

HOW CAN OUR VIRTUAL CONSULTING PROGRAM WORK FOR YOUR BUSINESS?



#1. UNDERSTANDING YOUR OPERATIONS

Beginning with a 15 minute complimentary telephone consultation, we dive into your foodservice operations. Let's talk about your menus, current marketing efforts, sales goals, fixed and variable cost controls and other critical business functions. From our initial consultation, we identify new programs and concrete steps to implement that will strengthen your foodservice business and help increase profits.



#2. IMPLEMENTING THE PLAN

Together, we prioritize the specific areas of your business to address. We conduct scheduled hourly sessions focused on topics such as:

- Implementing New Revenue Streams
- Creating Standard Operating Procedures (SOP)
- Documenting Job Descriptions & Employee Handbook
- Leveraging 3rd Party Delivery Portals
- Website / Menu / Software Analysis
- Social Media Platforms
- Staying One Step Ahead of Your Competitors
- Creating Ghost Kitchens



#3. DIGITIZING YOUR FOOD BUSINESS

Over the past ten years, we've compiled volumes of operational materials that can be customized for your foodservice business. Whether you're a catering operation, restaurant, bakery or food truck operator, a digital operations manual will help you "steer the ship", maximize profits and increase your business valuation. Talk with us today about your very own digital operations manual.



#4. GETTING STRONGER EVERYDAY

We know how tough the past year was for us all. Now more than ever getting to profitability as quickly as possible is paramount. Looking ahead, we see great opportunities for your foodservice business. That's why we provide virtual consulting and coaching sessions to help you tackle everyday challenges, find new customers and grow your business. We look forward to working with you. Thank you.



THE
CORPORATE CATERER

Your Lifetime Food Industry Consultant

FOR QUESTIONS & QUOTES PLEASE CLICK ON LINK
[**VIRTUAL CONSULTING PROGRAM**](#)