

THE PUMP ENERGY

Situation:

The Pump Energy Restaurant, a 5-unit health food chain in Manhattan, was purchased by Wexford Capital, LLC. Wexford was looking to standardize their recipes and help to overall make their establishment more stream-lined and efficient. They later looked to get the nutritional analysis done on their entire menu.



Their Need:

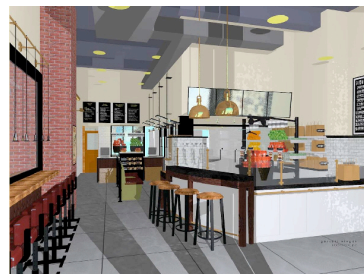
Chef Services Group was hired to audit The Pump's food-handling practices, capturing the pertinent information and making recommendation for improvements where necessary. All recipes, procurement and inventory standards, receiving and handling practices needed to be captured and standardized. Overall suggestions were needed on creating a more efficient and standardized operation.

Primary Services Provided:

- Operations Audit
- Design and Equipment Direction as a benchmark for commissary and new stores
- Captured and Standardized Recipes in Recipe Manual with accompanying plate presentations and photos
- Recommendations on improvements for taste and health on existing menu items through organized culinary tastings
- Complete menu nutritional analysis through customized nutritional database

Results:

The Pump is continually growing their chain, with multiple openings scheduled in 2007 and 2008. They are implementing new design, equipment and recipes to streamline their establishments, and will soon be making nutritional information available to the public.



CHEF SERVICES GROUP
food innovation