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[ABOUT HOSPITALITY & SERVICE CONSULTING](#)

-

[OUR EXPERTISE](#)

-

[PROJECT ACTION PLAN FOR RESTAURANTS](#)

-

[MANAGEMENT CONSULTING](#)

ABOUT HOSPITALITY & SERVICE CONSULTING

We work in hospitality because we love it and your customers do too. We put ourselves in their shoes every time, so you can be assured you're getting a solution that helps your customers. Our expertise allows our clients to grow as healthier, stronger organizations.

We help hotels, restaurants, and private clubs maximize success. Our practical, real-world approach and vibrant strategic business planning will assist you in meeting the specific goals of your business or organization.



OUR EXPERTISE

- Business Planning
- Concept Development
- Location Feasibility
- Menu Planning
- Culinology
- Mixology
- Product Development
- Costing & Pricing
- Process Engineering
- Menu Designing
- Kitchen Planning
- Recruitment & Training
- Launch & Brand Building
- Post Launch Operations
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Profitability

- Inspection of existing Property facilities
- Market research and feasibility of the project
- Conceptualisation
- Planning and Cost projection

Hospitality & Service Industry Consulting

Written by Administrator

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- Licensing and legal procedures
- Supervision of Property upgradation
- Front Office: Administration And Training
- Staff Recruitment : Administration and Training
- Food And Beverage Service.(Planning, Administration)
- Food Production: Administration and Training
- Raw Materials Purchasing
- Kitchen Planning
- Menu Planning
- Housekeeping: Administration And Training
- Maintaining Of Accounts
- Marketing: Branding, Resort Promotions, Creating and Pricing of various resort products, selling the products
- Overall Functioning and management

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