



THE COLLEGE  
OF CULINARY  
ARTS

**Restaurant  
Consultancy**

# **Our Brochure**

**Restaurant Consultancy  
Last Updated 2024**

[www.thecollegeofculinaryarts.com](http://www.thecollegeofculinaryarts.com)



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# CURRICULUM

## RESTAURANT CONSULTANCY

Programme Duration: 8 Weeks

Programme Fee: N100,000

### Introduction to Restaurant Consulting

Understanding the role of a restaurant consultant  
Historical perspective and industry trends

### Restaurant Type

Restaurant Type Advisory  
Location Advisory  
Interior and Exterior Conceptualization

### Restaurant re-opening / Restructuring

Reason for Restructuring  
Budgeting and Brokering.

### Legal and Regulatory Registration and Compliance

Importance of Registration  
Government Licencing Certification and Permits for Restaurant  
Corporate Affairs/Patent and Trademark  
Navigating health and safety regulations

### Restaurant Business Fundamentals

Financial Analysis and Budgeting  
Marketing Strategies for Restaurant  
Business Plan Development  
Branding  
Logo Types and Choice  
Social Media  
Website and Web search Optimization  
Flyer Designs Conceptualization  
Social Media  
Operational Excellence  
Workflow optimization and efficiency

### Human Resources

Employee hiring  
Departments and Functions  
Staff Salaries visualization and management  
Employment & Sourcing the right team  
Training & Training Manual Development

### Kitchen Setup

Kitchen Types  
Storage and Cooling  
Hazard Analysis and Critical Control Point  
Drainage Positioning

### Inventory Management & Supply Chain

Introduction to Restaurant Inventory  
Stock Taking Documents  
Food Costing  
Importance of Food Costing  
Food Costing Methodology  
Expenses  
- Fixed Expenses  
- Mixed Expenses  
- Variable Expenses  
Market Metric Unit  
Restaurant Supplies  
What is Restaurant Supply  
Importance of Restaurant Supplies  
Introduction to Suppliers Contact across Nigeria

### Menu Engineering and Design

History of Food Menu  
Types of Menu  
Menu Arrangement  
Menu Design Conceptualizations  
Food Waste Management

### Technology Integration

Utilizing technology for restaurant management  
Point-of-sale systems and data analytics

### Orientation

Culinary Trends and Innovation\*  
Staying abreast of culinary trends  
Incorporating innovation into menu planning

### Q and A - 1 Week

### Examination - 1 Week

### Project - 1 Week