



The Pizza Consulting Experts!

Our Services

Other Services /Complete Consulting

Menu Engineering: We not only develop great pizza, but we also can help you by creating great appetizers, pastas, entrees or salads for your menu. You will receive all specifications and recipes for these items. Complete training on how to produce them.

All Recipes are put together from our team of culinary experts. We have over 100 dishes, salads, sandwiches and pizzas to choose from.

Restaurant Operational Manuals: Manuals developed for all stations. Including hiring practices, health and safety issues, recipe standards, all opening and closing procedures for each station. These are professional manuals that are used by franchise companies for training all staff. The manuals are part of the training for each area of your restaurant. Each manual is professionally set up for your employees and specific to his job.

Restaurant Design : We provide detailed lay outs of your restaurant based upon the menu and design of building. We will consult you on proper work flow diagrams and set ups that will allow you the most economical design.

We offer Complete mechanical drawings that can be used for build out purposes with all Equipment specified. The drawings will be in auto cad format as well as printed drawings, with equipment schedule (all equipment needed) . Our designers have worked with us on dozens of jobs and understand what it is we do. This will cover all equipment specifications, plumbing and electrical schematics. Wall backing materials and elevations for finish cabinetry where necessary.

This will be done by our design team, and you can present this to your local architect for filing as well as contractors for bidding. Our approach to every design is to first understand the concept and vision. We do that through an interview process. It then is our job to utilize the space in the most efficient way. We understand the cost of employees and real estate. It is imperative that

we do not waste either. We understand the cost of over-drawing and specifying needless kitchen equipment. Thousands of extra dollars can be spent with poor plumbing locations. We make sure that each floor drain can handle 2 or 3 pieces of equipment.

All drawings that we provide are **Auto CAD based for your architect** . We draw to all health department and ADA codes. The equipment we select for your space is based purely on the ability to produce a specific product and your menu. We do not overdraw or have any reason to exceed your budget. It is our job to realize your vision and concept and at the same time design a space that is very customer and employee friendly. The concept phase of the project is your complete layout based on your concept and vision. This includes helping define a menu to insure proper equipment specifications. The second phase is the rest of the package which includes foodservice plumbing plan, foodservice electrical, equipment specifications, equipment branding and Equipment Company pricing. Elevations of equipment are Supplied when necessary as part of the package. What we do is specific to your menu and concept. It is our expert ability with concept development that makes our designs work and save you money!

Equipment Specifications: We will specify all equipment needs for your store. We will also get you the best prices and recommend only what you really need. This can save you a lot of money on needless equipment. We will shop the cheapest prices and find you the best deals on the market. **All equipment, ovens, tables, chairs, small wares and Point of Sale needs.**

Print Menu and Logo development: We will also help you **develop a logo and menu design.** Dine in and take out. This will be given to you on cd with high resolution files for printing. You will receive **four options for design after preliminary concept ideas are agreed upon.**

Out -Sourcing and Product Specifications: We can assist you in out sourcing all products with reliable vendors and provide to them a list of all specific ingredients needed for your operation. **This will also include price evaluations and competitive bids.**

Marketing Service: Add copy, marketing surveys for your area. These are two critical services to all successful marketing campaigns.

Printing Services : We also provide you with printing serves companies for printing flyers, or any promotional piece you will need at the best prices and service.

Grand Opening Press Release: We create press Release and email all contacts in local media companies about your grand opening. Using our name and press as part of the media hype. We will also suggest marketing campaigns that will help create immediate attention and press coverage.

On Site Opening Assistance: We also provide a training team at your location. They will assist you in getting the store set up and ready to go. We also complete professional training of your staff. From cooks to wait staff!

On site Pizza School Training: We Travel. Need someone on location? Call us and we will help you.

Custom Bick Ovens: We build the best ovens custom designed for your store. From size function and façade. We also import and sell real Italian brick ovens. Revolving brick ovens, coal ovens, grills or anything you can need built we do it!. Space saving designs double ovens and grill. We are truly brick oven experts in every way and can set you up with exactly what you need.

Of course we will also offer you all the advice we can and help you in any way possible. We also have Web site developers, as on line ordering is something that we recommend. We also recommend mobile aps for phones and email marketing, this is all part of our services that we will help you with. We offer complete turnkey operations and concept development from 20 seats or 200! If you would like a quote for your project please call today.

As **professional trainers** who have trained hundreds of students and worked on dozens of projects we make sure that our students learn in a friendly environment.

Sincerely,

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