

PAUL FORCINITI HOSPITALITY ADVISORY

# CATERING & EVENT OPERATIONS ALIGNMENT

Case study focused on large-scale catering systems, production workflow, staffing coordination, and operational execution.

[www.paulforciniti.com](http://www.paulforciniti.com)

## CASE STUDY OVERVIEW

# Large-scale catering and event operation requiring workflow restructuring, staffing alignment, and production standardization.

The engagement focused on improving production systems, operational consistency, execution timing, communication flow, and leadership coordination during high-volume events and catering operations.

**HIGH-END EVENTS FAIL WHEN EXECUTION SYSTEMS CANNOT SUPPORT THE PRESSURE OF VOLUME, TIMING, AND COORDINATION.**

## KEY FINDINGS

# Operational weaknesses identified during onsite assessment and event execution review.

**01**

No standardized event production workflow

**02**

Weak communication between kitchen and event teams

**03**

Inefficient staffing coordination during service

**04**

Lack of prep organization for high-volume execution

**05**

Limited operational controls during event transitions

## IMPLEMENTATION STRATEGY

# Operational systems implemented to improve execution consistency, communication, and event coordination.

- Event production workflow restructuring
- Kitchen and event coordination systems
- Prep and staffing organization
- Execution timing and service flow alignment
- Leadership communication standards
- Operational checklists and control systems
- Production scheduling structure

## RESULTS & IMPACT

The operation achieved improved event coordination, stronger production flow, clearer staffing structure, and more consistent execution during high-volume service periods.

# Operational advisory shaped by real-world catering execution and hospitality production systems.

- Large-Scale Catering Operations
- Event Workflow & Production Systems
- Staffing Coordination & Execution
- Operational Assessments
- Kitchen Systems & Prep Structure
- Leadership Integration & Support

**PAUL FORCINITI**

Hospitality & Restaurant Operations Consultant

[www.paulforciniti.com](http://www.paulforciniti.com)