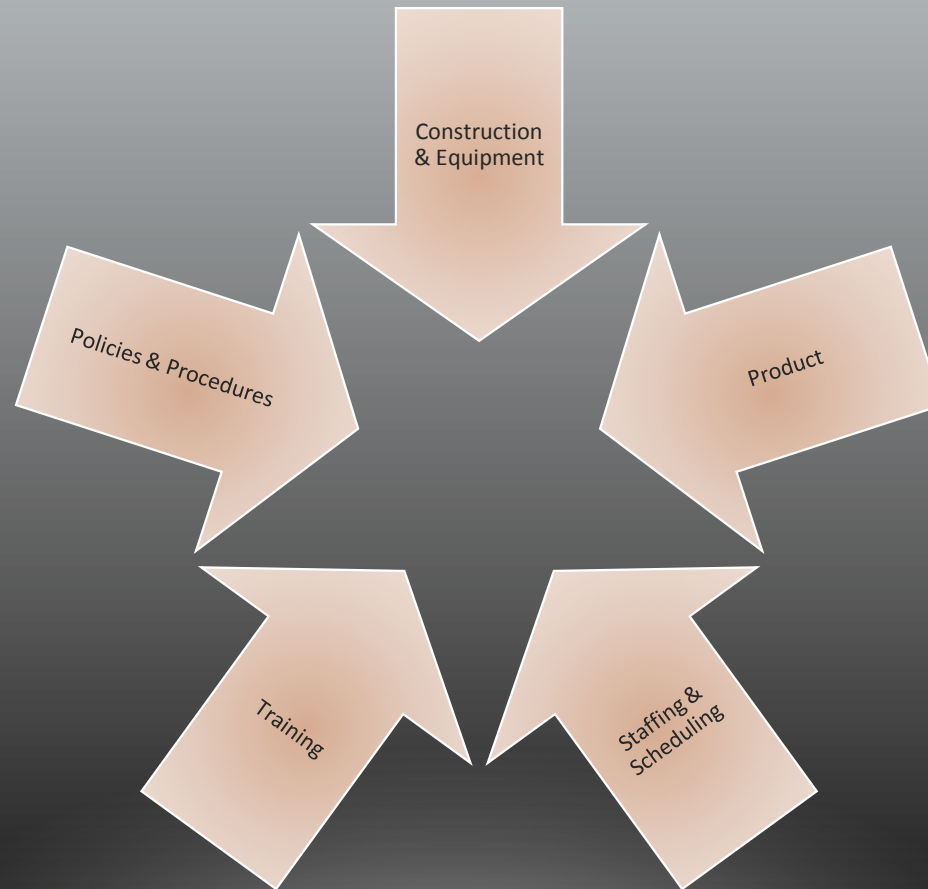




New Restaurant Operations Review





New Restaurant Operations Construction & Equipment

Timeline

Cooking &
Service Areas
Configuration

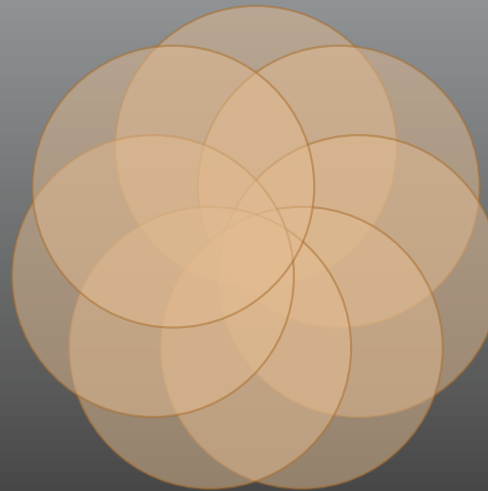
Specs &
Ordering

Small wares

Vendors

Turn Key
Transition

Installation



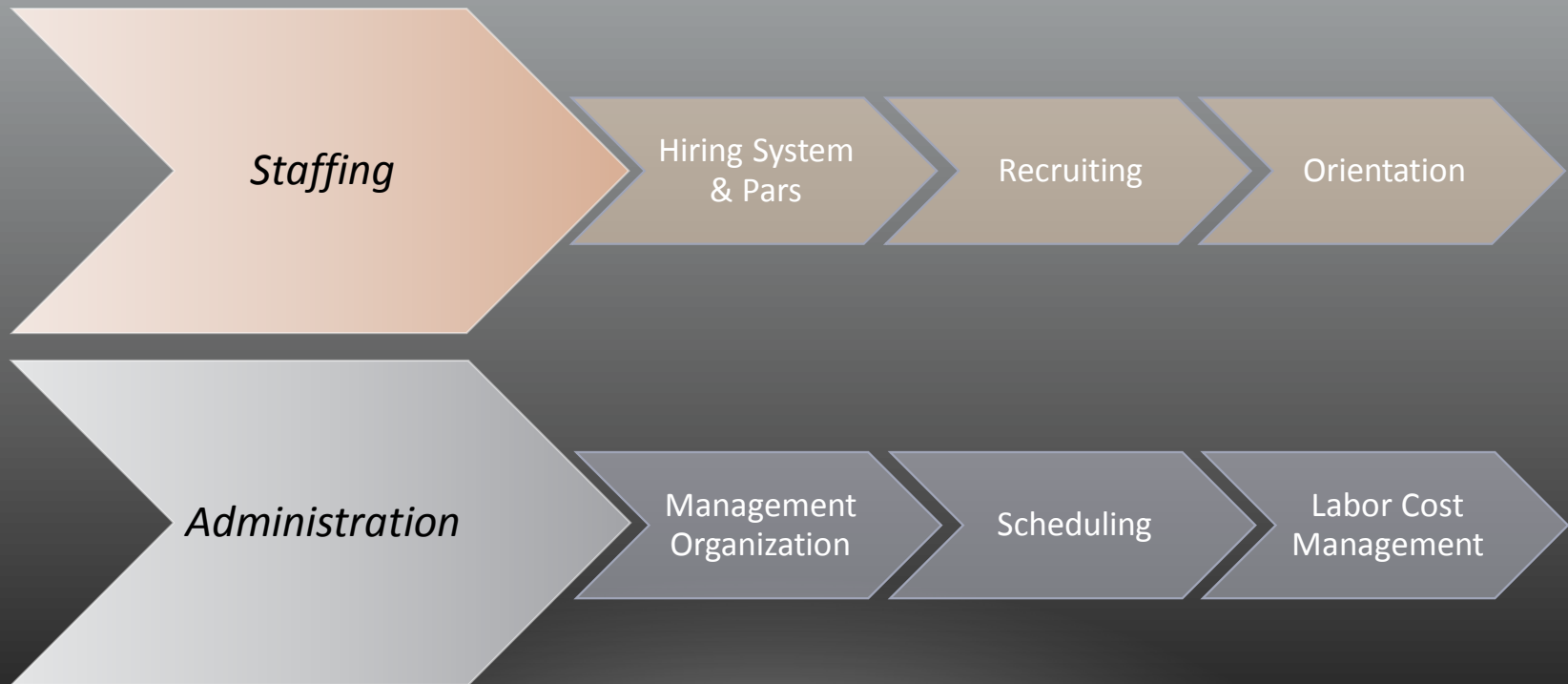


New Restaurant Operations Product





New Restaurant Operations Staffing & Scheduling





New Restaurant Operations Training

Critical
Support Areas

Menu & POS

Classes

Training Team

Management
Roles

Culture



New Restaurant Operations Policies & Procedures

