

OH BOY! DINER

Situation:

Oh Boy! Diner, a recently opened neo diner located in Groton, Connecticut, was looking to pinpoint some operational difficulties, review their recipes and menu and help to make their operation franchise-able.



Their Need:

Chef Services Group was hired to do an assessment to and make suggestions to improve and streamline their operations.

Primary Services Provided:

- Complete Operations Assessment with recommendations for improvement
- Identified problematic areas in service and operation and delivered targeted solutions
- Customized Forms Toolbox
- Conducted product tastings and sourcing
- Captured and documented production and plating recipes with accompanying photos
- Sourcing and Specification of Raw Materials
- Developed intricate interactive inventory spreadsheets
- Introduced quality control standards for food and service
- Collaborated with management to develop catering initiative, menu and materials costing
- Worked with owners to create realistic business and marketing plans

Results:

Oh Boy! Diner noticed immediate improvements in various aspects of their operation and still utilizes the various tools Chef Services left with them. Business is thriving and their hopes are to franchise the operation in the future.

Oh Boy! Diner				Plate Build Recipe		
Menu Item	ROUTE 184 STEAK & CHEESE			Issued	1/1/2008	
Menu Category	SANDWICHES			Revised		
Station	FryBurger			Allergens	Wheat, Dairy	
#	Qty	Unit	Ingredients	Method of Preparation:		
1	8	OZ	STEAK	Season steak and grill on charcoal to customer's desired doneness. Chop steak into 1/2" julienne pieces.		
2	1	EACH	HOAGIE	Place sliced hoagie on griddle until inside is golden-brown. Put steak in hoagie.		
3	2	SL	AMERICAN CHEESE	Top with cheese and place in salamander until cheese is just melted. Place diagonally on platter.		
4	1	LEAF	ROMAINE LETTUCE	Lay lettuce to left of hoagie.		
5	2	EACH	TOMATO SLICES	Layer tomato over lettuce.		
6	1	EACH	PICKLE SPEAR	Place pickle between lettuce and hoagie.		
7	5	OZ	OPTION: FRENCH FRIES			
8	5	OZ	OPTION: SWEET POTATO FRIES	Place fries or chips to right of hoagie on platter.		
9	5	OZ	OPTION: CHIPS			
10	1	OZ	OPTIONAL: CARAMELIZED ONIONS	Place optional toppings over steak before cheese is added.		
11	1	OZ	OPTIONAL: PEPPERS			
					Class	11" Oval Platter
					Status	FryBurger
					Prep Time:	6 minutes
					Critical Control Points <ul style="list-style-type: none"> • Retain all PFF's to 165°F for 15 seconds. • Minimize cross contamination by cleaning and sanitizing thoroughly after handling raw PFF's. • Handle all ready to eat foods with appropriate utensil, deli paper, or approved gloves. 	



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