

RESTAURANT ONE-DAY PROJECTS

MENU LAYOUT RENOVATION

OBJECTIVE

To maximize profitability by encouraging guests to order the items you would like them to order.

SCOPE

Using an analysis of your menu items' profitability and cash contribution from a product mix report you provide, we develop a mock-up of a renovated menu layout. You can, and are encouraged to, participate in renovation to gain a better understanding of menu layout practices.

At a followup meeting, we will provide a summary of recommendations to help you make adjustments in the future since menus are ever evolving. We will wrap-up with a strategy session for producing the finished renovated menu.

Note: PRC does not provide graphic artist or printing services.

TRASH ANALYSIS

OBJECTIVE

To identify food waste concerns and provide a better understanding of guest satisfaction.

SCOPE

Through analysis of the end of shift contents from one FOH trash can and one BOH trash can we help you identify food waste and understand product satisfaction. Working with a manager that is very familiar with your products is integral to tailoring our recommendations for your restaurant.

We follow this up with a management team discussion of the insights and action plan.

INGREDIENT OVERLAP OPTIMIZATION

OBJECTIVE

To identify ways to reduce cost and waste through better use of ingredients and labor.

SCOPE

This project starts with observation and interviews to collect of information on labor usage involved in common ingredients, overlap of ingredients, menuing, and food prep solutions already used in practice.

Using this information we prepare a report off-site and then return to conclude with an on-site review and discussion of our findings and recommendations. At your discretion, this could encompass menu inclusion recommendations, but does not by default.

SOURCING & PORTIONING ANALYSIS

OBJECTIVE

To identify ways to control food cost, provide a more consistent guest experience and help focus labor on your mission goals.

SCOPE

After a discussion of the ordering process a walk-through the receiving and storage areas is done to document how inventory is received, stocked, and stored. During the walk-through go over the prep and cooking areas to document portioning procedures.

The project concludes with a comprehensive review of the findings and recommended changes documented in a report. This is when we discuss implementation and measurement of success.