90-Day Action Plan

SAMPLE | Salt & Scaffold, chef-led restaurant consulting

This is a SAMPLE. It uses a fictional restaurant and illustrative figures. It is not a real client or real data. It shows the format of the plan delivered after a Foundation-phase audit.

Restaurant snapshot (fictional)

Restaurant	The Green Plate (fictional)	**Concept**	Multi-cuisine, 40 seats
Stage	Open 4 months, first-time owner	**Audit covered**	Hygiene, workflow, service, compliance

What the audit found: top priorities

Finding	Why it matters	Priority
Dishes are not costed; food cost is estimated by feel	The owner cannot tell which dishes earn and which lose money	**High**
Raw and cooked items share shelves, unlabelled and undated	Food safety risk and avoidable waste	**High**
No written opening and closing checklists	Quality and cleanliness vary by shift	**High**
Menu of 62 items for a 6-person kitchen team	Slow tickets at peak, high wastage, more stock to hold	**Medium**
New staff learn by watching, with no onboarding	Inconsistent plating and portions	**Medium**
Orders wait at the pass during busy hours	Long ticket times and cold food	**Medium**

The 90-day plan

When	Focus	Actions	How we will know
Days 1 to 30	**Stop the leaks**	• Cost the 20 best-selling dishes • Label and date every storage container; separate raw from cooked • Start daily opening and closing checklists	Checklists done every day; weekly food cost tracked
Days 31 to 60	**Build the system**	• Run menu engineering on the costed dishes • Trim the menu to what the kitchen can do well • Write SOPs for the top 10 dishes and each station	Fewer menu items; SOPs exist for key stations
Days 61 to 90	**Make it stick**	• Train the team on the SOPs and plating • Set up a simple onboarding plan for new hires • Weekly review of food cost and wastage; repeat the audit	Re-audit beats Day 1; food cost moves toward target

Illustrative target for this fictional restaurant: bring food cost down from an estimated 38% toward 32% over 90 days. Real targets depend on the concept, menu and prices.

What you receive in the Foundation phase

A detailed audit report covering every operational area, a gap analysis against best practice, and a prioritised 90-day action plan like this one, for your own restaurant. Available online or on-site.

Want this for your restaurant? Book a free consultation call at saltandscaffold.com