

PAUL FORCINITI HOSPITALITY ADVISORY

HOTEL RESTAURANT TRANSITION

Operational structure, kitchen systems, workflow alignment, and multi-unit hospitality performance.

www.paulforciniti.com

PROJECT OVERVIEW

Operational advisory focused on stabilizing and restructuring a multi-outlet hospitality operation during a restaurant transition.

The engagement centered around operational systems, leadership alignment, workflow redesign, and execution consistency across the kitchen operation.

**MOST RESTAURANTS DO NOT FAIL BECAUSE OF
FOOD.
THEY FAIL BECAUSE THERE IS NO OPERATIONAL
STRUCTURE BEHIND EXECUTION.**

Key operational gaps identified during the assessment phase.

01

Inconsistent kitchen systems across outlets

02

Weak communication between leadership

03

Workflow inefficiencies during service

04

Limited reporting and food cost visibility

05

Undefined accountability structure

IMPLEMENTATION

Operational systems and leadership structures aligned to improve execution standards and long-term performance.

- Kitchen systems restructuring
- Leadership integration and operational alignment
- Inventory and reporting structure
- Workflow redesign and production organization
- Execution consistency standards
- Operational communication protocols

RESULTS & IMPACT

Improved operational consistency, stronger workflow coordination, clearer accountability, and a more stable operational foundation.

ADVISORY FOCUS

Operational advisory shaped by real-world hospitality execution.

- Restaurant Openings & Pre-Opening Strategy
- Kitchen Systems & Operational Structure
- Hospitality Operational Assessments
- Menu Engineering & Food Cost Strategy
- Multi-Unit F&B; Operations
- Leadership Integration & Support

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Hospitality & Restaurant Operations Consultant

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