

PAUL FORCINITI

HOSPITALITY & RESTAURANT OPERATIONS ADVISORY

KITCHEN SYSTEMS

SELECTED ADVISORY FOCUS

KITCHEN SYSTEMS

STRUCTURE, CONTROL, ACCOUNTABILITY, AND CONSISTENT EXECUTION

CONSISTENCY DOES NOT COME FROM TALENT ALONE.
IT COMES FROM SYSTEMS.
STRONG KITCHENS RELY ON STANDARDS, DISCIPLINE, AND REPEATABLE CONTROLS.

THE OPERATIONAL PROBLEM

Many kitchens depend too heavily on individual memory, informal habits, and reactive leadership. Without systems, execution becomes inconsistent, food cost becomes difficult to control, communication breaks down, and teams struggle to maintain standards across prep, service, purchasing, inventory, and waste.

ADVISORY SCOPE

- + Development of kitchen standards, prep systems, station structure, and daily operating routines.
- + Recipe costing, portion control, inventory discipline, waste tracking, and production planning.
- + Leadership accountability tools for chefs, sous chefs, managers, and culinary teams.
- + Implementation of reporting rhythms, checklists, control sheets, and follow-up systems.
- + Alignment between kitchen systems, menu execution, purchasing, labor, and performance goals.

HOW THE WORK IS STRUCTURED

KITCHEN SYSTEMS ARE BUILT TO BE USED IN REAL SERVICE ENVIRONMENTS: SIMPLE ENOUGH FOR THE TEAM, DISCIPLINED ENOUGH FOR THE BUSINESS.

ASSESSMENT · STRATEGY · IMPLEMENTATION

WHAT THE ENGAGEMENT BUILDS

- + A more organized kitchen with clearer expectations and stronger accountability.
- + Better control over food cost, prep, waste, purchasing, and production consistency.
- + Repeatable standards that reduce dependence on individual memory or informal habits.
- + A stronger operating foundation for chefs, managers, owners, and F&B; leadership.

DELIVERABLES MAY INCLUDE

01

RECIPE COSTING

02

INVENTORY CONTROL

03

WASTE TRACKING

04

PREP SYSTEMS

SYSTEMS. STRUCTURE. PERFORMANCE.