



How Much Does a Change Order During a Construction Project Really Cost You?

by Craig Pendleton – National Foodservice Consulting, Inc.

The missing link in new restaurant openings is a project manager. The architect and equipment suppliers cover their work but are not responsible for the future success of your business nor are they responsible for coordinating all additional suppliers such as soft drink, POS, AV/TV, surveillance etc. Without proper coordination in planning you will be charged for change orders as these suppliers arrive and find that areas aren't defined and are not prepared.

Suppliers will provide low cost alternatives to equipment but remember, "Cheap isn't usually cheap". Short-term savings will not save you money over time. A specialist will guide you through the most effective choices.

Who is 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