

CATERING

Cuisines	The cuisines served range from Fusion, Lebanese and International.
Events	We cater Cocktail Parties, Private Dinners, Openings, Workshops and Conferences.
Customising	Whatever the occasion, the menu chosen can be adjusted and customized according to the taste, health precautions and price value the client sets.
Accessories	Waiters, tables, serving plates or any other needed item can be provided upon request.

CONSULTING

Mohamad aligns himself with clients who share the same zeal for food. The collaboration between enthusiastic clients and his consultation, always results in an outstanding food program and creates a buzz in the community, as he has previously experienced in KSA, Kuwait and Lebanon.

Research & Development

Concept Creation & Development, Market Study, Financial Study

Human Resources

Determine needs, Recruitment, Training

Supply Chain

Determine Master Inventory, Ordering Schedule, Receiving Procedure, Storing and physical inventory

Restaurant Setup (Physical)

Restaurant, kitchen design in collaboration with reputable architects, Floor plan setup FOH, BOH & Production areas setup, Service ware & Cookware, POS system

Menu Setup

Oversee physical menu design, Recipes & Sub Recipes creation, testing and standardization, Creation of illustrated Standard Recipe Book, Create list of raw ingredients (Food Master Inventory), Create list of approved ingredients and possible substitutes, Kitchen Operating System (Prep production sheet, station schematics, station set-up sheet)

Staff Training (pre-opening training / follow up packages)

Menu's recipes training (detailed production methods and procedures and photographs to ensure test kitchen consistency), Food Handling and Safety Programming, Equipment Training