

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