

Hospitality Audit Services



Hospitality Audit Services was launched in July 2012. Our core business is to carry out financial and operational audits in hotels. We do this throughout the UK, Europe and North America, from small country house hotels to large branded properties. We work with some of the largest owner operator and asset management hospitality companies in Europe. We have visited over 350 hotels in the last four years but we are based in Cumbria.

As well as hotel finance audits we offer the following services which are more suited to smaller hotels, guest houses, restaurants and public houses etc;

Kitchen Health & Safety and Cost Control Audits **Liquor Stocktaking** **Eco/Environmental Audits**

We use very experienced industry professionals to carry out all our audits and reviews

www.hospitalityauditservices.co.uk

T. 07795 613 821

Chris.pearson@hospitalityauditservices.co.uk



Hospitality Audit Services Ltd

Registered Office: First Floor East, Bridge Mills, Stramongate,
Kendal, Cumbria, LA9 4UB

Registered in England & Wales No 8126628

Registered Under The Data Protection Act 1998 No Z3253991



Kitchen Health & Safety and Cost Control Audits

Our Kitchen auditor is a very experienced Executive Head Chef who has worked for one of the largest hotel companies in the UK overseeing a number of hotels.

He can carry out a full review of your kitchens, checking for compliance with industry and legal standards covering areas such as health, hygiene and food safety. He will provide a comprehensive scoring report detailing recommended actions. This review can be used to make sure you are prepared when the local EHO visits.

Other services provided include:

Menu Management

From sales mix analysis, menu design, menu costing's, pricing strategy, dish specifications, revenue capture or allergen management, full support and training is available to help maximize your profits and compliance.

Food Purchasing

We work hard to enable you to purchase from quality, local suppliers at affordable prices. We can set up a full purchasing policy or recommend purchasing systems that are right for your business, to help reduce food costs.

Liquor Stocktaking

We have extensive and in depth knowledge of the licensed trade and Chris Pearson was a publican for 5 years. A professionally designed stocktake programme has been produced to stocktake bars and restaurants. All major hotels and hospitality business carry out regular liquor stocktakes to increase control over costs, revenue and stock holding.

Eco/Environmental Audits

Our Environmental auditor is a Chartered Waste Manager and an Associate Member of the Institute of Environmental Management and Assessment (IEMA).

She has over ten years' experience as an environmental manager. The cost of resources is constantly rising and hospitality businesses rank among the most energy-intensive commercial spaces in the UK, after staff and F&B, utilities are the largest controllable expense. Reducing energy and water consumption, will directly increase revenue without the need to increase sales. We can carry out environmental audits on your business to assess where savings and improvements to your environmental footprint can be made.

We can help you work towards industry accreditations.