



# Customized Culinary Service Solutions.

**Thank you for choosing Culinary Cultivations for your consulting needs. Included in this packet is an outline of the services we provide.**

**We take pride in our gifted team of culinary and professional talent and their ability to help you with your food service solutions. We look forward to working with your company.**



# Menu

## **Food License Acquisition..... 4**

Includes:

- Standard Operating Procedures (SOPs)
- Food Establishment Plan
- Inspections
- Materials and Training
- Ongoing Support

## **Concept Development: Consultation & Execution ..... 5**

## **Comprehensive Culinary Systems ..... 6**

Includes:

- Menu Development
  - Food
  - Beverage
- Recipe Books
- Spec. Books
- Training Manuals
  - Environmental
  - Job Flows
  - Job Descriptions
- Site-Specific Checklists, Procedures and Tools



# Menu

## Operations Analysis..... 7

Includes:

- Labor and Food Cost Auditing
- Quality Control, Product Consistency, Professional
- Secret Shopper
- Sanitation Auditing

## Staffing Solutions ..... 8

Includes:

- Permanent
- Temporary and Event

## Certifications ..... 9

Includes:

- Food Safety, Alcohol Safety Certifications
  - Public Classes
  - Economical Packages
  - Private Classes



## **Food License Acquisition**

### **Standard Operating Procedures**

- Menu, sanitation, HAACP Plan or LHD Variance (if needed)

### **Food Establishment Plan**

- Building code, equipment specifications and installation, general operational information

### **Filing and Initial Inspections**

- Health department liaison service
- Focus on opening and making sales

### **Opening Staff – Materials and Training**

- New hire information and forms
- Responsible alcohol service training, Servsafe Manager and Food Handler Certifications
- Food safety basics, kitchen procedures (recipes, cooking, plating, sanitation, etc.)
- Staff training and/or materials (SOP Binder, Recipe, GFS Manager and support)

### **Ongoing Support**

- Troubleshooting, menu cost analysis, foodborne illness risk reduction assistance, consistency and satisfaction reporting



## **Concept Development, Consultation & Execution**

### **Full Concept Development – Base and Continuous Support**

- We work with you and your team to develop the vision of the client to realize a tangible and effective strategy.
- We offer all concept development desired – food, beverages or both.
- We provide ground floor to full-scale working operation strategies.
- We provide an onsite team to work with client and staff to materialize plans.

### **Industry Expert Consultants: Seasoned Veterans of the Trade**

- All of our team members are industry leaders in their respective fields, continuously working within their trade.

### **Full SOP Design with HAACP Plans**

- Providing custom Standard Operating Procedures (SOPs) with any variance plans designed and executed, plus staff training.

### **Menu Development with Recipe Building and Web-Based Specifications for ease of Continual Business Cultivation**

- Tailor-made menu specified to clients' vision
- Recipe development with taste testing
- Web-based recipe system to formulate food cost to real time – effectively costing and pricing menus to adjust w/commodity market
- Full staff training on finalized menu and tools of execution
- Sourcing assistance to meet the needs of the business



## Comprehensive Culinary Systems

### Menu Development

- We have the tools to support your creative ideas and the basic platform needed to control consistency for food and beverage menus.

### Recipe Books

- We will work with your existing materials or create new recipes from scratch; building a reliable and useable recipe format system that is printed and bound as well as uploaded into a web-based system to keep current with changing prices.

### Specification Books

- Custom-built books with pictures of menu items, ingredients and methods of execution to make the staff experts; enabling them to create your product consistently.

### Training Manuals

- Personalized training materials with step-by-step instructions on the actual operations of the business, establishment policies and procedures specific to your operation.

### Site-Specific Checklists, Procedures and Tools

- Site-specific tools built to assist your team in managing day-to-day operations and meeting standard operating procedures.



## **Operations Analysis**

### **Labor Cost/Food Cost Analysis and Consultation**

- Full Audit of Financials
- In-Depth Analysis of Current Systems for Efficiency
- Web-based Cost Control Systems for Location Management
- Team Education and Training on Systems
- Implementation
- Continuous Monitoring, Auditing and Updating

### **Secret Shopper, Quality Control, Product Consistency Evaluations**

- Demographically tailored program for your target market.
- Seasoned professionals providing useful, actionable feedback aligned with your specific market and vision.
- Quality Assessments (QA) built around your expectations and line of business.
- Product evaluation and testing in your own kitchen.

### **Sanitation/ Health Inspection Third Party Audits**

- Utilizing a web-based system with on-demand, electronic reporting tools to provide and document results quickly.
- Tailored, one-on-one action plans for management and team.
- On-site training to educate and reinforce YOUR standards.
- Follow-Up Quality Control (QC) Assessments to ensure implementation of standards.



## Staffing Solutions

### Temporary and Event

- Access to a large pool of skilled Food Service Professionals to assist with your events, high-volume periods of service or even days when you are just short-staffed.
  - o Competitively priced
  - o Industry professionals
  - o Available with short notice
  - o Reliable and skilled





## Food and Alcohol Safety Certification

### **ServSafe™ Food Safety, Food Handler and Alcohol Safety Program**

- Seasoned Instructors with Practical Experience; all Instructors are Certified Chefs or Beverage Professionals
  - o Public Classes
    - We serve all of Michigan and Northern Indiana with 15+ public class locations
    - Competitively priced
    - Lunch, coffee, and all class and exam materials provided
  - o Economical Packages
    - Choose from a 10 person or 5 person packages
    - Discounted rate
    - All the books are shipped to you ahead of time when you register all your people
  - o Private Class
    - Economical value for 6 or more students
    - Available at the location of your choice
    - Client determined scheduling (date and time)
    - Competitively priced
    - Customizable program to meet your needs