



Not all Restaurants Will Survive an Economic Slowdown

Who's looking out for you?

by Craig Pendleton – National Foodservice Consulting, Inc.

Food and Beverage costs increase, salesmen attack, invoices continue to arrive and the staff wants a raise. Business as usual except...the economy is slow, customers are scare and it seems that all of your competition is discounting. What are you going to do to survive and be one of the restaurants that is still in business this time next year?

This is where a consultant comes in. Consultants specialize in performing operational assessments of properties that will provide a full program of enhancements to improve internal operations and profits. Once the internal areas of operations and profitability are addressed then sale building areas are addressed such as additional sales through - incremental sales, take-out, delivery and catering. All areas have specific demands on the operation that will be addressed to prepare to the additional sales.

Don't just throw more advertising money at the situation, streamline and maximize profits in operations first!

This is what we do for a living. We've worked for (and ran) the major chains and how to maximize profits. We work for you and have your interests as our top priority. We are partners in your restaurant's success.

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