



HOTEL RESTAURANT & FOOD CONSULTANT MANPOWER REDEFINED



OUR APPROACH ETHICAL VALUE BASED COMMITTED EXECUTION

Consultancy Services for Hotels, Motels, Restaurants Country Clubs, Conference Center and Serviced Apartments. Food Courts, Lounge Bars, Café, Spa & Leisure Facilities, Valley Resorts, Swimming Pool, Aqua Play Zone.

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Email: cfsflavours@gmail.com Web: www.cheffaruk.com At CFS FLAVOURS we offer complete solution for the hospitality industry under one single umbrella.

Extensive Services in are provided in hotel development, planning, co-ordination, procurement, pre-opening activities and setting-up the operations for commencement.

The company follows International Operating Standards, methods and procedures in-order to achieve maximum efficiency during design development and also during operations.

All efforts are made to develop projects within pre-determined Budgets.

OUR ASSOCIATES OF ARCHITECTS, LANDSCAPE CONSULTANTS, DESIGNERS & MEP CONSULTANTS WITH TEAM TO SUPPORT EXECUTION OF PROJECTS- MAKES US UNIQUE OF ITS KIND.

CHEF FARUK AHMED / CHA CHIEF ADVISORY MENTOR

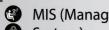
Chef Faruk Ahmed a Certified Hotel Administrator & a Hospitality Graduate, having more than 25 years of versatile Senior Management Experience – Hotel Administration & Operations, Business / Franchise Development, Owner Relation Ship Management, Concept Development of Specialized Food & Beverage Services, Facility Planning, Kitchen Designing, Project Build





CFS FLAVOURS FRANCHAISEE BUSINESS MODULE AGREEMENT

- 1. Management Contract
- 2. Franchise Contract
- 3. Revenue Share
- 4. Minimum Guarantee Contract
- 5. Lease Contract
- Management / Operational Franchising & Leasing of my brand CFS FLAVOURS / New Franchisee Development
- Consultancy Set up (Hotels / Restaurant/Bars/Food Courts/ Bakery Confectionery/ Quick Service Restaurant/ Unit Up gradation
- Kitchen Planning Designing,, MEP drawing, Equipments, Theme Cutlery & crockery.
- Consultation & Concept Development of Specialized Food & Beverage Services.
- Menu Planning / Designing / Implementation.
- Internet Booking Engine / Online Distribution & Marketing.



MIS (Management Information
System)
Manpower Resource Managemer
Interiors & Architectural Support
Market Study / Analysis
Facility Planning Manpower Resource Management

Facility Planning

SECTOR COVERAGE

Hotels | Resorts & Motels Serviced Apartments Valley Resorts | Ethnic Spas Clubs & Leisure Facilities **Banquet & Convention Centre** Food Courts & Fast Food Restaurants & Café **Bar & Lounges**

OPERATIONS SET UP

ASPECTS ACTIVITIES

F&B SERVICES Planning for Restaurant; Cuisine & Menu; Furniture;

Tableware; Linen; Staff uniform; Procedures manual

FOOD PRODUCTION Planning for Kitchen layout; equipment; Utensils;

Food costing & control; Menu pricing;

ROOMS DIVISION Operational set up of all requirements

SALES & MARKETING Staff recruitment; Training;

HUMAN RESOURCES Give strategic inputs for the department

MATERIALS MANAGEMENT Stores planning & control; Forms & formats;

Vendor management



OPERATIONS SET UP

ASPECTS ACTIVITIES

BRANDING & PUBLICITY Planning for Restaurant; Cuisine & Menu; Furniture;

Tableware; Linen; Staff uniform; Procedures manual

SIGNAGES & PRINTING External & Internal, All Guest Amenities

Design Assistance & Selection

F & B COSTING Cost Control Methodology & System

EQUIPMENT PLANNING All Operational Areas of the Hotel - Restaurant,

Coffee Shop, Bar, Library Lounge, Main Kitchen,

Banquet Kitchen & Satellite Kitchen

OPERATIONS SET UP

<u>ASPECTS</u> <u>ACTIVITIES</u>

IT SYSTEM & SOFTWARE Planning for the right type of Software Selection;

Procedures Interfacing

PROCUREMENT Assistance in all Soft Goods Selection &

Assistance in Identifying Supply Chain

HOUSEKEEPING & UPKEEP SERVICES Identifying the materials & set up of HK & Laundry Division & Assistance in Guest Amenities Selection

EQUIPMENT PLANNING

All Operational Areas of the Hotel - Gets the 365
Days Ramp before Opening & the Exhaustive Operational Set Up Commences on a count down basis

MONITORING FOR SUCCESS - MONITORING & CONTROL

ASPECTS MONITORING ACTIVITIES ON A REGULAR BASIS

PERFORMANCE REVIEW Revenue streams within each unit to be reviewed

against benchmarks; Customer feedback

UNITWISE ASSESSMENT Each unit's performance to be reviewed in quali-

tative & financial terms

BUDEGETING & COSTING As per Set Standards as desired by the Management

Accounting Team

HR PERFORMANCE AP- Performance of Key Personnel to be appraised pe-

riodically; Incentive, Motivation & Training needs

to be reviewed