

Menu Costing + Recipe Standardization

CLOSE TO OPEN CONSULTING SERVICES

It's suprising how many people skip this step usually because they are so busy getting a place opened or managing it....

Know profit margins, critical control points, quality control points and the basics of menu psychology can make a huge difference to a profitable bottom-line.

We will put all of your recipes (or help create them) into a readable and easy-to-duplicate format for training, standardization and hopefully so you can someday duplicate your restaurant at a second location.

Quality control is vital to any positive guest experience and one cook should not be making any dish differently than the next. Further, as most of you know, the actual steps ingredients enter a recipe creates different flavor profiles so having any easy to follow map is critical back of house and behind the bar.

Finally, it's better to feature one dish that generates a \$28 per plate profit than sell another with a higher percentage number...understanding this and teaching it to the staff is huge!!!