

Restaurant Performance Diagnostic

Better operations. More money in your pocket.

PILOT FEE	SCOPE	TARGET TURNAROUND
\$750	One location	7-10 days

Target from kickoff to final report, subject to scheduling and available information.

What we review

Sales and profitability

Sales trends, menu performance, labor costs, food costs, and waste.

People and daily operations

Staffing, training, leadership routines, and service bottlenecks.

Guest experience and standards

Product consistency, hospitality, cleanliness, and recurring guest feedback.

What you receive

3-5 priority findings

A clear explanation of the issues and the evidence behind them.

Practical recommendations

Actions shaped around your priorities, staffing, and budget.

A 30-day action plan

Clear responsibilities, next steps, and measures to track progress.

How the pilot works

01 Kickoff and records 30-minute conversation and review of available records from the last 8-12 weeks.	02 On-site observation 4-5 hours at your restaurant, including a meaningful busy period.	03 Report and discussion Written findings and action plan, with a 60-minute owner presentation.	04 Follow-up A 30-day call to review actions taken, results, and remaining obstacles.
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Share the records you already have. We will identify any gaps together.

Led by Andrew | Serving Metro Detroit

Restaurant general management experience grounded in staffing, service, and daily execution.

Arrange an introductory call

Tell Andrew what you want to improve and discuss whether the pilot fits your restaurant.

586-243-7637 | Metro Detroit