

SELECTED CASE STUDY

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# MULTI-OUTLET F&B ADVISORY

Advisory for hospitality operations that need consistency across multiple outlets, kitchens, service periods, and leadership layers.

HOTELS | RESTAURANTS | BANQUETS

PAUL FORCINITI

# MULTI-OUTLET F&B ADVISORY

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## CONTEXT

Multi-outlet hospitality environments rarely fail in one visible place. The pressure usually appears across purchasing, prep, banquet production, outlet execution, leadership communication, and accountability. This case study framework focuses on bringing one operational language across the full F&B ecosystem.

## CORE CHALLENGE

- Multiple teams working with different standards and inconsistent communication.
- Outlet, banquet, and kitchen priorities competing without a shared operating rhythm.
- Limited visibility into food cost, prep usage, waste, and execution consistency.

## ADVISORY FOCUS

**OPERATIONAL ASSESSMENT**

**LEADERSHIP ALIGNMENT**

**KITCHEN SYSTEMS**

**WEEKLY REPORTING**

**FOOD COST VISIBILITY**

**OUTLET EXECUTION**

## STRATEGIC OUTCOME

A clearer F&B operating structure designed to connect leadership, production, purchasing, service execution, and performance reporting across outlets.

# THREE PHASES.

One disciplined path from operational diagnosis to implementation-ready systems.

## 01

### ASSESS

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Map outlets, production flow, purchasing habits, prep systems, and leadership accountability.

## 02

### STRUCTURE

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Define responsibilities, reporting cadence, standards, and operating tools for each outlet and kitchen function.

## 03

### IMPLEMENT

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Roll out practical systems for prep, inventory, waste, communication, and performance review.

## BUILT INSIDE REAL OPERATIONS

Systems | Structure | Accountability | Performance

# OPERATIONAL CLARITY FOR MODERN HOSPITALITY.

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## WHAT THIS ENGAGEMENT CAN SUPPORT

- Hotel restaurant and banquet operations requiring stronger coordination.
- Multi-outlet F&B groups with inconsistent standards or fragmented leadership.
- Operators seeking better visibility into systems, food cost, accountability, and execution.

## OPENING OR REFINING A RESTAURANT?

Request a consultation to discuss structure, systems, and execution.

[WWW.PAULFORCINITI.COM](http://WWW.PAULFORCINITI.COM) | [HELLO@PAULFORCINITI.COM](mailto:HELLO@PAULFORCINITI.COM)