



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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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 FRANCHISEE 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 Management
-  Interiors & Architectural Support
-  Market Study / Analysis
-  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

F&B SERVICES

FOOD PRODUCTION

ROOMS DIVISION

SALES & MARKETING

HUMAN RESOURCES

MATERIALS MANAGEMENT

ACTIVITIES

Planning for Restaurant; Cuisine & Menu; Furniture; Tableware; Linen; Staff uniform; Procedures manual

Planning for Kitchen layout; equipment; Utensils; Food costing & control; Menu pricing;

Operational set up of all requirements

Staff recruitment; Training;

Give strategic inputs for the department

Stores planning & control; Forms & formats; Vendor management



OPERATIONS SET UP

ASPECTS

BRANDING & PUBLICITY

ACTIVITIES

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

ASPECTS

IT SYSTEM & SOFTWARE

ACTIVITIES

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

PERFORMANCE REVIEW

MONITORING ACTIVITIES ON A REGULAR BASIS

Revenue streams within each unit to be reviewed against benchmarks; Customer feedback

UNITWISE ASSESSMENT

Each unit's performance to be reviewed in qualitative & 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 periodically; Incentive, Motivation & Training needs to be reviewed