



**HOSPITALITY
GROWTH
& CULINARY
CONSULTING**

FOOD COST & MENU PROFITABILITY

You're not just cooking you're running a business. But even the busiest restaurants can struggle with low margins if food costs aren't tightly managed. We help you uncover where your money is going and how to get more of it back. Whether you're launching a new menu or optimizing an existing one, our food cost and menu profitability analysis helps you price smarter, portion better, and increase profitability without sacrificing quality.



FULL MENU COSTING

We provide accurate costing for every menu item, factoring in ingredients, labor, and overheads. This helps you set the right pricing structure while ensuring profitability without compromising on quality.



MENU PROFITABILITY OPTIMIZATION

Our approach identifies high-performing items and areas for improvement, allowing you to optimize pricing, portioning, and presentation. The result is a menu that boosts margins while appealing to customer preferences.



COST CONTROL SYSTEMS

We design practical cost control systems to monitor expenses, reduce wastage, and improve purchasing efficiency. With clear tracking and accountability, you can maintain healthy profit margins and better financial stability.



MENU ENGINEERING FOR PROFIT & EXPERIENCE

We apply menu engineering techniques that balance profitability with customer satisfaction. By strategically designing layouts, highlighting key items, and aligning with consumer psychology, we enhance both dining experience and revenue growth.





Mr Chef Subra is a premier hospitality advisory firm based in the UAE and India.



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