

# **THE KOSZAREK SMOKE DISCIPLINE**

**A Barbecue Consulting & Operational Doctrine**

Barbecue requires discipline, honors tradition, and is built on flavor.

Developed by Kevin Koszarek

Koszarek Culinary & Smokehouse Experience

# Part I — Foundations

The Koszarek Smoke Discipline begins with a clearly defined philosophy built on respect for traditional barbecue and disciplined execution. It establishes the mindset required to produce consistent results in a professional environment.

This section focuses on the principles that guide every decision within the system, ensuring that technique, operations, and service all align with a unified standard.

Rather than teaching recipes, the Foundations define the rules that govern how barbecue should be approached, executed, and evaluated.

## Key Areas Covered:

- Philosophy and identity
- Code of the Pit
- Commandments and guiding principles
- Respect for regional barbecue traditions
- Foundational mindset for operators

## **Part II — The Five-Tier System**

The discipline is organized into a structured five-tier system that allows it to be applied across different stages of a restaurant's lifecycle.

Each tier represents a specific function, from concept development to long-term operational support, creating a complete framework for restaurant success.

This structure allows flexibility while maintaining consistency, ensuring that each part of the operation is addressed with the appropriate level of detail.

### **Key Areas Covered:**

- Tier 1 — Feasibility Study
- Tier 2 — Operational Audit
- Tier 3 — Program Development
- Tier 4 — Training & Implementation
- Tier 5 — Advisory & Licensing

## **Part III — Feasibility Study**

The feasibility study evaluates whether a concept is viable before investment occurs. It focuses on aligning the concept with operational capability and market demand.

This process removes uncertainty by applying structured analysis to determine whether a concept can succeed under real conditions.

The outcome provides clear direction, helping operators move forward with confidence or adjust before committing resources.

### **Key Areas Covered:**

- Concept viability framework
- Market alignment
- Operational fit
- Cost modeling
- Profitability forecasting
- Feasibility scoring

## **Part IV — Restaurant Audit**

The audit provides a detailed evaluation of an existing restaurant's performance. It identifies inefficiencies, inconsistencies, and missed opportunities.

By combining data analysis with real-world observation, the audit delivers a clear picture of how the operation is performing.

The goal is to provide actionable recommendations that improve both quality and profitability.

### **Key Areas Covered:**

- Pre-audit data collection
- Menu costing analysis
- Waste and yield tracking
- Workflow observation
- Operational integrity scoring
- Recommendation framework

# Part V — Barbecue Program Development

This section defines how a barbecue program is built and operated. It integrates fire management, meat preparation, and production systems into a single model.

The program is designed for consistency, ensuring that results do not depend on individual variation but on structured execution.

It balances craft and efficiency, allowing high-quality barbecue to be produced in a commercial environment.

## **Key Areas Covered:**

- Fire management doctrine
- Core meat programs
- Specialty items
- Menu structure design
- Production system design
- Portion and service standards

# Part VI — Training & Implementation

Training ensures that the system is executed consistently across all staff members. It focuses on repetition, structure, and clarity.

This section translates the written discipline into real-world execution through defined processes and expectations.

The goal is to create a team that operates with confidence and consistency under service conditions.

## **Key Areas Covered:**

- Training philosophy
- Daily pitmaster checklist
- Skill development systems
- Standard operating procedures
- Implementation roadmap
- Team structure

## **Part VII — Advisory & Licensing**

The final part focuses on maintaining and scaling the system over time. It ensures that standards are upheld as operations grow.

Ongoing advisory provides continued evaluation and improvement, preventing operational decline.

This section allows the discipline to function as a long-term system rather than a one-time implementation.

### **Key Areas Covered:**

- Performance monitoring
- Follow-up audits
- Operational drift control
- Menu performance review
- Licensing structure
- Long-term system management