

SIGNS YOUR OPERATION IS UNDER PRESSURE

A Short Self-Assessment for Hospitality Operators

Operational pressure rarely announces itself. It builds gradually — in labour drift, inconsistent standards and leadership fatigue.

If three or more of the following resonate, your business may be operating under structural strain.

Commercial Pressure

- Labour percentage fluctuates without clear explanation
- Margins feel tighter despite steady revenue
- Cost control relies on trust rather than tracking
- Discounting or comps are becoming habitual
- You don't regularly review menu performance against margin

Operational Flow Pressure

- Busy periods feel chaotic rather than controlled
- Service standards drop under volume
- Bottlenecks regularly form at the pass, bar or till
- Table turns are inconsistent
- Success depends heavily on specific individuals

Leadership & Team Pressure

- Managers spend most of their time firefighting
- Pre-shift structure lacks clarity or consistency
- Accountability conversations are avoided or delayed
- Morale dips before performance does
- Staff turnover feels higher than it should be

IF THIS RESONATES

Operational pressure is rarely about effort.

It's usually about structure.

The Pressure Diagnostic maps where strain exists across margin, service flow and leadership — providing clear, prioritised next steps.

If you'd like clarity on where pressure sits in your operation, get in touch below.

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