



# BRÚJULA

GASTRONÓMICA

## CONSULTING SERVICES FOR FOODSERVICE COMPANIES



25

**Years of Professional  
Experience**

3+

**Countries Where Our  
Clients Are Fully  
Satisfied.**



[www.brujulagastronomica.com](http://www.brujulagastronomica.com)



# Specialized Experts in Gastronomic Advisory Services

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## **WE ARE**

We are a culinary strategy and consulting firm. Our goal is to design, readapt, improve, and implement your company's internal processes and procedures to ensure that your food and beverage operation becomes the successful business you envision.

## **MISSION**

To contribute, through specialized consulting, to the implementation of best practices in operational processes and administrative management. Additionally, to support strategic decision-making aimed at building an organized, efficient, and profitable company.

# OUR EXPERIENCE

We have **25** years of experience in the culinary industry, holding operational, administrative, and strategic roles in international franchise brands in Chile and Argentina. Throughout this trajectory, we have consistently maintained high execution standards in cutting-edge projects and continuously strengthened our capabilities through ongoing training at some of the world's leading universities.

Our client portfolio includes renowned restaurants in Bolivia, Paraguay, and Florida. We continue to expand it thanks to our strong reputation and deep passion for our work.

**25 years**  
of experience and  
specialized consulting  
in the foodservice  
industry.



# ¿What We Do?

## Professional Recipe Costing

We accurately cost each menu recipe by controlling raw materials, yield loss, portions, and unit costs. This allows us to establish appropriate selling prices and ensure the overall profitability of your business.

## Comprehensive Diagnostic Assessment

We evaluate every functional area of your business to obtain a clear snapshot of your current operational performance and identify improvement opportunities that strengthen your overall efficiency.

## Process Design and Reengineering

Based on the diagnostic results, we develop tailored proposals that optimize procedures, enhance process management, and promote a culture of continuous improvement.



## Implementation and Team Collaboration

We work closely with our clients to implement the designed improvements, providing training and integrating ourselves into the operational team as needed to ensure successful execution of the proposed enhancements.

## Quality Control and Continuous Improvement

We offer a comprehensive quality control and continuous improvement service. Aimed at sustaining newly implemented practices, strengthening cost and production controls. Elevating product and process quality standards. Our approach fosters innovative practices that keep the organization proactively evolving. Positioning our clients at the forefront of the market.

A person in a dark suit is holding a black clipboard and looking at it. In the background, a person in a yellow safety vest is visible in a factory or industrial setting.

Our objective is to ensure that your organization **CONSISTENTLY ADOPTS AND MAINTAINS NEW PRACTICES** that guarantee high levels of cost control and quality.

A group of hands is holding several colorful puzzle pieces (red, yellow, blue, green) together on a table. A coffee cup and a tablet are also visible on the table.

# OUR SERVICES

## Gastronomic Management

- Comprehensive diagnostics or evaluations by specific functional areas.
- Full advisory support for new STARTUP ventures.
- Process reengineering for existing businesses.
- Purchasing and supplier management.
- Warehouse and inventory management.
- Production management.
- Menu engineering, including yield tables, recipe costing, cost analysis, and sales price projections.



## Gestión administrativa y organizacional

- Strategic Planning.
- Operational Planning.
- Human Resources Management (profile design, sourcing, recruitment, and selection).
- Staff training and onboarding.

## Document management

- Development of job descriptions.
- Development of procedure manuals.
- Development of flowcharts.
- Design of control forms required for all organizational areas.



## **CORPORATE TRAINING PROGRAMS**

We offer training programs, workshops, and courses designed to enhance the performance of all functional areas within your organization. Our approach integrates process optimization with the development of technical, strategic, and human skills across your teams.

Through dynamic methodologies and up-to-date content, we aim to strengthen managerial capabilities, boost operational efficiency, and promote an organizational culture focused on continuous improvement and results.



# OUR CLIENTS



# Services in Paraguay



To support the launch of your operations in Asunción, we provide a comprehensive suite of services to ensure your company's successful market entry.

- ▶ Market studies.
- ▶ Business plans.
- ▶ Financial projections.
- ▶ Supplier sourcing and coordination.
- ▶ Search and selection of strategic partners.
- ▶ Search and selection of the best location aligned with your business needs.
- ▶ Premium gastronomic equipment.



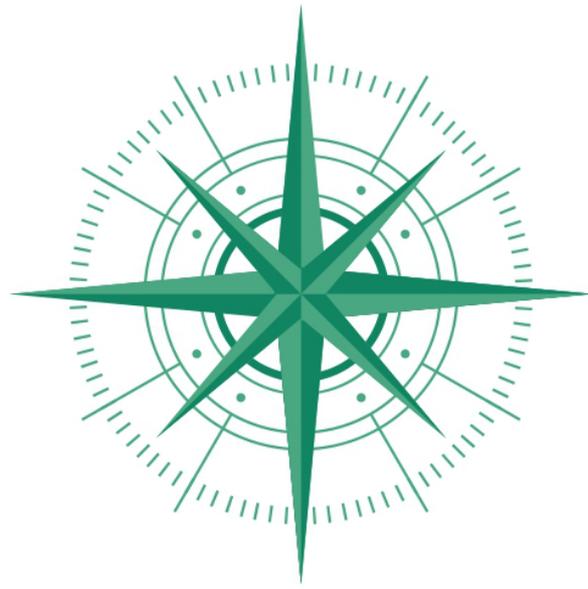
# Services in the United States



We combine high-level operational, administrative, and strategic expertise to help restaurants optimize their processes, reduce costs, and elevate service quality, achieving sustainable results.

- ▶ Recipe costing.
- ▶ Creation of control forms.
- ▶ Menu engineering.
- ▶ Process restructuring.





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