

CNY Restaurant Solutions
7817 Old Orchard Court
Manlius, New York 13104
Email: cnyrestaurantsolutions@gmail.com
315-278-8145

SUPPORT

*Targeting key area's of concern, you will be armed
with the tools & Knowledge to succeed!*

- ◆ Detailed Operations report
- ◆ Profit & Loss analysis
- ◆ Staff Incentive Programs
- ◆ Streamline operations
- ◆ Menu Creation / Make Over
- ◆ Promotional Direction
- ◆ Improve Management efficiency
 - ◆ Detailed Bar, Front & Back of House - covert operations report
 - ◆ Consultation of stop gap measures

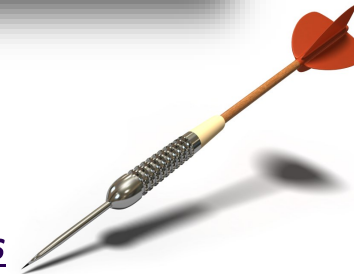


Success



CNY Restaurant Solutions

www.cnyrestaurantsolutions.com



Target Solutions

Consulting
P & L Analysis
Solution Strategy
Staff Support
Recruiting
Loss Prevention

***Solutions for Complex
Restaurant Issues***

315.278.8145

Affordable Solutions for Increased Profitability

FRESH EYES !

Let our experienced staff be your ears and eyes. We will provide you with a comprehensive report that will be unlike any information you may get from other feedback sources!

flexible solutions

- ◆ Profit & Loss Action Plan
- ◆ Manager Evaluation
- ◆ Loss Detection
- ◆ Loss Prevention
- ◆ Operations Analysis
- ◆ HR Policies Review
- ◆ Menu Cost Analysis
- ◆ Menu Evaluation
- ◆ Social Media Evaluation
- ◆ Advertising Effectiveness
- ◆ QSC Reports
- ◆ Secret Shopper Reports
- ◆ Ongoing Consultation/Advice



SECRET SHOPPER PROGRAM

Receive a comprehensive unit visit report that will Critique - Quality, Service & Cleanliness.

Special focus on
BARTENDER Integrity

P & L ANALYSIS & PROBLEM RESOLUTION



We will analyze your operation, line item by line item, insuring you the maximum profitability. An exit consultation with a real life ACTION PLAN.

forty + years experience at work for you



Robert Facciponte - Has experience in planning and coordinating development projects, including concept theme restaurants over extensive area of the Northeast, Southeast and Midwest. Along with his extensive experience in Management including Director of Operations & Multi unit supervision, Robert has been responsible for staffing, training, scheduling, payroll, P&L, and menu development for a great number of restaurants. And a variety of restaurant types including, dance clubs, sports bar, Italian, Country Club, Trend & Theme Operations. While promoting Excellence in operations, he has developed management teams, as well as creating and implementing standards of operations that have continued to be in place years later. Robert's Chain Restaurant experience includes - Site selection, obtaining permits, creating area support structures, set up of initial crews, management teams, area supervisors etc., along with creation of training & operation manuals. In addition with establishing effective advertising campaigns & coordinating community events and promotions leading up to store openings and beyond.; He has helped restaurant owners achieve their goals & realize their dreams.



CUSTOM SOLUTIONS

Areas of concern in a detailed report. More importantly we will focus on a *realistic action plan* to give you the tools to solve these issues in a timely manner, putting you back on the track to increased profits!



SOCIAL MEDIA PRESENCE

Are you represented on :
Bookmarking Sites
Social News
Media Sharing
Microblogging
Blog Comments and Forums
Photo Driven Sites

OPERATIONS & MANAGEMENT



Qualities that we Critique :
Communication Skills
Trustworthiness
Willingness to Listen
Knowledge and Experience
Good Attitude
Accountability
Ability to Motivate
Integrity
Courage
Ability to Stay Organized
Ability to Inspire Respect
Leadership that Sticks
Positive Reinforcement