



Culinary 360°

Maximize Your Culinary Equipment Value

-  Equipment Evaluation
-  Menu & Recipe Development
-  Additional Equipment Training
-  Advanced Culinary Training
-  Production Schedules
-  Training Videos
-  Management Advisory Services

Culinary 360°, your food service partner, we help you realize your foodservice vision. Our consulting services allow you, the business owner, to focus on creating and sustaining a successful business.

Our team of Chefs and foodservice professionals are ready to assist you in all aspects of your business. From the front of the house to the back of the house, we have team members ready to help.

We are hands on, working in unison with your team to implement and standardize programs that help to maximize profits, reduce unnecessary expenditures, and capitalize on labor efficiencies while controlling food and beverage costs.

We work in all foodservice categories. No kitchen is too large or too small. We are ready to serve your needs.





Equipment Evaluation

The **Culinary 360°** team will perform a 5-star system equipment assessment at your facility. Your team will be interviewed about their experiences with the current equipment. Our goal will be to learn what they like, what they don't like and what they are concerned about.



Menu Recipe Development

Not all recipes are winners the first time around. If you are facing challenges in opening the foodservice side of your business, let us work with you to develop menus that fit your clientele's needs.



Additional Equipment Training

New staff. No problem. The **Culinary 360°** team will work with your new staff, (or retain the current staff) to utilize today's equipment at maximum capability.



Advanced Culinary Training

Culinary 360° chefs will train your team on the latest techniques and best practices that can turn your equipment into profit centers. Instead of struggling with complicated and frustrating change over to Cook Chill or Banqueting Re-therm, let us help you.





Production Schedules

Production scheduling takes Culinary Training to the next level. Often figuring out what you need is the most difficult task. Time and motion studies offer cost savings solutions. **Culinary 360°** will work with you to maximize labor, ensure correct staffing and develop essential timing. A **Culinary 360°** study will evaluate your current structure and devise a workflow that makes efficient use of current equipment and labor helping you to serve your customer's needs.

Time & Motion

Culinary 360° will observe how food moves into, through and out of the kitchen. Noting unnecessary or unsafe movement, we will look for opportunities for greater efficiency.

Reduced Prep + Ticket Time = Happy Employees = Increased Guest Satisfaction

Culinary 360° is ready to work with your team.



Training Videos

Staffing turns quickly in today's world. Be prepared to keep your staff, new and current, up to date on how to use your equipment to increase efficiency and maximize profits.

Culinary 360° provides training videos that keep your new and seasoned team members well trained on the capabilities of **your** equipment.



Management Advisory Services



Culinary 360° advises clients on all aspects of foodservice. We offer both real-time solutions and consulting services. We will improve your kitchen operation and help you to meet any current challenges. Let us partner with you to ensure your success.

Culinary 360° will help you with everything – from the front of the house to the back of the house. From menu development to training out front and in the kitchen, we will help you. We will work with you to develop job duties, requirements, and descriptions; establish proper flow patterns; set food safety standards and protocols. We will even serve as a bridge between architects, manufacturers, and dealers.

Culinary 360° would like to be your partner in success.



Healthcare • B&I • Universities • K-12 • Banqueting • Casinos • Bars • Breweries