



Improvement of Foodservice segment productivity Restaurant Operations Engineering

FPG delivers a comprehensive array of operations engineering and development consulting services specifically tailored for the foodservice industry. We provide unique services based on your unique needs depending upon the role you play, be it franchisor, franchisee, or business owner.

Each of our products is scalable so that we can deliver impact across the board whether you have five units or five thousand. The FPG promise is to focus on results, not just on the process providing lasting, measurable results for our clients. We offer 4 types of services are offered by the company to our clients.

1. OPERATIONS PERFORMANCE

- ❑ **Operations Review** - a brief restaurant sampling study to gather business data regarding your current operation.
- ❑ **Operations Assessments** - sampling studies to gather detailed business data regarding your current operation.

2. LABOR PRODUCTIVITY

- ❑ **Labor Review** - motion studies of your core menu items, and observation of typical peak and off peak deployments in order to develop an understanding of your current labor practices.
- ❑ **Labor Management Solutions**- time and motion studies in order to develop standards and quantify the labor necessary to complete all tasks associated with running your business.
- ❑ **Process Re-engineering** - engineering new processes to improve current operations and get an immediate return on the project investment.

“ *The FPG promise is to focus on results, not just on the process. This is not just about completing consulting engagements, it is about providing lasting, measurable results for our clients.* ”

3. FACILITY DESIGN

- ❑ **Prototype & Retrofit Restaurant Consulting** - review of current restaurant plans, key process flows, equipment specifications, and facility layouts with recommendations provided.
- ❑ **Facility Planning** – engineering of new facility prototypes to assist in the growth of your concept and develop retrofit solutions to address any roll-back opportunities to your current system.
- ❑ **Equipment Implementation** – assistance in developing a plan, testing and altering new equipment/technology options, implementing the initial equipment tests, and completing impact assessment of these changes.
- ❑ **Architectural Services** - Schematic Planning (Foodservice Areas), Design Development (Foodservice Areas), Foodservice Equipment Specifications, Utility Load Schedules, Rough-Ins (Electrical, Plumbing, Ventilation, Special Conditions), Engineering Systems Coordination, Energy Efficient Strategies (Foodservice Areas), Data Collection Activities, Workstation Design, Construction Oversight (Foodservice Areas).

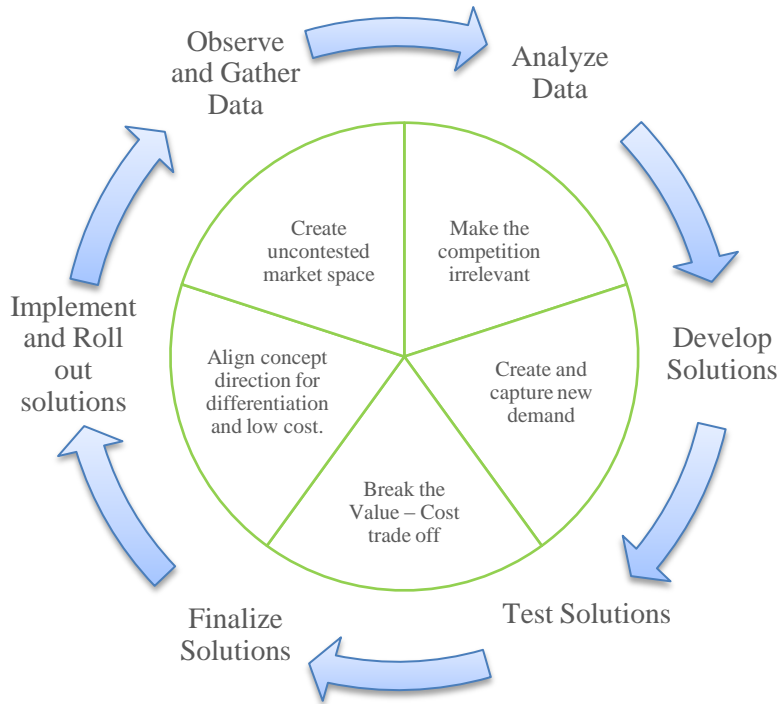
4. OPERATIONS SUPPORT

- ❑ **Updated Menu Roll Out Services** - planning for and implementing the operations aspects of an updated or new menu roll out, allowing you to drive sales through menu innovation.
- ❑ **Facilitation Services** – consulting services throughout the implementation and roll-out of all new systems and designs to ensure that the original intent is not lost and that all implementation components move as smoothly and expeditiously as possible.
- ❑ **Field Support**– assistance in rolling out new operations improvement initiatives to ensure that planned impact is achieved.

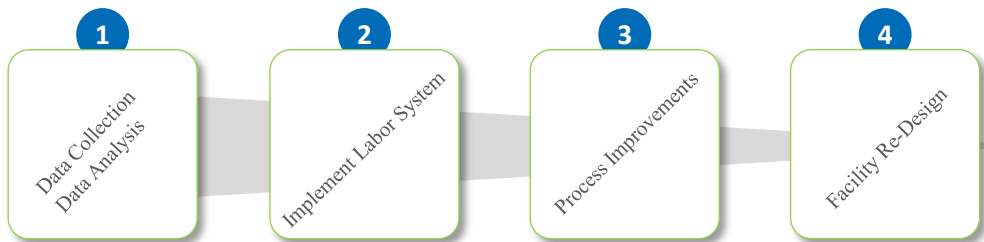


FPG follows a systematic and disciplined engineering approach on all projects.

This ensures that all aspects of your operation are taken into consideration in the solutions that are developed, and that these solutions are functional and implemented as intended to provide you with the most significant and lasting results.



Our phased approach allows you to begin with immediate goals and work towards long term potential.



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