

5 HIDDEN PROFIT KILLERS

Destroying Your Restaurant's Bottom Line

1

FOOD WASTE

28% of costs lost

2

LABOR INEFFICIENCY

33% of revenue wasted

3

MENU ENGINEERING FAILURES

Up to 40% items unprofitable

4

INVENTORY SHRINKAGE

4-8% loss annually

5

POOR PRICING STRATEGY

Leaving 15-20% on the table

Learn how to eliminate these profit killers →

StopTheBleed.Restaurant