Parul[®]University

FACULTY OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

Consultancy Services in Restaurant Designing

Restaurant concept design, complete interior and signage package, furniture, and Fixtures Restaurant design & consultancy services Menu Merchandising, Menu Engineering Operational Optimization. Team Development.

Creating multiple concept restaurants under the umbrella of a Mother Brand.

Our Expertise

Expert in creating Franchise model restaurants, operating central kitchens, making recipe guides, and training chefs, managers, and staff. We identify underperforming restaurants which might go out of business soon, re-brand them, train staff, and set quality standards.

Department

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- 🕋 8938805710 Prof. Satish Jha
- 🕿 9724340587 Prof. Tirthank Rindhani

Consultancy Cell

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Our Expertise

Set standards for Restaurant services.

Designing the Restaurant considering local self govt rules and regulations.

To inculcate the GO-GREEN concept in Restaurant planning and designing. Maximize the sustainability and efficiency of the restaurant.

Keep the restaurant profitable at all times.