



## **Design Drives Profit as Long as Your Restaurant is in Business**

***An employee position saved is worth \$100,000 – per year in a 3 meal period operation***

*by Craig Pendleton – National Foodservice Consulting, Inc.*

An equipment supplier will sell you whatever you want. A contractor will build you whatever you want. An architect will design you whatever you want. Who will protect you? Layout and flow will determine your labor and profit.

A New Opening Operations Consultant Project Manager is your greatest asset. They work for you in your best interests. They've opened and designed many projects. Being versed in flow, menus, planning, staffing and equipment allows them to save you staffing in your design. This is a saving for the entire time you own your restaurant. An employee position eliminated through creative design can save you \$100,000 a year (in profit – money you never spent). With the increasing cost of labor this savings will be even greater in the future. Food and beverage costs go up, utility costs go up and occupancy costs go up but none of these increase at the rate of labor costs. It's not just the hourly rate but benefits and taxes that go along with the employee. Never spend it and it will never go up.

Retain a project consultant before you build to save costs forever.

### ***Who's watching out for your interests??***

---

*Craig Pendleton is the President of National Foodservice Consulting, Inc. He has worked in the industry for over 40 years in both individual and corporate food service positions for many major industry chains. He has been involved in over 75 new openings and re-concepts. His services are hands-on and onsite to independent operators, chain operators and tribal casinos. Craig is available to assist in your current or upcoming project. Project consulting is available worldwide.*

*Please review our website for additional information*

<http://www.nationalfoodserviceconsulting.com>

*Or call our offices (623) 241-3778*