

**PAUL FORCINITI**

HOSPITALITY & RESTAURANT OPERATIONS ADVISORY

OPENINGS & PRE-OPENINGS

SELECTED ADVISORY FOCUS

# OPENINGS & PRE-OPENINGS

CONCEPT, KITCHEN, TEAM, SYSTEMS, AND LAUNCH DISCIPLINE

OPENING A RESTAURANT IS NOT ONLY A CREATIVE PROJECT.  
IT IS AN OPERATIONAL BUILD.  
THE STRUCTURE MUST EXIST BEFORE SERVICE BEGINS.

## THE OPERATIONAL PROBLEM

New restaurants often move quickly from concept to construction, menu development, staffing, and launch without a disciplined operating structure. The result is pressure during opening: unclear roles, inconsistent execution, weak prep systems, missing cost controls, and leadership teams forced to solve problems during service instead of before it.

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## ADVISORY SCOPE

- + Pre-opening operational assessment and launch readiness review.
- + Kitchen workflow, station structure, prep logic, and service execution planning.
- + Menu structure aligned with production capacity, labor realities, and food cost goals.
- + Leadership alignment between ownership, management, chefs, and service teams.
- + Opening roadmap with priorities, timelines, accountability, and implementation standards.

## HOW THE WORK IS STRUCTURED

THE ADVISORY PROCESS CONNECTS CONCEPT DIRECTION WITH KITCHEN SYSTEMS, LEADERSHIP STRUCTURE, MENU EXECUTION

ASSESSMENT · STRATEGY · IMPLEMENTATION

## WHAT THE ENGAGEMENT BUILDS

- + A clearer opening path from concept to daily execution.
- + A kitchen structure designed to support service volume, consistency, and accountability.
- + Menu and production systems that can be trained, costed, repeated, and measured.
- + Leadership clarity before opening pressure exposes operational gaps.

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## DELIVERABLES MAY INCLUDE

**01**

OPENING ROADMAP

**02**

KITCHEN WORKFLOW

**03**

MENU LAUNCH LOGIC

**04**

TEAM ALIGNMENT

**SYSTEMS. STRUCTURE. PERFORMANCE.**