fictional Author for illustrative purposes)

Outline:

Introduction: The Importance of Understanding KFC Policies and Procedures

Chapter 1: Employee Policies: Hiring, Training, Compensation, Benefits, Performance Management, and Termination.

Chapter 2: Operational Policies: Food Safety and Handling, Customer Service Standards, Store Maintenance, Inventory Management, and Loss Prevention.

Chapter 3: Franchisee Policies: Agreement Terms, Royalties and Fees, Marketing Support, and Operational Standards.

Chapter 4: Legal and Compliance Policies: Labor Laws, Health Regulations, and Data Privacy.

Chapter 5: Crisis Management and Emergency Procedures: Handling Customer Complaints, Public Relations, and Emergency Response Plans.

Conclusion: Maintaining Compliance and Continuous Improvement.

KFC Policies and Procedures: A Comprehensive Guide

Understanding KFC's policies and procedures is crucial for anyone involved with the brand, whether as an employee, franchisee, or customer. This comprehensive guide delves into the various aspects of KFC's operational framework, highlighting its significance for maintaining brand consistency, ensuring food safety, and fostering a positive customer experience. From employee management to legal compliance, this resource provides a detailed overview of the key policies and procedures that govern KFC's operations worldwide.

Chapter 1: Employee Policies at KFC

KFC's success hinges on its employees. Effective employee policies are critical for attracting, retaining, and motivating a skilled workforce. These policies typically cover a wide range of topics, including:

Hiring and Recruitment: KFC employs a standardized hiring process designed to attract candidates who embody the brand's values. This involves job postings, application screening, interviews, background checks, and reference verifications. The process aims to select individuals with the right skills and personality fit for the roles. Diversity and inclusion initiatives are often integrated into the hiring process to ensure a representative workforce.

Training and Development: KFC provides comprehensive training programs to equip its employees with the necessary skills and knowledge to perform their jobs effectively. This training covers food preparation, customer service, cash handling, safety protocols, and operational procedures. Ongoing training and development opportunities are also often provided to enhance employee skills and career progression.

Compensation and Benefits: KFC offers competitive compensation packages, including hourly wages, bonuses, and benefits, such as health insurance, paid time off, and retirement plans. The specific compensation and benefits offered may vary depending on location, position, and tenure. These packages are designed to attract and retain talent within a competitive job market.

Performance Management: KFC uses performance management systems to monitor employee performance, provide feedback, and identify areas for improvement. Regular performance reviews are conducted, often with clear expectations and goals set in advance. These reviews serve as opportunities for employees to receive constructive criticism and recognition for their achievements.

Employee Discipline and Termination: KFC has clear policies regarding employee discipline and termination. Progressive disciplinary measures are usually implemented, starting with verbal warnings and progressing to written warnings, suspension, and ultimately, termination. Termination procedures are typically outlined in employee handbooks and adhere to local labor laws. Just cause and due process are generally followed.

Chapter 2: Operational Policies at KFC

Efficient operations are vital for KFC's profitability and brand reputation. Operational policies cover

numerous aspects of running a KFC restaurant, including:

Food Safety and Handling: Stringent food safety and handling procedures are implemented across all KFC locations. These procedures comply with all relevant health regulations and aim to prevent foodborne illnesses. This includes proper food storage, temperature control, hand washing, and hygiene practices. Regular inspections and audits ensure adherence to these standards.

Customer Service Standards: KFC prioritizes providing exceptional customer service. This involves training employees to be friendly, courteous, efficient, and helpful. Customer service standards often encompass elements like greeting customers promptly, taking orders accurately, providing fast and accurate service, and handling customer complaints effectively.

Store Maintenance and Cleanliness: Maintaining a clean and well-maintained restaurant is crucial for attracting and retaining customers. KFC's operational policies dictate regular cleaning schedules, equipment maintenance, and repair procedures. This ensures a safe and pleasant dining environment for customers.

Inventory Management: Effective inventory management helps minimize waste and ensure that enough supplies are available to meet customer demand. KFC uses inventory management systems to track stock levels, place orders, and monitor inventory turnover. This is crucial for maintaining efficient operations and minimizing food spoilage.

Loss Prevention: KFC implements loss prevention strategies to minimize theft and waste. These strategies may include security cameras, inventory controls, cash handling procedures, and employee training on loss prevention techniques. This safeguards the company's assets and profitability.

Chapter 3: Franchisee Policies at KFC

KFC operates through a franchise model, meaning many restaurants are owned and operated by franchisees. Specific policies govern the relationship between KFC and its franchisees:

Franchise Agreements: Detailed franchise agreements outline the terms and conditions of the franchise relationship. These agreements define responsibilities, rights, and obligations for both KFC and the franchisee. They typically cover aspects such as territory rights, fees, marketing, and operational standards.

Royalties and Fees: Franchisees pay royalties and fees to KFC for the right to use the brand and its systems. These fees contribute to the ongoing support provided by KFC to its franchisees, such as marketing assistance, training, and operational guidance. The specific fees and their calculation are clearly outlined in franchise agreements.

Marketing Support: KFC provides marketing support to its franchisees, including national advertising campaigns, local marketing initiatives, and promotional materials. This coordinated marketing effort helps build brand awareness and drive customer traffic to franchise locations.

Operational Standards: Franchisees are required to adhere to KFC's operational standards to

maintain brand consistency. This includes following established procedures for food preparation, customer service, store cleanliness, and other operational aspects. Regular inspections and audits ensure adherence to these standards.

Chapter 4: Legal and Compliance Policies at KFC

KFC adheres to all applicable laws and regulations, including:

Labor Laws: KFC complies with all relevant labor laws regarding employee wages, hours, working conditions, and benefits. This includes compliance with minimum wage laws, overtime regulations, and other labor standards.

Health Regulations: KFC strictly adheres to all health and safety regulations related to food handling, sanitation, and employee safety. Regular inspections and audits by health authorities ensure compliance with these regulations.

Data Privacy: KFC protects the privacy of customer data in accordance with relevant data protection laws. This includes secure data storage, responsible data handling, and compliance with regulations like GDPR (in Europe) and CCPA (in California).

Chapter 5: Crisis Management and Emergency Procedures at KFC

KFC has established procedures for handling various crises and emergencies:

Handling Customer Complaints: KFC provides clear guidelines for handling customer complaints, including procedures for addressing complaints promptly, resolving issues fairly, and escalating serious complaints to management.

Public Relations: KFC has a dedicated public relations team responsible for managing the brand's reputation and responding to media inquiries. They handle crisis communication and ensure that information is disseminated accurately and effectively.

Emergency Response Plans: KFC develops and implements emergency response plans for various scenarios, including fires, power outages, and natural disasters. These plans outline procedures for evacuating employees and customers, contacting emergency services, and securing the premises.

Conclusion: Maintaining Compliance and Continuous

Improvement

Maintaining compliance with all relevant policies and procedures is crucial for KFC's long-term success. This involves regular training, audits, and ongoing efforts to improve operations and enhance customer experience. Continuous improvement initiatives are vital for ensuring the brand remains competitive and maintains its high standards of quality, service, and customer satisfaction.

FAQs

1. What happens if I violate a KFC policy? Consequences vary depending on the severity of the violation, ranging from verbal warnings to termination.
2. How can I report a workplace safety concern? Use the established reporting channels outlined in your employee handbook.
3. What are KFC's procedures for handling customer complaints? Contact the store manager or use the online feedback system.
4. What is KFC's policy on data privacy? KFC adheres to relevant data protection laws and securely handles customer information.
5. How does KFC ensure food safety? Through strict procedures, training, and regular inspections.
6. What are KFC's employee benefits? Benefits vary by location and position, check your specific employment agreement.
7. How does KFC support its franchisees? Through marketing assistance, training, and operational guidance.
8. What is KFC's emergency response plan? Follow the instructions given by store management in case of emergency.
9. Where can I find a copy of KFC's policies and procedures? These are often provided during employee onboarding or available through internal portals.

Related Articles

1. KFC Employee Handbook: A detailed guide to KFC's employee policies and procedures.
2. KFC Food Safety Regulations: A deep dive into KFC's food safety and handling protocols.
3. KFC Franchise Opportunities: Information on becoming a KFC franchisee.
4. KFC Customer Service Standards: Details on KFC's customer service training and expectations.
5. KFC's Loss Prevention Strategies: How KFC protects its assets and minimizes waste.
6. KFC's Crisis Management Plan: An overview of KFC's response to various crises and emergencies.
7. KFC's Sustainability Initiatives: KFC's commitment to environmental responsibility.
8. KFC's Marketing and Advertising Strategies: A look at KFC's branding and marketing efforts.
9. Legal Compliance at KFC: A discussion of KFC's adherence to relevant laws and regulations.

Contemporary Moral and Social Issues is a uniquely entertaining introduction that brings ethical thought to life. It makes innovative use of engaging, topically oriented original short fiction, together with classic and influential readings and editorial discussion as a means of helping students think philosophically about ethical theory and practical ethical problems. Introduces students to ethical theory and a range of practical moral issues through a combination of key primary texts, clear editorial commentary, and engaging, original fiction Includes discussion of topics such as world poverty, abortion, animals, the environment, and genetic engineering, containing "Facts and Factual Issues" for each topic to give students an up-to-date understanding of related factual issues. Uses immersive, original short works of fiction as a means to engage students to think philosophically about serious ethical issues Sample Course Framework available

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kfc policies and procedures: Setting Up Shop John Stanley, 2012-01-30 Retailing is one of the most exciting professions you can enter. In Australia, this dynamic and growing industry is worth over \$18 billion a year. Many new enterprises fail because they do not do their homework when they start their business. Setting Up Shop is a toolkit for anyone starting or buying a retail business in Australia, and aims to provide a simple step-by-step approach to setting up a retail business. It covers everything from buying an existing business versus starting a business, writing a business plan, location and buying versus leasing, to finance, pricing, merchandising, recruiting, marketing and succession planning.

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action. Taking the view that leisure services involve an array of industry sectors - they are related, for instance, to work-time spent eating, drinking and staying away from home, as well as the more obvious recreational pursuits - the text uses examples and case studies from a wide range of international businesses such as hotels, restaurants, museums, shopping malls and sports stadia. Specific examples used are from Marriotts, McDonald's, Trafford Centre and many more. With a user-friendly structure and style, the text is an ideal introduction to the fundamental issues involved - perfect for students and managers alike. This book discusses and questions a number of key elements, including: The individual and the organization Groups in the organization Organizational structures and behaviour Management within the organization Commercial hospitality, leisure and tourism in a service context There is a Tutor Resource pack available to lecturers who adopt this text. Accredited lecturers can request access to download this material by going to <http://books.elsevier.com/academic/defaultmanuals.asp?> to request access.

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Cutting-edge analysis on how to improve life inside the Gaza Strip through architecture and design, illustrated in full-color The Gaza Strip is one of the most beleaguered environments on earth. Crammed into a space of 139 square miles (360 square kilometers), 1.8 million people live under an Israeli siege, enforcing conditions that continue to plummet to ever more unimaginable depths of degradation and despair. Gaza, however, is more than an endless encyclopedia of depressing statistics. It is also a place of fortitude, resistance, and imagination; a context in which inhabitants go to remarkable lengths to create the ordinary conditions of the everyday and to reject their exceptional status. Inspired by Gaza's inhabitants, this book builds on the positive capabilities of Gazans. It brings together environmentalists, planners, activists, and scholars from Palestine and Israel, the US, the UK, India, and elsewhere to create hopeful interventions that imagine a better place for Gazans and Palestinians. Open Gaza engages the Gaza Strip within and beyond the logics of siege and warfare, it considers how life can be improved inside the limitations imposed by the Israeli blockade, and outside the idiocy of violence and warfare. Contributors Affiliations Salem Al Qudwa, Harvard Divinity School and Harvard Kennedy School, Cambridge, USA Hadeel Assali, Columbia University, USA Tareq Baconi, International Crisis Group, Brussels, Belgium Teddy Cruz, University of California-San Diego, USA Fonna Forman, University of California-San Diego, USA M. Christine Boyer, Princeton University, Princeton, USA Alberto Foyo, architect, New York, USA Nasser Golzari , Westminster University, London, UK Yara Sharif, Westminster University, London, UK Denise Hoffman Brandt, City College of New York, USA Romi Khosla, architect, New Delhi, India

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