

INTERNATIONAL RESTAURANT & HOSPITALITY CONSULTANT GROUP

Highly focused,
results-oriented foodservice consulting firm



Hospitality Quality Assessments & Audits

International Restaurant & Hospitality Consulting

Has helped many Global Food Service Companies Increase Quality of Operations, Guest Experience and Brand Protection for over 25 years with our Operations Assessment and Brand Audits.



Our Operations Assessments

If you're not working on increasing your standards of Operations and increasing your Guest Satisfaction measurements daily, you're completion will"

Operating assessments are the most effective way to create an action plan toward improvements. A comprehensive operational assessment is a top-to-bottom approach to the entire business

What we look at?

We evaluate all processes and systems, standards of operations, guest and employee experience factors, cost controls, quality of products and services, price versus value relationships, execution of the known standards, training and leadership.

About Us



International Restaurant and Hospitality Consulting Group is a team of highly experienced and knowledgeable restaurant, retail and hospitality consultant professionals. Our team members are former Chief Executive Officers, Operators, Owners and Vice Presidents of some of the largest hospitality companies in the world. The core value of our group has always been to Exceed Expectations and Deliver Results to our clients.

Contact us today for a free consultation: 877-259-9196



You will receive a thorough on-site assessment of current operations and specific measurable recommendations for improving efficiency and maximizing profitability.

What International Restaurant & Hospitality Consultant Group will conduct?



Documentation analysis review of your business:

Our 20 Point Analysis includes

1. Profit & Loss / financial review of client provided documents
2. Buying, vendor relationships and cost controls
3. Local competition review
4. Marketing, market position and branding / signage analysis
5. Menu evaluation including item placement, design and functionality & profitability
6. Operating systems including accounting, scheduling, inventories, purchasing
7. Training evaluation and systems
8. Labor, productivity, scheduling evaluation and recommendations
9. Food cost analysis & reduction recommendations from provided financial documents
10. Beverage cost analysis from client provided financial documents
11. Maintenance and Utility review
12. Controllable cost review
13. Property lease or property document review
14. Accounting review
15. Inventory controls
16. Physical property review
17. Sales driving Strategies
18. Standardization of systems and processes
19. Recommended Action Plan
20. Any other item requested by you

Our Brand Audits

Helping Food Service Operators Minimize Risk, Exposure, Increase Business Operation Standards, and Protect Their Brands

Increasing operating standards through the following services:

- Food Safety Audits: On-site food safety audits and practices, training and reporting that help increase food safety improvements.
- Brand Audit: Measures and monitors unique brand elements, such as brand presentation, quality and service at each location based upon your brands matrix or we can create our own measurements
- Employee / Guest Safety Assessments: Analyzes physical, structural, electrical and safety hazards within your units, including slips and falls, cuts and other liability areas.
- Guest Experience Assessments: On-site evaluations of client determined metrics that help drive improved guest satisfaction and repeatability.
- Customer Defined Projects: Design specific programs to meet customers' unique business information needs

