

# chefpaulrifkin consulting

## Consulting - Mentoring - Kitchen Analysis

Is your food business operating at peak efficiency,  
do you really know what is happening behind the scenes?

### **Peak Trade Kitchen Audit**

To identify gaps and opportunities to improve-systems, work flow, food safety, staff connectivity and menus.

### **Cost Control Catering Audit**

To get a clear picture of the financial health of your catering operation and the systems being used.

### **Hands on Implementation on Site for 2 days a week over 3 Months**

Working with the Head Chef and Catering team, implementing lasting changes that will greatly improve all aspects of the business. Customers, staff, management and financial controllers will notice the results.

*I have the passion and enthusiasm to inspire your team to rise to new heights through mentorship of your leaders.*

*My extensive hands on knowledge gives me the edge to be able to identify areas that require attention and the skill to implement change effectively.*

*The uncomplicated style I have ensures that reports and recommendations are easily understood.*

### Services Offered

Systems audit and report

Hands on Implementation

Kitchen efficiency review

Food safety reviews

Conference presenter

Product development

Sales endorsement

Cooking demonstrations

Kitchen designs

### **Why engage Paul Rifkin?**

**Simple, decades of successful real hands on experience.**


I bring over 40 years kitchen experience, 30 years as an Executive Chef in kitchens from fine dining to a club with multiple outlets. I have also implemented a HACCP program and maintained accreditation during a period of 10 years.

My experience includes 17 years at Campbelltown Catholic Club as Executive Chef, actively involved in the design, construction and menus of 8 new kitchens including a hotel, convention centre, restaurants and events spaces. Business quadrupled to \$12M in food sales, culminating in 3,000 dining seats and 13,000 meals a week with 150 catering staff across the group.

I've been involved in chef's associations and apprentice mentoring for competitions and scholarships. I was Executive Chef at the Manor House Balmain, Barnaby's Restaurants, 2 Hotels, Senior Chef in the Athletes Olympic Village and a TAFE teacher.

Paul Rifkin  
Consultant Chef  
Available anywhere  
chefpaulrifkin consulting  
abn 66899195998



Tweed Heads NSW  
(+61) 0403 319 638  
chefpaulrifkin@hotmail.com  
 Paul Rifkin  
www.chefpaulrifkin.com.au