

Hotel Housekeeper Training Manual Free Library

Chapter 1. Introduction Chapter 2. Organisational And Operation Chapter 3. Cleaning Agents And Equipments Chapter 4. Hotel Guest Rooms And Cleaning Procedure Chapter 5. Bed Marketing And Principle Of Cleaning Chapter 6. Linen Management And Control Chapter 7. Laundry Operation Chapter 8. Room Keys And Key Control Chapter 9. Pest And Pest Control Chapter 10. Security And Safety Appendices A. Examination Questions B. Housekeeping Terminology C. Books And Publications

The New York Times bestselling work of undercover reportage from our sharpest and most original social critic, with a new foreword by Matthew Desmond, author of *Evicted* Millions of Americans work full time, year round, for poverty-level wages. In 1998, Barbara Ehrenreich decided to join them. She was inspired in part by the rhetoric surrounding welfare reform, which promised that a job—any job—can be the ticket to a better life. But how does anyone survive, let alone prosper, on \$6 an hour? To find out, Ehrenreich left her home, took the cheapest lodgings she could find, and accepted whatever jobs she was offered. Moving from Florida to Maine to Minnesota, she worked as a waitress, a hotel maid, a cleaning woman, a nursing-home aide, and a Wal-Mart sales clerk. She lived in trailer parks and crumbling residential motels. Very quickly, she discovered that no job is truly "unskilled," that even the lowliest occupations require exhausting mental and muscular effort. She also learned that one job is not enough; you need at least two if you int to live indoors. *Nickel and Dimed* reveals low-rent America in all its tenacity, anxiety, and surprising generosity—a land of Big Boxes, fast food, and a thousand desperate stratagems for survival. Read it for the smoldering clarity of Ehrenreich's perspective and for a rare view of how "prosperity" looks from the bottom. And now, in a new foreword, Matthew Desmond, author of *Evicted: Poverty and Profit in the American City*, explains why, twenty years on in America, *Nickel and Dimed* is more relevant than ever.

This book offers students a uniquely concise, accessible and comprehensive introduction to hotel accommodation management that covers the range of managerial subjects and disciplines in the sector. The book focuses on enduring aspects of the accommodation management function (front office management, housekeeping, revenue management); the changing context of hotel accommodation provision (the move to 'asset light', the supply of accommodation, trends in hotel investment and asset management, the challenges engendered by social media and the collaborative economy to the hotel market); and the role of accommodation in additional and integrated facilities and markets (spas, resorts, MICE markets). International case studies illustrating examples of practice in the industry are integrated throughout, along with study questions and other features to aid understanding and problem solving. This is essential reading for all

hospitality and hotel management students.

A comprehensive guide to managing human resources in the hospitality industry Managing human resources in the hospitality industry presents special challenges, including highly diverse employee backgrounds and roles, an ever-present focus on guest services, and organizational structures that often diverge from generic corporate models. By making such industry-specific concerns the cornerstone of its approach, "Human Resources Management in the Hospitality Industry" provides the definitive guide to successfully employing people in a hospitality organization. The book approaches hospitality human resource (HR) management as a decision-making practice that affects the performance, quality, and legal compliance of the hospitality business as a whole. Beginning with a foundation in the hospitality industry, employment law, and HR policies, the coverage includes recruitment, training, compensation, performance appraisal, environmental and safety concerns, ethics and social responsibility, and special issues. Throughout the book, "Human Resources Management in the Hospitality Industry" focuses on unique HR dilemmas faced by managers in the hospitality industry, including: Understanding the needs of a broad employee group, from hourly workers with tip credit eligibility questions to high-level accountants ensuring Sarbanes-Oxley compliance How hospitality managers who must act as one-person HR departments can make effective decisions and understand the consequences to themselves, their workers, and employers Working with labor unions in the hospitality industry using the labor-related legislation that affects the industry Managing employees in a global hospitality enterprise Practical and realistic case studies and numerous examples from various hospitality operations bring the material alive. Internet activities, learning objectives, "It's the Law" features, current events discussions, review questions, and other important features also help create a dynamic learning experience for readers. Written by two authors experienced in both hospitality management and education, "Human Resources Management in the Hospitality Industry" represents the most comprehensive, technically accurate, and valuable resource available on the topic.

Practical training manual for professional hoteliers and hospitality students.

The surprising and compelling story of two rival geniuses in an all-out race to decode one of the world's most famous documents—the Rosetta Stone—and their twenty-year-long battle to solve the mystery of ancient Egypt's hieroglyphs. The Rosetta Stone is one of the most famous objects in the world, attracting millions of visitors to the British museum every year, and yet most people don't really know what it is. Discovered in a pile of rubble in 1799, this slab of stone proved to be the key to unlocking a lost language that baffled scholars for centuries. Carved in ancient Egypt, the Rosetta Stone carried the same message in different languages—in Greek using Greek letters, and in Egyptian using picture-writing called hieroglyphs. Until its discovery, no one in the world knew how to read the hieroglyphs that covered every temple

and text and statue in Egypt. Dominating the world for thirty centuries, ancient Egypt was the mightiest empire the world had ever known, yet everything about it—the pyramids, mummies, the Sphinx—was shrouded in mystery. Whoever was able to decipher the Rosetta Stone, and learn how to read hieroglyphs, would solve that mystery and fling open a door that had been locked for two thousand years. Two brilliant rivals set out to win that prize. One was English, the other French, at a time when England and France were enemies and the world's two great superpowers. The Writing of the Gods chronicles this high-stakes intellectual race in which the winner would win glory for both himself and his nation. A riveting portrait of empires both ancient and modern, this is an unparalleled look at the culture and history of ancient Egypt and a fascinating, fast-paced story of human folly and discovery unlike any other.

Have you ever thought why every workout you have ever done stopped at the neck? Or wondered why traditional yoga calms the mind, tones the body but forgets the face? Are you looking for a natural way to look and feel younger and healthier? Danielle Collins, TV's Face Yoga Expert, believes we should all have the opportunity to look and feel the very best we can for our age and to care for our face, body and mind using natural and holistic techniques. Her method requires just 5 minutes a day and could not be easier to get started. Integrating practical facial exercises with inspirational lifestyle tips, including diet and skincare, Danielle Collins' Face Yoga is a revolutionary new programme to help you achieve healthier, firmer, glowing skin..

In his first work of narrative nonfiction, Matthew Pearl, bestselling author of acclaimed novel *The Dante Club*, explores the little-known true story of the kidnapping of legendary pioneer Daniel Boone's daughter and the dramatic aftermath that rippled across the nation. On a quiet midsummer day in 1776, weeks after the signing of the Declaration of Independence, thirteen-year-old Jemima Boone and her friends Betsy and Fanny Callaway disappear near the Kentucky settlement of Boonesboro, the echoes of their faraway screams lingering on the air. A Cherokee-Shawnee raiding party has taken the girls as the latest salvo in the blood feud between American Indians and the colonial settlers who have decimated native lands and resources. Hanging Maw, the raiders' leader, recognizes one of the captives as Jemima Boone, daughter of Kentucky's most influential pioneers, and realizes she could be a valuable pawn in the battle to drive the colonists out of the contested Kentucky territory for good. With Daniel Boone and his posse in pursuit, Hanging Maw devises a plan that could ultimately bring greater peace both to the tribes and the colonists. But after the girls find clever ways to create a trail of clues, the raiding party is ambushed by Boone and the rescuers in a battle with reverberations that nobody could predict. As Matthew Pearl reveals, the exciting story of Jemima Boone's kidnapping vividly illuminates the early days of America's westward expansion, and the violent and tragic clashes across cultural lines that ensue. In this enthralling narrative in the tradition of Candice Millard and David Grann, Matthew Pearl unearths a forgotten and dramatic series of events from early in the Revolutionary War that opens a window into America's transition from colony to nation, with the heavy moral costs incurred amid shocking new alliances and betrayals.

Professional Waiter & Waitress Training Manual with 101 SOP, 1st edition is a self-study practical food & beverage training guide for all Food and Beverage professionals, either who are working in the hotel or restaurant industry or novice ones who want to learn the basic skills of

professional restaurant service to accomplish a fast track, lavish career in hospitality industry. <http://www.hospitality-school.com>, world's most popular free hotel & restaurant management training blog combines 101 most useful industry standard restaurant service standard operating procedures (SOP) in this manual that will help you to learn all the basic F& B Service skills, step by step. This training manual will enable readers to develop basic service skills that will be required to handle guests at different situations and at the same time enlighten you with high quality service skills that will ensure better service, tips and repeat business. Professional Waiter & Waitress Training Manual with 101 SOP, 1st edition is a great learning tool for novice hospitality students and also a useful reference material for expert hoteliers. This manual will be a helpful practical resource for both - those working at 5 star hotel or those at small restaurant. We have made this manual concise and to the point so that you don't need to read boring texts. This book will solve most the fears that a waiter or waitress has to face every day

Professional Spoken English for Hotel & Restaurant Workers, 1st edition is a self-study practical Spoken English training guide for all nonnative English speaking hotel, restaurant, casino workers and hospitality student who want to accomplish a fast track, lavish career in hospitality industry. www.hospitality-school.com, world's most popular free hotel & restaurant management training blog publishes this book with an aim that after going through this book, a reader will be able to use the language for communication in different day to day life situation in any part of hospitality sector – both orally and written. The book on “Professional Spoken English for Hotel & Restaurant Workers”, 1st edition consists of the subjects that will enable the readers to learn English for the practical usage and at the same time, they will get exposure to the real life experience in different fields related to their current & future job. The language used is very smooth, easy and effortless that anyone using the book will definitely be benefited by using this. The book covers most of the situations someone needs to use English in his job with hotel, restaurants, kitchen, front office, travel agency, tour operator's office, etc. The book will help to improve all communications for the users.

?The book will empower you with the knowledge and skills that will enable you to face interviews with confidence This revised and updated edition brings into focus the author's vast experience and knowledge in interviewing candidates in the backdrop of the changing trends in the job market today.

"A humorous memoir by a veteran hospitality employee that reveals what goes on behind the scenes of the hotel business. Includes tips on how to get the most out of your hotel stay"--

With the help of a magical key, Cam searches for his missing friend—who just might be the Hotel's newest enemy—in this thrilling sequel to *The Hotel Between*, which New York Times bestselling author Lisa McMann calls a “rollicking magical adventure around the world.” Ever since Cam was named Concierge-in-Training, he's been struggling to keep up with the pace of *The Hotel Between*. It doesn't help that his missing friend Nico keeps unleashing pranks—you try finding fifty-two cats scattered all over the world. When a grand party goes horribly wrong, Cam learns his twin sister, Cass, may also be up to no good. Now Cam must set out to prevent Cass and Nico from endangering the Hotel and keep it from falling into the hands of Mr. Stripe, a horrible magician. If he fails, *The Hotel Between* could be lost. Forever.

Now available in eBook for the first time in America—the New York Times bestselling saga of a most unusual family from the award-winning author of *The World According to Garp*. “The first of my father's illusions was that bears could survive the life lived by human beings, and the second was that human beings could survive a life led in hotels.” So says John Berry, son of a hapless dreamer, brother to a cadre of eccentric siblings, and chronicler of the lives lived, the loves experienced, the deaths met, and the myriad strange and wonderful times

encountered by the family Berry. Hoteliers, pet-bear owners, friends of Freud (the animal trainer and vaudevillian, that is), and playthings of mad fate, they “dream on” in a funny, sad, outrageous, and moving novel by the remarkable author of *A Prayer for Owen Meany* and *Last Night in Twisted River*.

From award-winning author Paulina Bren comes the “captivating portrait” (*The Wall Street Journal*) of New York’s most famous residential hotel—The Barbizon—and the remarkable women who lived there. Welcome to New York’s legendary hotel for women. Liberated from home and hearth by World War I, politically enfranchised and ready to work, women arrived to take their place in the dazzling new skyscrapers of Manhattan. But they did not want to stay in uncomfortable boarding houses. They wanted what men already had—exclusive residential hotels with maid service, workout rooms, and private dining. Built in 1927, at the height of the Roaring Twenties, the Barbizon Hotel was designed as a luxurious safe haven for the “Modern Woman” hoping for a career in the arts. Over time, it became the place to stay for any ambitious young woman hoping for fame and fortune. Sylvia Plath fictionalized her time there in *The Bell Jar*, and, over the years, it’s almost 700 tiny rooms with matching floral curtains and bedspreads housed, among many others, Titanic survivor Molly Brown; actresses Grace Kelly, Liza Minnelli, Ali MacGraw, Jaclyn Smith; and writers Joan Didion, Gael Greene, Diane Johnson, Meg Wolitzer. *Mademoiselle* magazine boarded its summer interns there, as did Katharine Gibbs Secretarial School its students and the Ford Modeling Agency its young models. Before the hotel’s residents were household names, they were young women arriving at the Barbizon with a suitcase and a dream. Not everyone who passed through the Barbizon’s doors was destined for success—for some, it was a story of dashed hopes—but until 1981, when men were finally let in, the Barbizon offered its residents a room of their own and a life without family obligations. It gave women a chance to remake themselves however they pleased; it was the hotel that set them free. No place had existed like it before or has since. “Poignant and intriguing” (*The New Republic*), *The Barbizon* weaves together a tale that has, until now, never been told. It is both a vivid portrait of the lives of these young women looking for something more and a “brilliant many-layered social history of women’s ambition and a rapidly changing New York through the 20th century” (*The Guardian*).

Accompanying DVD contains videos & PowerPoint presentations on different aspects of hotel housekeeping .

This “Food & Beverage Service Training Manual with 101 SOP“ will be a great learning tool for both novice and professional hoteliers. This is an ultimate practical training guide for millions of waiters and waitresses and all other food service professionals all round the world. If you are working as a service staff in any hotel or restaurant or motel or resort or in any other hospitality establishments or have plan to build up your career in service industry then you should grab this manual as fast as possible. Lets have a look why this Food & Beverage Service training manual is really an unique

one:1. A concise but complete and to the point Food & Beverage Service Training Manual.2. Here you will get 225 restaurant service standard operating procedures.3. Not a boring Text Book type. It is one of the most practical F & B Service Training Manual ever.4. Highly Recommended Training Guide for novice hoteliers and hospitality students.5. Must have reference guide for experienced food & beverage service professionals.6. Written in easy plain English.7. No mentor needed. Best guide for self-study.Ebook Version of this Manual is available. Buy from here: <http://www.hospitality-school.com/training-manuals/f-b-service-training-manual>*** Get Special Discount on Hotel Management Training Manuals: <http://www.hospitality-school.com/training-manuals/special-offer>

Hospitality Career Opportunities: Learn Secrets to Get Jobs in Hotel, Restaurant and Cruise Industry is undoubtedly the BEST Job training manual in the market written only for hospitality management students & workers. This book provides solid information about a variety of careers within the hospitality industry and includes training and education requirements, salary statistics, and professional and Internet resources. You may wonder why I am claiming this manual as the BEST HOTEL and RESTAURANT MANAGEMENT JOB TRAINING GUIDE. Simply because of these following unique features that this book provides: Exclusive List of questions that are asked in Hotel & Restaurant Job Interviews. Most complete & updated list of Hotel, Restaurant & Cruise Industry related web sites, Official career pages, and relevant social networking links for getting Jobs. Detail instructions on how to prepare hospitality industry standard resume, cover letter, thank you letter and many more. Detail descriptions on all proven job hunting strategies. Complete guideline on how to manage both advertised and non-advertised jobs. Detail instructions on how to manage jobs through online resources. Expert Career advice for career advancement. Updated industry Information like latest hiring trends and current salary etc. Covers various carrier options available in hotel, restaurant, cruise ships, airlines etc.

Download Hotel Room Service Training Manual We are highly recommending to get the PDF version from author's web site: <http://www.hospitality-school.com/training-manuals/hotel-room-service/> Why you Must Buy this Amazing Guide Hotel Room Service Training Manual, 1st edition is by far the only available training manual in the market, written on room service department. Here we have discussed every single topic relevant to room service operation. From theoretical analysis to professional tips, we have cover everything you would need to provide & run successful room service business. Here are some features of this book: In depth analysis on room service department of a hotel or resort.Detail discussion on professional order taking, order delivery, tray & table setup (with pictures) etc. Practical training like list of questions to be asked, delivery time estimation technique etc. A complete chapter on dialogue that should help readers to imagine real life situation. A whole chapter on different forms & documents used in room service department. If you wish to work in room service then you must buy this book. As said before there has been no single training manual

written on this topic to meet the requirement of this sophisticated business. Hotel Room Service Training Manual from Hotelier Tanji is the very first book of its kind. What is Room Service in Hotel Room service or "in-room dining" is a particular type of service provided by hotel, resort or even cruise ship which offers guests to choose menu items for delivery directly to their room for consumption there, served by staff. In most cases, room service department is organized as a sub division of Food & Beverage department. Usually, motels and low to mid-range hotels don't provide such services. Bonus Guide You can read free room service training tutorial from here:<http://www.hospitality-school.com/hotel-room-service-procedure/> Hotel Management Training Manuals Download more Hotel & Restaurant Management Training Materials from here:<http://www.hospitality-school.com/training-manuals/> Hotel Management Power Point Presentations Download Hotel & Restaurant Management Power Point Presentations from here:<http://www.hospitality-school.com/hotel-management-power-point-presentation/> Free Hotel & Restaurant Management Tutorials You can read 200+ free hotel & restaurant management training tutorials from here:<http://www.hospitality-school.com/free-hotel-management-training/>

This Second Edition has been updated to include a brand new chapter on yield management, plus a human resources chapter refocused to cover current trends in training, employee empowerment, and reducing turnover. In addition, you'll discover how to increase efficiency with today's hospitality technology--from electronic lock to front office equipment. This book addresses the changing, growing role of the housekeeping department to include maintenance of health club facilities, grounds, valet, and foodservice facilities.

Housekeeping maybe defined as the provision of clean comfortable and safe environment. Housekeeping is an operational department of the hotel. It is responsible for cleanliness, maintenance, aesthetic upkeep of rooms, public areas, back areas and surroundings. Housekeeping Department – is the backbone of a hotel. It is in fact the biggest department of the hotel organization. Hotel Housekeeping Training Manual with 150 SOP, 1st edition comes out as a comprehensive collection of some must read hotel & restaurant housekeeping management training tutorials written by <http://www.hospitality-school.com> writing team. All contents of this manual are the product of Years of Experience, Suggestions and corrections. Efforts have been made to make this manual as complete as possible. This manual was made intended for you to serve as guide. Your task is to familiarize with the contents of this manual and apply it on your daily duties at all times. Our motto behind writing this book is not to replace outstanding text books on housekeeping operation of hospitality industry rather add something that readers will find more practical and interesting to read. This training manual is ideal for both students and professional hoteliers and restaurateurs who are associated with hospitality industry which is one of the most interesting, dynamic, and exciting industries in the world. We would like to wish all the very best to all our readers. Very soon our training manuals, covering various segments of hotel & restaurant industry will come out. Keep visiting our blog hospitality-school.com to get free tutorials regularly.

Hotel Housekeeping Training Manual With 150 SopA Must Read Guide for Professional Hoteliers & Hospitality Students>CreateSpace

This book offers an updated view of the planning, provision and service of accommodation in hotels, hostels, hospitals and similar establishments. It offers a new understanding of the changing role of the housekeeper, which now involves not only a greater knowledge of the technical skills required but also an awareness of management. New materials, equipment and methods have become available and the authors take these into account with reference to changing trade practices. The impact of new technology and the latest health and safety requirements are also considered. This edition will be suitable for students on the City and Guilds 708 Accommodation Services course and 705 General Catering course schemes, FIH (formerly HCIMA) and BTEC courses.

"Accessibly written and thoughtfully edited, making it essential reading for those studying hospitality and embarking on a career in the industry." - Peter Lugosi, Oxford School of Hospitality Management "This text is a fascinating read... Roy Wood has spent 25 years teaching, researching and writing on the hospitality industry - much of that learning is here in this book." - Erwin Losekoot, Auckland University of Technology "All different aspects of the hospitality industry are elaborated on... All in all a wonderful course book for for our students!" - Claudia Rothwangl, ITM College This book covers the major concepts students are likely to encounter throughout their study within the hospitality management, giving a comprehensive and up-to-date overview as well as providing engaging everyday examples from around the world. A leading figure in the field, Roy Wood has successfully gathered international contributors with direct experience of hospitality management and the hospitality industry as a whole, ensuring the academic, geographical and practical integrity of the book. Key Concepts in Hospitality Management is written for undergraduate students and those studying short postgraduate or executive education courses in hospitality management, events management, tourism management and leisure management.

Housekeeping is the maintenance of a clean environment, usually in a house, but it also applies to industrial, commercial, and institutional settings. Management of a housekeeping operation entails scheduling staff, deliveries, services and maintenance, budget analysis, cost-controls and compliance with regulations. A well-run housekeeping department is integral to the success of any lodging operation. The book offers future industry professionals the tools they need to be competitive in this new era the skills to manage resources administer assets, and manage all of the technical operations of a busy housekeeping department. It demonstrates clearly how theoretical concepts apply to real-life situations.

This Fourth Edition helps readers develop the wide-ranging knowledge and analytical skills they need to succeed in today's burgeoning and dynamic hotel industry. This comprehensive volume encourages critical thinking by providing different points of view through contributions from sixty leading industry professionals and academics. Within a coherent theoretical structure, this updated edition enables readers to formulate their own ideas and solutions.

Prepare future hotel general managers to efficiently supervise and run a midsize full-service hotel. Hotel Operations Management

provides an up-to-date and comprehensive examination of all aspects of hotel administration from the viewpoint of the hotel general manager. Detailed information addresses the operating departments of a full-service hotel: Human Resources; Controller; The Front Office; Housekeeping; Food and Beverage; Safety and Property Security; Sales and Marketing; Accounting; and Facility Engineering and Maintenance. In-depth discussions highlight the importance of human resources in the labor-intensive hotel industry, franchising and contract management of properties in an ever-decreasing "Mom and Pop" segment, and hotel management in a global environment. Updated throughout to ensure that readers have the latest information, the Third Edition also includes new case studies, an entirely new chapter on guest services, and new end-of-chapter questions. This accurate book will give prospective hotel managers insight into all of the procedures effective managers use to ensure their hotel's--and their own--success.

Front Office or Front Desk of a hotel is the most important place. It is treated as the nerve center or brain or mirror of the hotel. The first hotel employees who come into contact with most guests when they arrive are members of the front office. These people are mostly visible and assumed mostly knowledgeable about the hotel. Hotel Front Office Training Manual with 231 SOP, 1st edition comes out as a comprehensive collection of some must read hotel, restaurant and motel front office management Standard Operating Procedures (SOP) and tutorials written by <http://www.hospitality-school.com> writing team. All contents of this manual are the product of Years of Experience, Suggestions and corrections. Efforts have been made to make this manual as complete as possible. This manual was made intended for you to serve as guide. Your task is to familiarize with the contents of this manual and apply it on your daily duties at all times.

The second edition of Housekeeping Management is written from a management perspective of the executive housekeeper in the lodging industry. The overarching concept of the text spotlights three major areas of expertise required for the success of lodging professionals: management of resources, administration of assets, and knowledge of technical operations. The text explores the role of the housekeeping department in hotel/lodging operations, and focuses mainly on the effective communication between the housekeeping, front office, and engineering and maintenance staff. This edition will have the same focus on the management- and administration-based philosophy from the 1st Edition, but with a stronger focus on the engineering aspects of housekeeping. The book will also incorporate new concepts of energy conservation and risk management to address the latest sustainability and security trends in the industry, as well as updated information on guestroom technology.

Start a house cleaning business with this step-by-step guide and be up and running in one week. Back in the olden days before the internet was really popular and you could Google search anything, there was trial and error. If you wanted to start a house cleaning business from scratch you could, but it was rarely an overnight success for anybody. Big success was tossed to the cleaning service franchisees who could afford the fancy training, and well-built brands, while the mom and pop cleaning services were left to figure it out on their own. Good news - times have changed. As an independent house cleaner, you no longer have to wade through endless Pinterest boards for tips and ideas on how to start a house cleaning business. Angela Brown built from

scratch one of the most successful independently owned and operated house cleaning companies in the Southeastern United States. If you are serious about success in the cleaning service industry, you should sign up for her free tips, tricks and time saving hacks by joining the Savvy Cleaner email list at: savvycleaner.com/tips and you follow her blog at: AskaHouseCleaner.com She has trained a multitude of independent house cleaners how to take their business from day one through expansion and enormous growth. In this step-by-step guide she'll show you: How to set up your home office What office supplies you are going to need Ideas for your company logo How to choose your company name How to choose a uniform Tips on creating your company image and brand How to set your rules and policies How to choose a territory Everything you need to know about creating flyers, worksheets and why you need them. How to bid jobs, what to charge, What kind of car you need, Confidence builders & how to build instant credentials, Bonding, insurance The magic of the Mulligan, How to get an endless stream of referrals, how much you should pay for referral fees, How to never have any billing and collections, and how to always get paid and on time. (There is a reason they call Angela Brown "The House Cleaning Guru.") If you're here because you have an interest in house cleaning or in upgrading your life and you want to start a house cleaning business, welcome. House cleaning business is a 49 billion dollar a year industry that is nearly recession proof - when times get hard, people work more hours to pay the bills, they have less time at home to clean, so they outsource their cleaning - which means more business for you and me. Another awesome reason to start a house cleaning business is this: unlike a regular 9 to 5 job if you get fired, you're not out of work. You simply add another customer into your new available time slot and keep going. And you will learn here how to do such an amazing job, that you will never get fired, and your clients will never want you to leave. Franchise or Start a house cleaning business? (FREE BONUS DOWNLOAD: savvycleaner.com/franchise So should you buy into an existing franchise like Molly Maid, MerryMaids, The Cleaning Authority, Maid Brigade, Maid Pro, Sears MaidServices, The Maids, Two Maids & A Mop, You've Got Maids, MaidSimple, Cleantastic, Home Cleaning Services of America, Jani-King, MopFrog, Jan Pro, Maid to Perfection, or many of the others on the market? Or should you start your own house cleaning company from scratch? There are pros and cons to both. If you are not sure of the differences, you can download a free comparison chart at savvycleaner.com/franchise For the sake of this book we are going to assume you are going to start your own.

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