

## The 5-Minute Restaurant Systems Check



### 10 Questions That Reveal Where Your Operation Is Breaking Down

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Name: \_\_\_\_\_

Restaurant: \_\_\_\_\_

Email: \_\_\_\_\_

*\*\*If you'd like feedback on your results, feel free to send the completed audit.\*\**

### Introduction

Restaurants don't struggle because of the food.

They struggle because the systems behind the business slowly break down.

*Menus become too complicated.*

*Costs creep up.*

*Teams lose structure.*

*Owners carry more pressure than the operation can support.*

This quick self-audit will help you identify the most common operational pressure points in your restaurant.

Rate each area from 1-5

1 = Major problem

3 = Needs improvement

5 = Strong system



# Business Breakdown



## Section 1 — Menu & Profitability

### 1. Menu Simplicity

Is your menu simple enough for your kitchen to execute consistently during peak service?

Score: \_\_\_ /5

### 2. Profit Awareness

Do you clearly understand which menu items actually drive the most profit?

Score: \_\_\_\_ /5

## Section 2 — Food Cost & Inventory

### 3. Food Cost Control

Do you know your exact food cost percentage from the past 30 days?

Score: \_\_\_\_ /5

### 4. Inventory Management

Is inventory tracked accurately enough to prevent waste, shortages, or spoilage?

Score: \_\_\_\_ /5

## Section 3 — Kitchen Systems

### 5. Prep Systems

Are prep lists clearly structured so staff know exactly what needs to be done each shift?

Score: \_\_\_\_ /5

### 6. Workflow Efficiency

Does your kitchen workflow allow tickets to move smoothly without bottlenecks?

Score: \_\_\_ /5

## Section 4 — Team Structure

### 7. Role Clarity

Does every team member know their exact responsibilities during service?

Score: \_\_\_ /5

### 8. Leadership Structure

When problems occur during service, is there a clear decision-maker?

Score: \_\_\_ /5

## Section 5 — Ownership & Strategy

### 9. Owner Focus

Are you working on the business rather than constantly reacting inside it?

Score: \_\_\_ /5

### 10. System Independence

Could your restaurant operate smoothly for a week without you being there?

Score: \_\_\_ /5

**Total Score: \_\_\_\_\_ /50**

## Scoring Your Results

### 40-50

Your systems are strong. Focus on refinement and growth.

### 25-39

Some systems may be creating operational pressure.

### Below 25

Your restaurant may benefit from a deeper operational audit.

# Reality Check



After completing this audit, answer this honestly:

**If you stepped away from your restaurant for 7 days, what would happen?**

- Everything would run smoothly
- Some issues would appear but the team would handle them
- The operation would struggle without you
- Service or systems would likely break down

**Where do you feel the most pressure right now?**

- Menu complexity
- Food cost control
- Staffing / turnover
- Kitchen workflow
- Leadership structure
- Profitability clarity

## Honest Rebuilding

Operational problems rarely start with food.

They start when systems drift away from clarity.

Rebuilding those systems is how sustainable restaurants are created.

## Next Step

If your score revealed pressure points in your operation, a deeper systems audit may help.

### Book a Discovery Call

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