CHEF SUSHANTA
CONSULTING | RESTAURANT STRATEGY • CULINARY SYSTEMS • OPERATIONAL EXCELLENCE

SERVICES & PACKAGES

Turn Culinary Vision Into Profitable Reality

I help restaurants, hotels, cafés, cloud kitchens and emerging food brands build profitable, standardized and high-performing operations through menu engineering, kitchen systems, food-cost control and operational strategy.

Crafting Kitchens. Elevating Culinary Standards.

CALL OR WHATSAPP
+91 98229 56401

WEBSITE
chefsushantaconsulting.com

ABOUT US

A chef's view of your business

Chef Sushanta Consulting helps restaurants, hotels, cafés, cloud kitchens and emerging food brands earn more from what they already sell, and helps new restaurants open on time and within budget. The work comes from the kitchen floor, not the classroom: we count the stock, taste the food, watch the line during service, then turn what we see into numbers and routines your team can follow.

Our Mission

To empower food businesses with expert guidance, innovative strategies, and practical solutions that drive culinary excellence and sustainable growth.

Our Vision

To be the most trusted culinary consulting partner, recognized for transforming food service operations into extraordinary dining experiences.

Our Values

Excellence, integrity, innovation, and a genuine passion for helping clients achieve their culinary dreams and business goals.

Areas of expertise

Hotels & Resorts | Fine Dining | Casual Dining | Catering Services | Culinary Training | International Cuisine | Cloud Kitchens | Cafés & Bakeries | QSR

What makes the work different

Hands-on. Every engagement starts with time in your kitchen, stores and service area.

Plain-language reports. What we found, what it costs you in rupees, who fixes it and by when.

Targets that fit your kind of restaurant. Fine dine, casual dining, café and cloud kitchen each get their own benchmarks, not a one-size rule.

Honest advice. Including what not to spend money on.

Confidential. Your sales, costs and salary data stay with you and the team working on your project.

OUR PROMISE

Clear numbers. A written plan. A team that can follow it.

CONSULTING SERVICES

Ten ways we help your business

Comprehensive solutions tailored to your unique culinary business needs. Choose one area or combine several, each delivered with a written plan.

01 Restaurant Concept & Pre-Opening

- Concept & menu development
- Kitchen planning & SOPs
- Recipe costing & manpower planning
- Pre-opening trials & launch support
- Phase-by-phase launch plan with weekly progress reports

02 Kitchen Planning & Operations

- Kitchen layout & workflow review
- Production & section planning
- Storage & inventory systems
- Opening & closing systems

03 Team Training & Development

- Recipe execution & portion control
- Food safety & storage practices
- SOP compliance & discipline
- Section & kitchen leadership

04 Menu & Recipe Engineering

- Recipe development & standard cards
- Yield & portion standardization
- Recipe costing & contribution analysis
- Menu engineering & plate design

05 Food Cost & Profitability

- Recipe costing & yield analysis
- Purchase & inventory controls
- Menu pricing & contribution
- Wastage & variance monitoring
- Cost control & internal audit

06 SOP & Standardization Systems

- Standard recipe & batch SOPs
- Storage & food safety procedures
- Opening & closing checklists
- Kitchen documentation systems

07 Kitchen & Operational Audit

- Full kitchen & workflow assessment
- Food safety & compliance review
- Cost leakage identification
- Actionable improvement roadmap
- Scored audit report with a prioritised, tracked action plan

08 Business Strategy & Profitability Planning

- P&L analysis & variance diagnostics
- Cost reduction without value loss
- Revenue & menu pricing optimization
- Expansion readiness & unit economics

09 Organizational Design & Leadership Structure

- Role & RACI ownership mapping
- Leadership competency & succession planning
- Supervisor transition & authority design
- Central vs. unit operating model decisions

10 Stage-Gate Advisory & Sign-Off

- Concept & design gate reviews
- Menu item stage-gate approval
- Capex / expansion go-no-go decisions
- Monthly strategy & action-log governance

PACKAGES

Structured Packages, Measurable Results

Clear scope, tracked actions and a written report at every stage. Start with an audit to find the leaks, add the fix to make the changes stick, then keep the gains with monthly monitoring. Each package can also be taken on its own.

1 PACKAGE 1

Cost & Profit Audit

A full review of your kitchen and cost systems, covering purchasing, yield, portioning, pricing and wastage.

BEST FOR

Restaurants with steady sales but thin profit.

WHAT IS INCLUDED

- Food cost, wastage and stock variance review
- Purchase, supplier-rate and receiving check
- Menu margin and pricing review
- Payroll, prime cost, discounts and aggregator commission
- Kitchen, hygiene and operations walk-through
- Scored audit report with rupee impact
- Cost leaks identified
- Prioritised action plan with owners and dates
- Return-on-engagement summary

2 PACKAGE 2

Menu & Kitchen Fix

We act on the audit findings so improvements actually reach the plate and the bottom line.

BEST FOR

Owners who know what to change and want it done properly.

WHAT IS INCLUDED

- Menu engineering and repricing
- Standard recipes and costing; portion cards
- Kitchen layout and workflow improvements
- SOPs, station checklists and stores control
- Hands-on staff training on the line
- Supplier and purchase clean-up
- Follow-up visit to check the changes hold

3 PACKAGE 3

Monthly Monitoring

Ongoing monthly review for 3, 6 or 12 months so gains don't slip back.

BEST FOR

Outlets that want steady control and a second pair of eyes.

WHAT IS INCLUDED

- Monthly MIS: sales, food cost, wastage, stock variance, payroll, discounts, commission and pour cost for bars
- Targets set for your type of restaurant
- Food cost and variance review
- Action progress tracking
- Written monthly MIS and progress report
- Quarterly review of results
- Advice on menu changes, hiring and purchasing

1 Audit See the numbers › **2 Fix** Change the routines › **3 Monitor** Hold the gains

NEW RESTAURANTS

From concept to grand opening

For owners and investors opening a restaurant, café, bar or cloud kitchen. We run the whole path phase by phase, with a go or no-go decision at the end of each phase so nothing moves forward until it is ready. Progress is shared in a weekly report.

1. **Concept and feasibility**
   Guest, budget and break-even approved
2. **Location, legal and licences**
   Premises secured, every licence filed
3. **Design, layout and equipment**
   Kitchen flow and equipment list approved
4. **Menu, recipes and costing**
   Menu costed, priced and approved
5. **Vendors and procurement**
   Suppliers, rates and opening stock agreed
6. **Team: hiring and training**
   Key staff hired, trained and rostered
7. **Systems: POS, stock and MIS**
   POS, SOPs and monthly MIS live and tested
8. **Pre-launch marketing**
   Launch plan, invites and online profiles ready
9. **Trial runs and soft opening**
   Feedback closed, safety and hygiene cleared
10. **Grand opening**
    Opening day run to plan, issues log open
11. **Post-opening review**
    Day-30 and day-90 audits, handover to monitoring

What you get on a launch project

Plans and budgets

- Budget and cost plan by category
- Break-even, payback and funding view
- Equipment, grocery and staffing lists sized to your seats and cuisine

Compliance and quality

- Licence and compliance tracker
- Menu and recipe costing
- Vendor quotes compared, three at a time
- Go-live readiness check and sign-off

Visibility

- Marketing plan and content calendar
- A weekly progress report you can read on your phone
- Proof attached for every milestone
- Day-30 and day-90 audits after opening

HOW WE WORK

A clear process, from first call to monthly review

1. **Discovery call**
   A short call to understand your restaurant, your numbers and what you want to change.
2. **Site visit and data**
   We walk the kitchen and floor, count stock, and collect sales, purchase and payroll data.
3. **Findings report**
   A plain-language scored report: what we found, what it costs you in rupees, and what to fix first.
4. **Action plan**
   Owners, dates and targets, agreed with you and your team.
5. **Implementation**
   Menu, recipe, SOP and training fixes carried out on the floor with your team.
6. **Monitoring**
   A monthly MIS and review so the gains stay.

What we need from you

- Sales, purchase and payroll data for the last three to six months, if you have it
- Your menu and any recipe information
- Access to the kitchen, stores and floor on a working day
- One decision-maker who can sign off changes

What you receive

- A written report in PDF
- An action plan and tracker with owners and dates
- Recipe cards, portion cards or SOPs, depending on the package
- A monthly MIS and review call for monitoring clients

Why choose professional consulting?

- Save time and money with expert guidance
- Avoid costly mistakes in menu and operations
- Increase profitability and efficiency
- Stand out in a competitive market

INVESTMENT

Indicative fees

Final fees depend on the size of your outlet, the number of outlets and the scope. You receive a written quote before any work starts.

	Small	Medium	Large
Cost & Profit Audit	₹25,000 – 35,000	₹35,000 – 50,000	₹50,000 – 60,000
Menu & Kitchen Fix	₹40,000 – 60,000	₹60,000 – 80,000	₹80,000 – 1,00,000
Monthly Monitoring per month, 3, 6 or 12 months	₹10,000 – 15,000	₹15,000 – 22,000	₹22,000 – 30,000
Restaurant Concept & Pre-Opening launch support	*Quoted by scope after a discovery call*		

Fees are in rupees and before GST.

Choosing your size

Small: up to about 40 seats, cafés, cloud kitchens and small quick-service outlets.

Medium: about 40 to 100 seats, casual dining and restaurants with a bar.

Large: 100+ seats, fine dine, lounges, hotels and banquets with heavier volumes.

We confirm the size on the discovery call.

Good to know

- Travel and stay outside a short distance from Khopoli are charged separately
- Payments are linked to milestones, agreed in writing before work starts
- Your restaurant keeps all reports, recipes and SOPs we create
- A package can be taken alone or combined
- On-site across India, or remote by calls and shared documents where it fits
- Confidential: your recipes, costings and business information stay private, and an NDA can be signed before work begins

OUR PROMISE

Clear numbers. A written plan. A team that can follow it.

ABOUT THE CHEF

Chef Sushanta Barui

Chef Sushanta Barui is an Executive Chef with over 26 years of experience across luxury hospitality, fine dining and modern food business consulting. He began his career in 2000, completed his Bachelor of Hotel Management in 2009, and has led professional kitchens through openings, menu changes and busy service. His consulting spans menu engineering, kitchen design, operational excellence, team capability development and culinary brand strategy, each delivered with a focus on precision, profitability and long-term scalability.

Author

Secrets of a Professional Chef

Recognition

Silver Medalist; Best Executive Chef (AAHAR WAYS Awards); Best Culinary Artist Award; Most Prestigious Chef Award 2023 (Magic Book of Record); Honorary Doctorate (honorary title)

Association

Founder Director, Bengal Culinary Association

Getting started takes three steps

1. Call or WhatsApp

Share the name and type of your restaurant and what you want to improve.

2. Discovery chat

A short conversation about your numbers, your team and your goals.

3. Written quote

You receive the scope, the fee and the timeline in writing before any work starts.

LET'S TALK

Book a discovery call

Tell us about your restaurant and what you want to change. We will suggest the package that fits and send a written quote.

CALL OR WHATSAPP

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EMAIL

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WEBSITE

chefsushantaconsulting.com

BASED IN

Khopoli, Maharashtra

Serving clients across India and worldwide

This brochure describes our services and indicative fees as of 2026. Fees and scope are confirmed in writing before work begins.