



Operations Consulting Services

Standard Operating Procedures (SOP's)

Tired of popping fuses with coffeemakers & convection ovens, witnessing the magic of disappearing linen bags, or noticing that the van keys are seldom returned to the right hook? We will assess your business procedures and create standards that will help you save time, money and aggravation on a daily basis.

Event Design

An essential part of any successful restaurant or catering company is the ability to create new and different food and event concepts and designs. We will share, teach and train you and your staff cutting edge ways to WOW your customers. Take your presentation from good to great.

Staff Training

Training should be an ongoing endeavor for anyone in the food service industry. We have training programs for both restaurant and catering staff, and can motivate any team to sell more and make more, with an emphasis on customer service.

Menu Development

We will review your current menu along with any competitor's menus, with consideration to your current market and product availability. We will make suggestions for updating items and deleting items. We will bring some new ideas to the plate and our focus will always be on creating a profitable menu which showcases your unique culinary muscle.

Food Cost Controls

One of the most critical mistakes any foodservice operation can make is not understanding food costs and how even a slight fluctuation can make a big difference at the bottom line. Your food cost is a major cost center which can make or break your business. We will review your food cost, inventories and menus to help you gain a strong control of purchasing and profitability.

Recipe Development

Is your food quality consistent? Are you concerned that your staff cannot make the same sauce the same way twice? Recipe development will clear the hurdles of inconsistency on an on going basis. It will also contribute to a better control of your food cost.



Kitchen Management

Who's running your kitchen? Who is in control? After spending time in your kitchen and watching your operation in progress, we will offer suggestions for better organization, more efficient production, tighter inventory and purchasing controls and a more structured yet collaborative kitchen environment.

Food Concepts

With new trends come new and creative ideas. Our cutting edge culinary team takes what's old and makes it new. Our innovation in the kitchen is legendary and as industry leaders we will teach you new and profitable ways to execute the jaw-dropping feats that will set you apart from the competition.

So you want to open a restaurant?

You shouldn't do it without consulting our resident restaurant expert, Sharon Barson. Sharon has opened many restaurants over the years and her formula for success is paramount to yours. She has uncovered every stone and knows every pitfall from the build-out to the grand opening. If you want to do it right, it's smart to start with an expert. Sharon's resources, templates, checklists, timetables and savvy know-how are invaluable.