

Implementation Proposal for Audit Recommendations

As per the recommendations of the kitchen audit I propose a 3-month implementation program to implement changes and mentor existing catering management to enable duplicatable and enforceable improvements.

Through working with, not against staff, I am able to create a positive change and a new excitement in your operation using my extensive experience and personality.

I propose to be on site for 3 days per month for an agreed period to develop the program as follows:

- Head Chef and Senior Chefs mentoring
- Ordering and Stock control management systems
- Service Flow modifications and fine tuning
- Production variations and cookery method changes to match market expectations
- Purchased and finished product quality review to ensure best practice
- Food wastage review and controls put in place
- Labour and Rostering review efficiencies
- Menu review for all areas with new menu implementation as required
- Food Safety Plan development and review to ensure HACCP compliant


It is anticipated that with your cooperation I will be able to make significant changes to current procedures and processes. I envisage an amount of both resistance and undermining of my efforts; therefore, I request that it is made clear to all staff that I am there to make positive change which will greatly enhance their place of employment and customer experience.

This intermittent on site will ensure staff become familiar with change and are encouraged to take ownership for the changes, I am able to grow their ability to manage and create menus, specials and a new creativity amongst the team members from the line staff to senior management.

Please contact me for a proposal, a kitchen or catering audit review is a pre cursor to this enactment.

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