

SELECTED ADVISORY FOCUS

OPERATIONAL ASSESSMENTS

A CLEAR DIAGNOSIS BEFORE OPERATIONAL CHANGE

BEFORE CHANGING THE MENU, CHANGING THE TEAM, OR CHANGING THE CONCEPT,
THE OPERATION NEEDS A CLEAR DIAGNOSIS.
ASSESSMENT CREATES THE ROADMAP.

THE OPERATIONAL PROBLEM

Many hospitality operations know something is not working, but the visible symptoms rarely show the full issue. High food cost, inconsistent service, weak prep, poor communication, and execution problems often come from deeper structural gaps across leadership, workflow, purchasing, menu logic, and accountability.

ADVISORY SCOPE

- + On-site or remote review of current operational structure and performance gaps.
- + Evaluation of kitchen organization, workflow, prep systems, staffing, and leadership communication.
- + Review of menu logic, food cost controls, inventory discipline, production planning, and execution standards.
- + Identification of the operational issues affecting consistency, profitability, and guest experience.
- + Prioritized roadmap for corrective action, implementation, and leadership alignment.

HOW THE WORK IS STRUCTURED

THE ASSESSMENT SEPARATES SYMPTOMS FROM ROOT CAUSES AND TURNS OBSERVATION INTO A STRUCTURED ACTION PLAN FOR

ASSESSMENT · STRATEGY · IMPLEMENTATION

WHAT THE ENGAGEMENT BUILDS

- + A practical understanding of where the operation is losing control, consistency, or margin.
- + A clear hierarchy of priorities instead of disconnected fixes.
- + A roadmap that connects operations, food cost, workflow, leadership, and execution.
- + Better decision-making for ownership, general managers, chefs, and F&B; leaders.

DELIVERABLES MAY INCLUDE

01

OPERATIONAL AUDIT

02

PRIORITY ROADMAP

03

SYSTEMS REVIEW

04

ACTION PLAN

SYSTEMS. STRUCTURE. PERFORMANCE.