



GASTRONOMICOM

FOOD AND BEVERAGE AND HOSPITALITY CONSULTING
FRANCE

AUDITS FOR HOTELS AND RESTAURANTS

All you need to know to improve your quality and
financial results

WHY CALL ON ME?

- You want to improve the performance of your hotel or restaurant.
- You are not satisfied with the current performance of your Hotel or Restaurant.
- You have opened a Hotel or Restaurant and you want to improve the performance of your new establishment.

DIFFERENT TYPES OF AUDITS AVAILABLE

- ▶ Hotel Audit (minimum 4 stars)
- ▶ Restaurant Audit (Gourmet or Gastronomic)
- ▶ Hotel and restaurant Audit (minimum 4 stars)
- ▶ Financial Audit (trading results)



What checks (*controls?*) will be done:

1. Quality control of the installations
2. Quality control of service delivery (catering and/or accommodation)
3. Trading results control

Duration of controls on average (depending on the size of the establishment)

1. 1 day for control of the restaurant facilities (6 hours per day)
2. 2 days for control of the hotel facilities (6 hours per day)
3. 3 days minimum for control of the trading results (6 hours per day)
4. 1 half day for debriefing with the Direction (3h)



Action Plan after the Audit

List of recommendations to implement in order to obtain the necessary improvements and resolve problems detected during the Audit.

PRICES OF THE AUDITS

Restaurant audit	500 € + travel expenses
Hotel audit	1000 € + travel expenses and accommodation
Hotel and restaurant audit	1500 € + travel expenses and accommodation
Action plan after the audit	List of changes to be made (included in the price of the audit).
These prices are for hotels with up to 60 rooms	And restaurants with a capacity of up to 80 people
For larger institutions a specific study will be done.	An estimate will be provided.

Why would you choose me!

PROFESSIONAL EXPERIENCES

Manager

Hotel "Maison Morizet" 4*

München (Germany)

Jun 1967 - December 1970

Creation of the hotel, purchase of all equipment, supervision of facilities, hiring of all staff, management and marketing.

Owner

Hotel-restaurant la Providence

87260 Pierre-Buffière (France)

January 1971 - January 1982

Service, accounting, and all that implies to be self-employed in a small business that means a lot of versatility.

Food and beverage manager

Hotel Beau-Rivage , 5* Luxe Leading Hôtel of the World

Genève (Switzerland)

February 1982 - June 1987

Responsible for two restaurants (including one Michelin star) and Room Service, 50 people to manage. Director of wine purchasing.

Manager

Hotel Guy-Louis Duboucheron, 4* Boutique Hotel

Paris 6ème

July 1987 - December 1989

Responsible for the management of staff and marketing of the hotel, very strong banqueting department and exceptional occupancy rate all year round.

General manager

Hotel Da Lapa, 5* Luxe Leading Hotel of the World

Lisbonne (Portugal)

January 1990 - March 1994

Creation of the hotel (100 rooms), two restaurants and 5 banquet rooms, purchase of equipment, supervision of facilities, job description for the staff, hiring of staff (120 employees) and marketing.

Development manager

Hotel de L'Europe, 4* Luxe

Avignon (France)

April 1994 - August 1995

Marketing and hotel management, also responsible for catering (one Michelin star)

Director

Institut Vatel, Hotel 4* and Hotel Management School

Nimes (France)

September 1995 - May 2005

Director of the Hotel for 2 years and Head of International Students at the School for 8 years, also professor of different subjects in Hospitality and catering and internships.

Owner and Director

Gastronomicom, International Culinary School

Agde (France)

December 2005 - May 2015

Creation and development of an International School of cooking and pastry level one Michelin star. Operations left to my son in 2015 to create a second school in the USA

CONCLUSION

We recognize and appreciate the enormous investment in time and money it takes to build and operate these types of establishments. Often times this means even the most professionally managed establishments have difficulty stepping back from the day to day operations to asses their strengths and weaknesses and look for areas of improvement. Using my experience I will be able to look objectively at your operations and give you an unbiased opinion. I will identify the hard to see problems which might have been lost in the everyday routine and provide an effective plan to improve operations, service, quality and ultimately profitability.

HOW TO CONTACT ME

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- On my Facebook page:
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