



Saving Money on Restaurant Construction Costs

Recycling equipment - Stainless steel is forever

by Craig Pendleton – National Foodservice Consulting, Inc.

Thousands of dollars are lost during openings by operators trying to do things that they do not specialize in. Experience can save you money and stress. Hire a contractor to build your building; hire a consultant to build your business.

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.

Within the group of Operations Consultants are those who specialize in creative use and reuse of equipment from past projects. This could be from your past projects or remodels or from acquiring used equipment from other sources such as auctions and sales. We know what is usable and what is not worth the costs of refurbishment verses long-term costs of maintenance. We can help you source this type of equipment. Since these pieces are not always a perfect size plans and layouts are then adjusted to utilize these pieces of equipment. Typically an equipment dealer will only want to sell you new equipment. We've saved clients up to 50% on equipment costs through creative use of recycled equipment.

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