

INTERNATIONAL RESTAURANT & HOSPITALITY CONSULTANT GROUP

Highly focused,
results-oriented foodservice consulting firm



Restaurant Operational Assessment

If you own or run a restaurant, we can help you! Nations Restaurants Magazine has called us the "Restaurant Profitability Experts" because we help our client's make more money, drive more traffic and run a more profitable restaurant.

"When the recommendations of the Operations Assessment are implemented properly, we guarantee that you will make or save more than the cost of the analysis, or we'll gladly refund your money"

WHAT WE LOOK AT

During an Operations Assessment every part of your business is evaluated in person by a highly trained Consultant who will look at:

1. Profit & Loss financial review of provided documents
2. Buying, prime vendor relationships and cost controls
3. Local competition review
4. Marketing, market position and branding analysis
5. Menu evaluation including item placement, design and functionality and profitability
6. Operating systems including accounting, scheduling, inventories, purchasing
7. Training evaluation and systems
8. Labor scheduling evaluation and recommendations
9. Food cost analysis from financial documents
10. Beverage cost analysis from 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. Any other items requested by you