

## ***Restaurant Operation Diagnosis***

Objective: *Is your restaurant, hotel or independent, running at your expectation. Do you need a fresh look from an award winning entrepreneur. Allow me to join you and your team and get involved in the implementation of solutions. The journey includes, service , pre-service, menus, beverage, selling strategies, management development, look and feel, ambiance, culture and more.*

Results: *Meaningful processes and changes encompassing the transfer of knowledge and the development of your teams capabilities. that will effect your sales, guest counts. guest experience and profitability.*

## ***Resorts- Rock Your Culture***

Objective: *Management guru Peter Drucker said it best: “Culture eats strategy for breakfast.” What F&B operation doesn’t need to know the insights and best practices of building strong teams, strong ideas and strong profits energetically aligned to company goals. Well, here’s your operating opportunity. We’ll delve into a 26 point program that opens the eyes and minds of your teams to look at your business differently and finds all of the hidden gems of service, sales, staff retention.*

Results: *We will create dozens of actionable opportunities for improvement that improve the culture around your team and how they approach opportunities for making money in Food and Beverage within a resort. This alphabet of ideas will deliver satisfied guests, long term happy staff and results to your P&L*

## ***50 Proven Ways To Think Like An Independent Restaurant Owner/ Engaging with Locals***

Objective: *Independent restaurants are entering our markets as never before with high quality and innovation. What are your teams doing to combat your declining sales and covers. Before you can drive more business you must first learn to spot opportunity within the pockets of population that surround your business and then identify the decision-makers/influences within those population centers/organizations. After that you have to consider what kind of unique offer you might make to help them draw their colleagues, friends, members and friends into your business.*

Results: *This program works with your teams and teaches them how to think like an independent restaurateur and improve your results . We will develop personal contacts and build relationships in places they never thought about. We will revitalize your social media and community engagement to levels you never thought possible. All resulting in increased exposure and improved guest counts.*

