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CONSULTING SERVICES MENU

Industries Served:

- Foodservice Manufacturing
- B&I Foodservice Management
- Catering

Recipe/Formula Development:

- Recipe/Formula Specifications
 - Engineered to Client's Preferred Portion Size
 - o Engineered to Client's Preferred Nutritional Criteria
 - Standard Commercial Formula Format
 - Production Stage Instruction
 - Equipment Recommendations
 - Food Safety / Hazard Checkpoints
 - Batch Sizes
 - **1**00 / 200 / 300 / 500
 - > 500 batch size subject to on-site testing
 - > 5,000 batch size subject to on-site testing
 - > 10,000 batch size subject to on-site testing
 - Vendor Sourcing
 - Final Product Packaging Requirements
 - Designed to Client's Packaging Spec
 - Presentation Recommendations / Food Styling / Garnishment
- Product Labeling
 - Nutritional Panel for Standard Portion Size (ESHA Standard)
 - Ingredient Panel (FDA Compliant)

Consulting Services:

- Business Development & Infrastructure Consulting
 - Licensing
 - Local Health Departments
 - FDA
 - USDA
 - Management Infrastructure
 - Staffing Analysis & Recommendations
 - Hiring / Terminations
 - SOP Development

Commercial Kitchen Management Consulting

- HAACP Plan Creation, Revision or Review
- Production Planning / Efficiency
- Profit Engineering
- Monetization of Space

Commissary Kitchen

- Design & Setup
- Tenant Agreements
- Operations Management long and short term

• Recipe/Formula Consulting

- New Product Development
 - See Recipe/Formula Development Section
- Current Recipe/Formula Analysis
 - Extrapolation for Large Batch Production
 - Taste/Quality Review
 - Cost Reduction Review

• Business & Operations Consulting

- o Financial Analysis and Profit Improvement
- Custom Dashboard Creation for Financial & Operation Tracking & Reporting
- Operational Analysis

Business Planning & Development

- New Business Plans
- Review of Business Plan
- Pro formas and Financial Reporting for Business Plans
- Market Analysis Review

