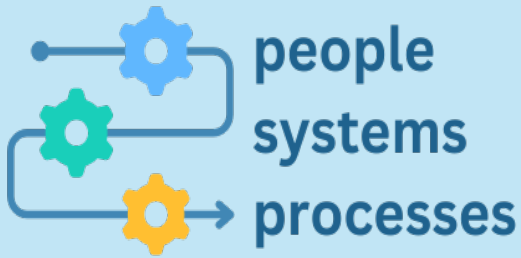


CASE STUDY

ROME'S JOY CATERING MISE EN PLACE CULINARY TRAINING PROGRAM



Project Type: Operational design, implementation & management

Duration: 72 months

Client Team Size: 5-7

PROJECT GOAL

This for-profit restaurant group spent years instilling culinary skills in their own workforce. After successfully managing three distinct restaurants, catering and concessions brands, they saw an opportunity to fill culinary skills gaps across Chicago.

DATA COLLECTION & ASSESSMENTS

Leveraging \$1M in State of Illinois JTED and ICJIA grants, the company hired us to design and manage their new culinary workforce development training program operation including:

- Policies, procedures & process maps across
 - 4-Week Culinary Curriculum
 - Case Management Operations
 - Job Placement Operations
 - New Staff Hiring & Training
 - Grants Management & Training

IMPACT STRATEGY

#1. A partnership strategy with other nonprofits ensured a steady recruitment pipeline while decreasing internal staffing costs by outsourcing outreach and recruitment to partner organizations.

#2. Leveraged program graduates to augment internal staffing challenges offsetting rising training and development costs.

#3. Assume control over the new turn-key operation from the consulting team.

TRANSFORMATIONAL IMPACT

Providing highly-skills workforce to restaurants and food retailers across the South / Side while stabilizing households and increasing individual income.

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