



Customized Culinary Program Consulting Proposal

Option B

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Goals and Objectives

Work with existing chef to help elevate the current culinary program and operational processes, increase efficiency in budget and kitchen operations while cultivating a unique culinary identity through developing core menu offerings respective of the chef's talents and artistry.



Core Menu Offerings + Consistency in Taste and Presentation

A consistent and regular core menu offerings that guests can help streamline kitchen operations and that guests look forward to. Work with existing chef on recipe development to curate consistency in taste and presentation.



Consistent Preparation and Planning Processes

Aid existing chef in curating consistency in preparation of menu planning, meal preparation and food ordering, time and budget efficiency.

My Recommendations

Virtual Consulting with Current Chef

Personalized consultative support to cultivate, implement, and spearhead a sound, consistent, and reliable culinary program to help support the day to day and week to week restaurant, retreat facility, hospitality operations. This is a 12-week consultative program designed to work with your existing chef and help elevate the current culinary operations, instilling a sound and duplicatable system while creating time and financial efficiency.

Consistent and Regular Core Menu Offerings

A consistent core menu offerings that guests can expect and look forward to, align with clients' budgets, and are consistent in taste and presentation. An added menu brochure for the sales and marketing for retreats. Assisting in the implementation of the new menu during the first 2 months of launch. Providing ongoing support for any menu adjustments or operational challenges.

A Streamlined Kitchen Operations

Development of a streamlined kitchen operation for meal execution, ingredient and supply ordering, and zero or minimal waste efficiency.



Project Timeline

Phase 1 Weeks 1-5



Assess current kitchen operations, curate core menu offerings, develop and implement an ingredients and supplies ordering system, allocate regular vendors for food and supplies, get to know clients and average budget allotment for food spend. Understand chef's existing strengths and weaknesses to develop a comprehensive system that the chef can implement in fine tuning their existing work flow, planning, and preparations. Identify 5-7 unique and repeatable menu offerings and their accompanying recipes that create consistency and reliability on quality, taste, and uniqueness to the Chef's craft.

Phase 2 Weeks 6-10



Implement and refine core menu offerings, ordering system, and budget planning. Work with chef to create and organize a scheduling system for prepping, planning, ordering, and kitchen organization. Refine kitchen operations. Curate PDF Retreat Menu Brochure for sales and marketing of retreats. Fine-tune plating and presentation of meals, taste, etc. based on retreat venue's feedback.

Phase 3 Weeks 11-12



Oversee chef's continued improvements, provide guidance for fine tuning, adjusting any areas needing improvement, twice weekly check-ins via Zoom call.

Your Investment

The fee structure section outlines how the consulting fees are calculated. It may include information on hourly rates, project-based pricing, retainer fees, or any other pricing models used in my consulting services.

| Service | Cost |
|--|--------------------|
| Menu Planning, Recipe Development, Presentation Training | \$8,000.00 |
| Digital Retreat Food and Beverage Brochure | \$4,000.00 |
| Streamlining Kitchen Operations | \$10,000.00 |
| Follow-Up on Implementation and On-Going Support | \$4,000.00 |
| Total Investment | \$26,000.00 |



What You Receive When Working With Me



With over two decades of rich experience in the dynamic realms of the restaurant and hospitality industries, I have honed my skills across a diverse range of roles. From orchestrating seamless events to managing bustling kitchens, from delving into the nuances of wine and tequila to curating exquisite culinary experiences as a private chef, my journey has been a tapestry of learning and growth.

My tenure in luxury hotels, banquet facilities, and retreats has equipped me with a keen understanding of delivering excellence in every aspect of hospitality. As a chef deeply rooted in my community, I am passionate about showcasing seasonal ingredients and championing local specialties. Infusing the essence of cultural diversity into my creations, I strive not only to elevate the flavors on the plate but also to forge meaningful connections through food.

As a seasoned restaurateur, I bring a holistic approach to every project I undertake. Recognizing that the food and beverage industry operates as an interconnected ecosystem, I understand the importance of cohesion among all elements. The culinary team plays a pivotal role in either enhancing or impeding the overall functionality of the organization. By focusing on creating solutions that bolster the entire team, I aim to deliver unparalleled client support and satisfaction.



Chef Drea Anoka

CEO The Alkalign Lifestyle Chef

Next Steps



Accept the proposal as is

Like what you see? Did I capture every detail that leaves you feeling confident and excited to take the next step? Accept this proposal as-is and we'll finalize the contract!



Discuss desired changes

Need some things adjusted to fit your needs better. Let me know and I will fine tune the project to best support your needs and goals. Once the project details are exactly aligned to your desires, we will move forward with our project!



Finalize and sign the contract

Once all details for your project are agreed upon, I will send you the Client Agreement for you to read and sign.



Submit an initial payment of 50% of the total fee

An initial payment secures your project in my calendar according to the agreed upon start date. ACH and wire transfers are each acceptable forms of payment. Just let me know which you prefer and I will provide you the banking details.

"If you're not willing to risk the usual, you will have to settle for the ordinary." — Jim Rohn