Operational Consulting

> We help businesses prepare for opening and strengthen day-to-day operations, with specialist experience in restaurants, cafés, and hospitality.

CORE DELIVERABLES & SCOPE OF SERVICE

Service Component	Scope & Execution Details
Operational Audits & Assessments	Comprehensive operational audits, quality assessments, and structured follow-up reports to benchmark performance and identify optimization opportunities.
SOPs & Daily Checklists	Standard Operating Procedures (SOPs) alongside tailored opening, closing, and daily operational checklists for consistent execution.
Team & Leadership Training	Hands-on training programs designed specifically for kitchen, barista, front-of-house service, supervisory, and management teams.
Pre-Opening & Systems Setup	End-to-end pre-opening planning, strategic supplier mapping, and point-of-sale (POS) selection and workflow guidance.

ENGAGEMENT & OPERATIONAL FRAMEWORK

Target Sectors	Restaurants, Cafés, Hospitality Venues & Commercial Retail
Engagement Models	Pre-Opening Turnkey Launch, Operational Audit & Restructuring, Ongoing Advisory
Key Outcomes	Standardized workflows, reduced operational bottlenecks, elevated guest experience, and staff readiness