

ChefASSIST™911
Restaurant Emergency Package

Your Profitability Solution by



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OVERVIEW

The ***ChefASSIST™911*** process works as a package to evaluate an existing restaurant concept. The objective is to develop a comprehensive plan, re-working critical elements in order to stimulate sales and enhance profitability.

This process requires a concerted effort with the existing TEAM, insuring that all aspects of the project are in sync – resulting in management and staff's ability to operate the restaurant efficiently and profitably.

PHASE I – ANALYSIS

A complete ***Analysis*** will be performed, resulting in a comprehensive report and recommended ***Scope of Work***. This will be formulated into a ***Development Plan and Timeline***, which will be reviewed and discussed as to the necessary course of action.

Concept Analysis

- Brand Identity
- Interior and Graphic Design
- Concept Integrity

Operations Assessment

- Facility Inspection: Operational Flow, Equipment, Product & Storage Efficiencies
- Internal Inspection: Safety & Sanitation Practices

Front of House Review

- Service Style: Sequence of Service
- Beverage Program
- Tabletop: Plateware, Flatware & Glassware

Menu Evaluation

- Menu Item Analysis: AT&T – (Appearance, Taste and Temperature)
- Menu Layout & Design
- Product Mix Review
- Menu Engineering Analysis

Cost Analysis

- Analysis of Food, Labor, Operating Costs and P&L Statements

PHASE II – DEVELOPMENT

A ***Development Plan and Timeline*** will be tailored for the unique needs based on results of the initial ***Concept and Operational Analysis***. This will include the categories listed, but may not entail all areas dependant upon previous analysis.

Concept Clarification

- Brand Identity
- Facility, Interior and Graphic Design; ensuring conceptual integrity and continuity.

- Development of Critical Path & Timeline

Menu & Recipe Development

- Menu Item Development
- Menu Format & Layout
- Product Specifications
- Plating and Quick Reference Guides
- Photo Specifications
- Operations Manuals, Purchasing and Ordering Guides
- Inventory Guides
- Menu Engineering and Costing Templates

Kitchen Design & Flow

- Overall Design, Equipment, Layout and Flow
- Equipment Selection and Specifications
- Product Storage & Efficiencies
- Culinary Uniform Standards

Operations Development

- Beverage Program
- Service Style: Sequence of Service
- Tabletop: Plateware, Flatware & Glassware selection

Systems & Processes

- Create all Systems, Organizational Forms and Operational Tools
- Institute Safety and Sanitation Guidelines (HACCP)

Supplier Consultation

- Develop Supplier Alliances
- Establish Product Specifications
- Institute Ordering & Receiving Practices

Training & Education

- Develop Training and Staffing Guides
- Create Job Descriptions
- Initiate Staff Educational Meetings & Seminars

PHASE III – TRANSITIONAL FACILITATION

Preparation

- Preparation, analysis and refinement of established systems

Training

- Training and education of all systems & processes

Implementation

- Facilitation of new systems, menu and production

Maintenance

- Oversee operations through the initial days of transition

PHASE IV – OPERATIONAL FOLLOW UP & ANALYSIS

3 Month Package Includes One (1) visit on location monthly*

Operations Assessment

- Monthly on-site consultation with management of menu, staff, systems & procedures
- Facility Inspection: Operational Flow, Equipment, Product & Storage Efficiencies
- Internal Inspection: Safety & Sanitation Practices
- Includes: Bi-Weekly Follow Up Conference Call with KM and Management between visits
- Includes: QA (Quality Assessment) Report for follow-up and distribution

Menu Evaluation

- Menu Item Analysis: AT&T – (Appearance, Taste and Temperature)
- Product Mix Review
- Menu Engineering Analysis (at 3 months)

Cost Analysis

- Analysis of Food, Labor, Operating Costs and P&L Statements

TIMELINE

PHASE I	1 WEEK
PHASE II	2-4 WEEKS (Varies Depending on Phase One Results)
PHASE III	1 WEEK (May Vary Depending on Phase Two Scope)
PHASE IV	3 MONTHS (2 days per month)

** Additional time may be purchased in blocks of 3 months.*

Non-local travel expenses to be billed separately and may be quoted upon request.