

Kitchen Consultancy for New Hotels,
Resorts, Restaurants, Institutional
Catering, Cafes, Restaurants, Banquets &
Conventions, Cloud Kitchens

AUM HOSPITALITY CONSULTANTS



www.aumconsultants.net



About

Aum Hospitality Consultants

- **Aum Hospitality Consultants** is a versatile Hotel & Resort Project & Management Consulting Company that **consults, delivers, and assures** the best results for various hospitality ventures, such as Business Hotels, Boutique Hotels, Budget Hotels, Theme Resorts, Camping Resorts, Clubs, Theme Restaurants, Conference & Banquet Halls, and so on. From **Concept to Commissioning**, we **deliver** detailed Consultancy in **Hotel Project Technical Planning** and **maximize** the returns on the investment. Our focused attitude **improves** hotel assets, **boosts occupancy**, and **elevates** service quality and operational performance.



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About

Aum Hospitality Consultants

Aum Hospitality Consultants, under the leadership of Mr. Subodh Gupte, is a versatile and results-oriented consultancy firm in the hospitality sector. Here are some key highlights:

Comprehensive Services: Aum Hospitality Consultants offers a broad spectrum of services, covering various segments within the hospitality industry, such as Business Hotels, Boutique Hotels, Budget Hotels, Theme Resorts, Camping Resorts, Clubs, Theme Restaurants, Conference & Banquet Halls. This indicates a wide-ranging expertise that can cater to different client needs.



Subodh Gupte, IHM, Dadar, Mumbai 1982
Principal Consultant



The Story

Aum Hospitality Consultants



- **Aum Hospitality Consultants** is a versatile Hotel & Resort Project & Management Consulting Company that **consults, delivers, and assures** the best results for various hospitality ventures, such as Business Hotels, Boutique Hotels, Budget Hotels, Theme Resorts, Camping Resorts, Clubs, Theme Restaurants, Conference & Banquet Halls, and so on. From **Concept to Commissioning**, we **deliver** detailed Consultancy in **Hotel Project Technical Planning** and **maximize** the returns on the investment. Our focused attitude **improves** hotel assets, **boosts occupancy**, and **elevates** service quality and operational performance.



Aum Hospitality Consultants was founded on the principle that consultants should **deliver** sustainable and measurable results—not just reports & lots of paperwork—to our clients. We believe a consulting firm should be more than an advisor. Our approach to consulting is to **generate** long-term results for our clients and **develop** solid relationships with them. We look at each organization from the Chief Executive's perspective and **respect** our clients' businesses as our own. We **link** our incentives with their objectives, meaning that we **grow** only if our clients grow. Our recommendations are individually tailored for each client's project.



Brand Story

" Give them quality.
That's the best kind of
advertising. "



Result-Driven Approach: The company emphasizes delivering result-driven Hospitality Management Services, indicating a commitment to achieving tangible outcomes for clients. This includes a focus on optimizing hotel assets, increasing occupancy rates, and enhancing service quality and operational performance.

Technical Planning Expertise: Aum Hospitality Consultants provides detailed consultancy in Hotel Project Technical Planning, ensuring that projects are well-planned and executed. This expertise contributes to the overall success of hotel and resort projects by optimizing returns on investment.

Proven Leadership: Mr. Subodh Gupte, the Principal Consultant, is highlighted as a dynamic business leader with a proven track record. His success in replicating achievements in both domestic and international markets, across various hospitality settings, showcases his adaptability and strategic leadership skills.

Financial Acumen: The mention of Mr. Gupte's ability to deliver profits and good returns on investment reflects a strong financial acumen. The execution of strategies for a robust bottom line and quality delivery suggests a focus on sustainable and profitable business operations.



Brand Story

“Elevating Culinary Experiences,
Cuisine by Cuisine.”



People Management: Mr. Gupte's emphasis on strong leadership, effective communication skills, and a knack for recruiting the right candidates demonstrates a commitment to people management. The promotion of camaraderie among candidates and providing steppingstones for promotions indicate a positive and nurturing work environment

Educational Background: Mr. Gupte's diploma in Hotel Management Catering Technology & Applied Nutrition from IHMCTAN, Dadar, Mumbai, in 1982, adds academic credibility to his extensive practical experience in the industry.

Overall, Aum Hospitality Consultants, led by Mr. Subodh Gupte, is a well-rounded consultancy firm with a focus on delivering tangible results, effective project planning, and fostering a positive work culture within the hospitality sector.



Mission

To offer advisory & consulting services to hospitality projects & operations with focussed attitude of increasing revenue & reducing costs.

Vision

To focus on client's agenda & deliver optimum returns on investment. To ensure leverage of hotel assets, greater occupancy & enhanced levels of service quality & operational performance



Our Mission & Vision

TYPES OF KITCHENS WE CAN DESIGN



SPECIALITY KITCHENS

BAKERY KITCHENS BUTCHER SHOPS PATISSERIES
CHOCOLATE OR CANDY KITCHENS SPECIALTY FOOD
PRODUCTION FACILITIES



MOBILE KITCHENS

FOOD TRUCKS, MOBILE CATERING
UNITS TEMPORARY KITCHENS FOR
EVENTS AND FESTIVALS





Food Mall Kitchens

RESTAURANTS, CAFÉS, HOTELS AND RESORTS
CATERING FACILITIES, INSTITUTIONAL KITCHENS
(SCHOOLS, HOSPITALS, INDUSTRIES)

COMMERCIAL KITCHENS



WWW.AUMCONSULTANTS.NET



INDUSTRIAL KITCHENS

Food processing plants
Large-scale manufacturing facilities
Centralized kitchen facilities for meal production and distribution



OUTDOOR KITCHENS
RESIDENTIAL OUTDOOR KITCHENS
FOR BACKYARD
ENTERTAINING, COMMERCIAL
OUTDOOR DINING SPACES FOR
RESTAURANTS AND RESORTS





High End Kitchens



EXTRA FINE 400 FILM PRO

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HIGH-END KITCHENS: DESIGNER KITCHENS FEATURING PREMIUM FINISHES, STATE-OF-THE-ART APPLIANCES, AND CUSTOM CABINETRY. LUXURY RESIDENTIAL KITCHENS WITH GOURMET AMENITIES AND ENTERTAINMENT FEATURES

The Agenda

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1. Initial Assessment & Planning
2. Kitchen Design & Layouts
3. Project Management
4. Equip. Specs & Process
5. Equipment Ordering
6. Pre-Opening Phase
7. Commissioning
8. Conclusion
9. Contact Information



Our Process



Initial Assessment & Planning

1. Assessing the client's requirements and objectives for the kitchen space.
2. Conducting site visits and evaluations to understand the available space, infrastructure, and resources.
3. Developing a preliminary concept and layout based on the client's needs and industry standards.

1



Kitchen Design, Layout

1. Designing the layout of the kitchen space, including equipment placement, workflow optimization, and zoning for different functions.
2. Recommending appropriate kitchen equipment, appliances, and fixtures based on the menu, volume of operations, and budget constraints.
3. Preparation of detailed BOQ.
4. Ensuring compliance with health, safety, and sanitation regulations.

2



Project Management

1. Role of the consultant in project management
2. Budgeting and cost control
3. Timeline management
4. Coordination with agencies on site.
5. Quality control and compliance
6. Addressing challenges during construction

3



Equip. Specs & Process

1. Kitchen MEP in totality
2. Kitchen Utility Consumption Analysis
3. Budgeting and cost control
4. Timeline management
5. Finalization of AutoCad designs with MEP

4

Our Process



Equipment Ordering

1. Bidding & Tender evaluation
2. Finalization of vendors
3. PO release through client
4. Quality control and compliance
5. Mfg Unit visits

5



Pre-Opening Phase

1. Menu Planning, Menu Engineering, Recipe Costing, Std Portion, Std yield
2. Kitchen SOP's
3. Food Costing Criteria
4. Staff hiring and training

6



Commissioning

1. Ensuring everything is in place for opening
2. Final inspections and adjustments
3. Handover to the client

7



Conclusion & Contact Info.

1. Recap key points covered
2. Call to action or next steps for potential clients
3. **Contact Information:**
4. Your firm's contact details
5. Website, email, phone number, etc.

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I. Initial Assessment & Planning

- During the initial assessment and planning phase of a hotel kitchen consultancy project, several key steps are undertaken to ensure a thorough understanding of the client's requirements and objectives, as well as to develop a preliminary concept and layout for the kitchen space. Here's a breakdown of each step:

1. Assessing Client's Requirements and Objectives:

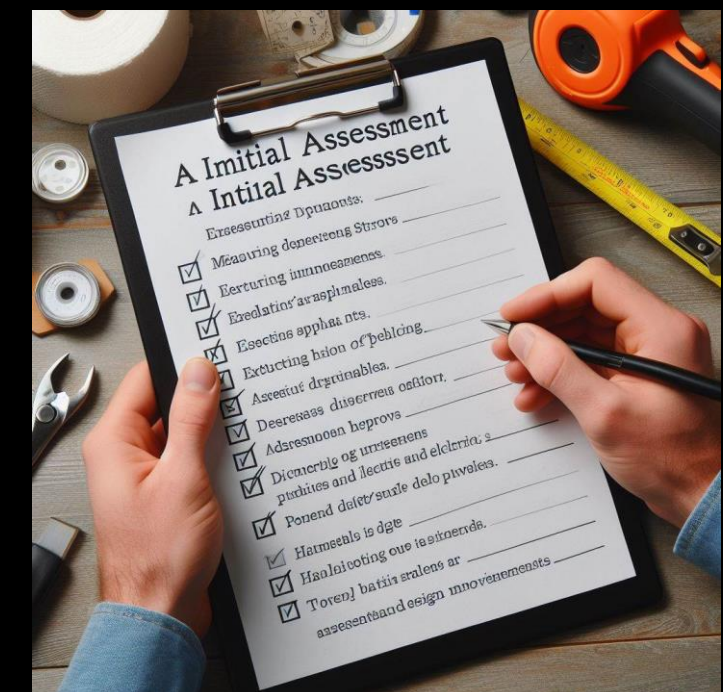
- Meet with the client to discuss their specific needs, goals, and vision for the kitchen space.
- Identify the types of cuisine to be prepared, expected volume of operations, service style (e.g., buffet, à la carte), and any special requirements or preferences.
- Determine budget constraints and timeline for the project.
- Discuss any unique considerations such as dietary restrictions, sustainability goals, or branding requirements.

2. Conducting Site Visits and Evaluations:

- Visit the location where the kitchen will be built or renovated to assess the available space, infrastructure, and resources.
- Evaluate the layout and configuration of the existing kitchen (if applicable) and identify any constraints or opportunities for improvement.
- Review the utility connections (water, gas, electricity) and assess their adequacy for the proposed kitchen design.
- Take measurements and photographs of the site to aid in the development of design concepts.

3. Developing a Preliminary Concept and Layout:

- Based on the information gathered from the client and site evaluations, develop a preliminary concept and layout for the kitchen space.
- Consider factors such as workflow optimization, equipment placement, zoning for different functions (e.g., prep area, cooking area, dishwashing area), and compliance with health and safety regulations.
- Utilize industry standards and best practices to ensure efficiency, functionality, and ergonomics in the kitchen design.
- Create schematic drawings to visualize the proposed layout and present it to the client for feedback and approval.
- By conducting a comprehensive assessment and planning process, we can ensure that the resulting design meets the client's needs and objectives while optimizing the use of space, resources, and budget. This lays the foundation for the successful execution of the project from concept to completion.



2. Kitchen Design & Layout

- When it comes to kitchen design and layout in a hotel consultancy project, meticulous attention to detail is essential to ensure efficiency, functionality, and compliance with health, safety, and sanitation regulations. Here's how a consultancy might approach this aspect of the project:

1. Designing the Layout:

- Develop a detailed layout plan for the kitchen space, taking into account factors such as the size and shape of the area, traffic flow, and ergonomic considerations.
- Allocate specific zones for different functions, such as food preparation, cooking, baking, dishwashing, storage, and waste disposal.
- Optimize the workflow by arranging equipment and workstations in a logical sequence to minimize unnecessary movement and improve efficiency.
- Consider factors such as ventilation, lighting, and accessibility to ensure a comfortable and safe working environment for kitchen staff.

2. Equipment Recommendation:

- Based on the menu requirements, volume of operations, and budget constraints, recommend appropriate kitchen equipment, appliances, and fixtures.
- Select equipment that is efficient, reliable, and suitable for the specific needs of the operation, whether it's a hotel restaurant, banquet kitchen, or room service facility.
- Take into account factors such as capacity, power requirements, ease of maintenance, and compatibility with other equipment in the kitchen.
- Consider innovative technologies and energy-efficient solutions to optimize performance and minimize operating costs.

3. Preparation of Detailed BOQ (Bill of Quantities):

- Compile a comprehensive list of all the equipment, appliances, fixtures, and materials required for the kitchen project.
- Specify quantities, sizes, models, and any other relevant details for each item.
- Include cost estimates and budget allocations for the procurement and installation of equipment and materials.
- Collaborate with suppliers and contractors to ensure accurate pricing and availability of the specified items.

4. Ensuring Compliance with Regulations:

- Verify that the kitchen design and layout comply with local building codes, health regulations, and sanitation standards.
- Address requirements related to food safety, hygiene, fire safety, ventilation, waste management, and accessibility.
- Consult with regulatory authorities or experts in food safety and sanitation to ensure that the design meets all applicable requirements.
- Incorporate features such as stainless-steel surfaces, grease traps, non-slip flooring, and adequate handwashing facilities to maintain a clean and sanitary environment.

By carefully designing the layout, recommending suitable equipment, preparing detailed BOQs, and ensuring regulatory compliance, the consultancy can help clients create a kitchen space that is not only efficient and functional but also safe, sanitary, and conducive to high-quality food production. This sets the stage for a successful and sustainable operation in the hotel industry.



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Carbonell

3. Project Management

1. Role of the Consultant in Project Management:

- As a consultant, the primary role in project management involves overseeing all aspects of the project from initiation to completion.
- Serve as the main point of contact between the client and various stakeholders, including architects, contractors, vendors, and regulatory agencies.
- Provide leadership, guidance, and direction to ensure that project objectives are met within the specified constraints of time, budget, and quality.
- Facilitate effective communication and collaboration among team members to achieve project goals.

2. Budgeting and Cost Control:

- Monitor project expenditures and track costs against the budget throughout the project lifecycle.
- Identify cost-saving opportunities and value engineering options to optimize spending without compromising project quality or functionality.
- Implement strategies for cost control, such as competitive bidding, negotiation with vendors, and change order management.

3. Timeline Management:

- Develop a detailed project schedule outlining key milestones, tasks, dependencies, and deadlines.
- Monitor progress against the schedule and proactively identify and address any delays or issues that may arise.
- Coordinate with contractors, subcontractors, and suppliers to ensure timely completion of work activities.
- Adjust the project schedule as needed to accommodate changes, unforeseen circumstances, or client requests, while minimizing disruptions to the overall timeline.

4. Quality Control and Compliance:

- Establish quality standards and specifications for materials, workmanship, and installation in collaboration with the client and project team.
- Conduct regular inspections and quality assurance checks to verify compliance with project requirements and industry standards.
- Implement quality control measures to identify and address any deviations, defects, or deficiencies in the work.
- Ensure that all work meets applicable regulatory requirements and passes required inspections and certifications.



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4. Equipment Specs & Process

- Here's a detailed breakdown of the equipment specifications and process, as well as the MEP (Mechanical, Electrical, Plumbing) aspects, utility consumption analysis, budgeting and cost control, timeline management, and finalization of AutoCAD designs with MEP for a hotel kitchen consultancy project:

1. Equipment Specifications and Process:

- Conduct a thorough assessment of the client's requirements, menu, and anticipated volume of operations to determine the necessary kitchen equipment.
- Prepare detailed equipment specifications, including size, capacity, features, and performance requirements.
- Research and recommend reputable suppliers and manufacturers for each type of equipment based on quality, reliability, and suitability for the project.
- Collaborate with chefs, kitchen staff, and stakeholders to ensure that equipment selections align with operational needs and preferences.
- Review equipment proposals, specifications, and quotes from suppliers, and make recommendations to the client for final approval.
- Coordinate with suppliers to ensure timely procurement, delivery, and installation of equipment, and oversee testing and commissioning processes.

2. Kitchen MEP in Totality:

- Work closely with MEP engineers and consultants to integrate mechanical, electrical, and plumbing systems seamlessly into the kitchen design.
- Design HVAC (Heating, Ventilation, and Air Conditioning) systems to provide adequate ventilation, temperature control, and air quality for the kitchen environment.
- Specify electrical requirements for kitchen equipment, lighting, power outlets, and control systems, ensuring compliance with local codes and regulations.
- Design plumbing systems for water supply, drainage, and wastewater management, including sinks, grease traps, floor drains, and plumbing fixtures.
- Coordinate with structural engineers to accommodate MEP components within the building structure and ensure proper support and access for maintenance.



4. Equipment Specs & Process

3. Kitchen Utility Consumption Analysis:

- Analyze the utility consumption patterns and requirements for the kitchen, including electricity, water, gas, and HVAC systems.
- Calculate estimated utility loads and demands based on the equipment specifications, operational hours, and production volumes.
- Identify opportunities for energy efficiency and conservation measures to minimize utility costs and environmental impact.
- Recommend equipment and systems with high energy efficiency ratings and optimal performance to reduce overall utility consumption.

4. Budgeting and Cost Control:

- Develop a detailed budget for MEP systems, including equipment procurement, installation, labor costs, permits, and contingencies.
- Monitor project expenditures and track costs against the budget throughout the design and construction phases.
- Identify cost-saving opportunities through value engineering, competitive bidding, and negotiation with contractors and suppliers.
- Implement strategies for cost control, such as change order management, scope adjustments, and risk mitigation measures, to stay within budgetary constraints.

4. Equipment Specs & Process

5. Timeline Management:

- Develop a project schedule that incorporates MEP design, procurement, installation, testing, and commissioning activities.
- Coordinate with MEP consultants, contractors, and other stakeholders to ensure alignment with overall project timelines.
- Monitor progress against the schedule and proactively address any delays or issues that may impact MEP work.
- Implement strategies to optimize workflow, streamline coordination, and expedite MEP installation while maintaining quality and safety standards.

6. Finalization of AutoCAD Designs with MEP:

- Work with AutoCAD drafters and MEP engineers to develop detailed drawings and plans that incorporate MEP systems into the kitchen design.
- Ensure that MEP components are accurately represented in the drawings, including equipment layouts, piping and ductwork routes, electrical wiring, and control systems.
- Review and finalize AutoCAD designs with MEP to ensure compliance with design standards, regulations, and project requirements.
- Provide clear and comprehensive documentation to contractors and subcontractors for construction, installation, and coordination of MEP systems.

- By effectively managing equipment specifications, MEP design, utility consumption analysis, budgeting, cost control, timeline management, and AutoCAD design finalization, the hotel kitchen consultancy can ensure the successful implementation of MEP systems and infrastructure for the project, meeting client expectations and project objectives.



5. Equipment Ordering

- Here's a breakdown of the bidding and ordering process, including bidding and tender evaluation, finalization of vendors, purchase order (PO) release through the client, quality control and compliance, and manufacturer (Mfg) unit visits in the context of a hotel kitchen consultancy project:

1. Bidding and Tender Evaluation:

- Develop bidding documents, including requests for proposals (RFPs), requests for quotations (RFQs), or invitations to bid (ITBs), detailing the project requirements, specifications, and evaluation criteria.
- Distribute bidding documents to prequalified vendors or suppliers through various channels, such as direct outreach, online platforms, or industry associations.
- Receive and review bids submitted by vendors, ensuring compliance with the requirements and specifications outlined in the bidding documents.
- Evaluate bids based on criteria such as price, quality, experience, technical capabilities, and delivery schedule.
- Conduct thorough due diligence on prospective vendors, including background checks, references, and past performance evaluations.

1. Finalization of Vendors:

- Select vendors based on the results of the bidding and tender evaluation process, taking into account factors such as competitiveness, reliability, and suitability for the project.
- Negotiate terms and conditions with selected vendors, including pricing, payment terms, delivery schedules, warranties, and service agreements.
- Obtain necessary approvals from the client or project stakeholders for the final selection of vendors and procurement decisions.





5. Equipment Ordering

3. PO Release through Client:

- Prepare purchase orders (POs) based on the finalized terms and conditions negotiated with vendors.
- Submit POs to the client or authorized personnel for approval and release.
- Coordinate with the client's procurement or finance department to ensure timely processing and issuance of POs to vendors.
- Monitor PO status and track order fulfillment, delivery, and invoicing throughout the procurement process.

4. Quality Control and Compliance:

- Establish quality assurance and control protocols to ensure that products and services procured meet the required standards, specifications, and regulatory requirements.
- Conduct pre-qualification assessments of vendors to verify their capabilities, certifications, and compliance with industry standards and regulations.
- Perform incoming inspections and quality checks on delivered goods to verify conformity to specifications, quantity, and condition.
- Implement quality control measures throughout the supply chain, including supplier audits, product testing, and validation of certifications.

5. Manufacturer Unit Visits:

- Arrange visits to the manufacturing facilities of selected vendors to assess their production capabilities, quality control processes, and adherence to standards.
- Conduct on-site inspections and audits of manufacturing processes, equipment, and facilities to ensure compliance with specifications and regulatory requirements.
- Meet with key personnel, including production managers, quality control supervisors, and engineers, to discuss project requirements, expectations, and timelines.
- Address any concerns or issues identified during the visit and work collaboratively with vendors to resolve them in a timely manner.
- By effectively managing the bidding and ordering process, finalizing vendors, releasing POs through the client, ensuring quality control and compliance, and conducting manufacturer unit visits, the hotel kitchen consultancy can facilitate the procurement of goods and services necessary for the project, while maintaining high standards of quality, efficiency, and accountability throughout the supply chain.

6. Pre-Opening Phase

- During the pre-opening phase of a hotel kitchen consultancy project, several crucial activities are undertaken to ensure a successful launch and operation. Here's a breakdown of key tasks related to menu planning, menu engineering, recipe costing, standard portioning, standard yield, kitchen SOPs (Standard Operating Procedures), food costing criteria, staff hiring, and training:

1. Menu Planning and Menu Engineering:

- Collaborate with chefs and culinary experts to develop a diverse and appealing menu that aligns with the hotel's concept, target market, and culinary vision.
- Conduct market research and competitor analysis to identify trends, customer preferences, and pricing strategies.
- Utilize menu engineering techniques to optimize profitability by strategically positioning high-profit items, promoting signature dishes, and balancing food costs with sales potential.

2. Recipe Costing, Standard Portioning, and Standard Yield:

- Create standardized recipes for all menu items, specifying ingredients, quantities, preparation methods, and portion sizes.
- Calculate recipe costs based on ingredient prices, portion sizes, and yield percentages to determine menu pricing and profitability.
- Establish standard portion sizes and portion control procedures to ensure consistency and minimize food waste.
- Determine standard yield factors for ingredients to accurately forecast food production requirements and minimize overproduction or shortages.



6. Pre-Opening Phase



3. Kitchen SOPs (Standard Operating Procedures):

- Develop comprehensive SOPs for all kitchen operations, including food preparation, cooking techniques, sanitation procedures, and equipment usage.
- Outline step-by-step instructions, safety guidelines, and quality standards for each task performed in the kitchen.
- Train kitchen staff on SOPs and ensure compliance with established procedures through regular monitoring and supervision.

4. Food Costing Criteria:

- Establish food costing criteria to determine target food cost percentages and monitor cost variances against budgeted targets.
- Analyze ingredient costs, supplier prices, and menu mix to identify opportunities for cost savings and menu optimization.
- Implement cost control measures, such as inventory management, portion control, and waste reduction strategies, to maintain profitability and minimize food costs.



6. Pre-Opening Phase

5. Staff Hiring and Training:

- Recruit and hire qualified kitchen staff, including chefs, cooks, kitchen assistants, and dishwashers, based on skill level, experience, and fit with the culinary team.
- Develop a comprehensive training program for kitchen staff, covering culinary skills, food safety practices, sanitation protocols, and customer service standards.
- Conduct orientation sessions and on-the-job training to familiarize new hires with kitchen operations, equipment, and procedures.
- Provide ongoing training and development opportunities to enhance staff performance, teamwork, and professional growth.
- By focusing on menu planning, recipe costing, standard portioning, kitchen SOPs, food costing criteria, and staff hiring and training during the pre-opening phase, the hotel kitchen consultancy can lay the foundation for a successful and efficient kitchen operation, ensuring consistent quality, profitability, and customer satisfaction from the outset.



7. Commissioning Phase

- During the commissioning phase of a hotel kitchen consultancy project, the focus is on ensuring that all necessary preparations are made to successfully open the kitchen and begin operations. Here's a breakdown of key activities during this phase:

1. Ensuring Everything is in Place for Opening:

- Conduct a final walkthrough of the kitchen to verify that all equipment, fixtures, and furnishings are installed and functioning properly.
- Ensure that all necessary permits, licenses, and certifications have been obtained and are prominently displayed.
- Confirm that all supplies, ingredients, and inventory are stocked and organized according to the menu and operational requirements.
- Review operational procedures, protocols, and emergency plans with kitchen staff to ensure readiness for opening day.

2. Final Inspections and Adjustments:

- Perform a final inspection of the kitchen space to identify any deficiencies, defects, or areas needing adjustment.
- Address any issues or concerns promptly, coordinating with contractors, suppliers, and technicians as needed to resolve them.
- Conduct test runs and simulations of kitchen operations to identify and address any operational challenges or bottlenecks.
- Fine-tune equipment settings, adjust workflow processes, and make any necessary modifications to optimize efficiency and functionality.



7. Commissioning Phase

3. Handover to the Client:

- Prepare comprehensive documentation, including equipment manuals, warranty information, maintenance schedules, and operating procedures, for handover to the client.
- Conduct a formal handover meeting with the client to review the completed project, discuss any outstanding items, and obtain final approval.
- Provide training and support to the client's staff on the operation, maintenance, and troubleshooting of kitchen equipment and systems.
- Address any questions, concerns, or requests from the client and ensure their satisfaction with the delivered project.
- Obtain sign-off and acceptance from the client to officially conclude the project and transition into the operational phase.
- By diligently ensuring that everything is in place for opening, conducting final inspections and adjustments, and facilitating a smooth handover to the client, the hotel kitchen consultancy can help ensure a successful launch of the kitchen and set the stage for ongoing operational excellence and customer satisfaction.



Call to action:

Are you ready to elevate your hotel kitchen to new heights of efficiency, quality, and profitability? Contact us today to learn more about how our consultancy services can transform your vision into reality. Let's collaborate to create a kitchen that exceeds expectations and delights your guests with exceptional culinary experiences.

In conclusion, our hotel kitchen consultancy services encompass a comprehensive range of expertise, from initial concept development to final commissioning. Throughout the project lifecycle, we have diligently addressed various aspects crucial for the success of your hotel kitchen, including menu planning, equipment selection, MEP integration, budgeting, timeline management, and staff training. Our commitment to excellence ensures that your kitchen operation is not only efficient and cost-effective but also compliant with industry standards and regulations.

Key Points Covered:

1. Thorough assessment and planning tailored to your specific needs and objectives.
2. Expertise in kitchen design, equipment specification, and MEP integration.
3. Rigorous budgeting, cost control, and timeline management.
4. Attention to detail in quality control, compliance, and final inspections.
5. Comprehensive staff hiring, training, and SOP development.
6. Seamless handover and ongoing support for operational success.





Thank You.

Contact Information:

Aum Hospitality Consultants

www.aumconsultants.net

Email: subodhgupte@aumconsultants.net

Phone: +91 8108205025 | +91 9673838535

Location: A-403, SafalyaHeritage-1, Besa T point, Besa, Nagpur 440037. M.S. India

Don't hesitate to reach out to us with any questions or inquiries. We look forward to partnering with you on your next culinary venture!

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