

Kitchen Consulting Services

MENU DEVELOPMENT

LET US WORK WITH YOU ON YOUR A LA CARTE MENU DEVELOPMENT IN ACCORDANCE WITH THE BRAND IDENTITY, EQUIPMENT AVAILABLE, AND SPACE USAGE.

The menu will offer a variety of items using traditional club favorites with current menu trends for inspiration. The new menu will be created, designed, and formatted for the brand using menu-engineering techniques to maximize revenue from guest service while optimizing efficiency in the kitchen.

If needed (based on the vision), special event menus for golf tournaments, weddings, etc. can also be created as many special event groups book their dates/events up to one year in advance.

NEW MENU ROLLOUT

NEW MENU AND NEW MENU ROLLOUT PROCEDURES:

Menu development training

- Menu costing/pricing
- Competitor analysis
- Menu tasting
- Communication to membership
- Training on the line
 - Order guides
 - Prep lists
 - Timing tickets



KITCHEN TRAINING OVERVIEW

Kitchen training must cover a wide variety of topics. Accident prevention. Minimizing waste. How to work efficiently and expeditiously. Keys to producing high quality product. Requisition, ordering, and preparation guidelines. Menu development and management. Teamwork. Guest service. Cross-training. Sanitation standards. Basic knife skills.