



VARDHAMAN
HOSPITALITY & MANAGEMENT

Creating connections, Serving solutions

Monthly Service Proposal 2026

Execution Strategy

The Foundation Of Success

Local Visibility

For an individual café or kiosk, local visibility is the primary metric that drives footfall. We ensure your immediate neighborhood knows your brand and your offers.

Daily Consistency

Consistency in taste, service, and hygiene is what keeps customers coming back. VHM provides the external oversight needed for flawless daily operations.

Hands-on weekly audits + Targeted monthly social media push.



Content Creation

4 Static Posts and 2
High-Quality Reels
per month.

Digital Promotions

Maintaining Brand Standards and Profitability



Paid Advertising

Targeted ad cam-
paigns to reach cus-
tomers in your imme-
diate vicinity.



Promotional Focus

Highlighting daily
offers, ambiance, and
new menu items.



Ad Budget

Includes ₹500
monthly allocation
for performance
ads.

WEEKLY ON-SITE VISITS



DEPLOYMENT

VHM Trainer & Business Development Facilities Officer visit once a week.



DURATION

Dedicated 3-hour session scheduled for either Morning or Evening shifts.



FOCUS

Rigorous physical audits to ensure profitability and hygiene compliance.

Restaurant Checklist

A	OUTDOORS AND EXTERIORS	REMARKS
1	Outside area of the restaurant clean, glass windows are clean	
2	Outdoor furnitures and umbrellas are clean	
3	All AO standee and Marketing material is clean and properly displayed.	
4	Plants and Planter look fresh and not wilted	
5	Delivery bikes in working condition and clean	
6	Rider carrying sufficient delivery menu cards for distribution	
7	Outside signages and lights lit up as per time of the day	
B	SERVICE AREA	
1	The Restaurant floors have been cleaned and mopped	
2	Walls are dust free and clean	
3	All tables and chairs are aligned as per floor plan	
4	Wall paint / Paper is in good shape and there are no stains	
5	Music level is on and not too loud	
6	All lights are in working condition and no bulbs are Fused	
7	Air conditioning is functional and no bad odour	
8	The room temperature is below 25 degrees Celcius	
9	The tables, chairs & sofa should be clean and not have any food particles or stains.	
10	The crokery should be clean and not chipped	
11	Tent cards wiped clean and depict all current promotions	
12	Side boards are properly stacked and not strewn	
13	Cashiers desk is clean and well kept	
14	All EDC machines, Tablets and devices well charged, switched on and working	
15	All servers should be neatly groomed and in full uniform	
16	All Staff well informed of the targets and availability of menu items	
17	All staff aware of the current promotions	
18	Adequate Glassware Available For Operation and none chipped	
C	KITCHEN AREA	
1	Kitchen floors should be clean	
2	Wall tiles should be clean	
3	KOT printer should be grease free, properly kept and working	
4	Microwaves should be clean from inside and outside	
5	Door fridges and Deep freezers should be clean & display correct temperature	
6	Fridges and freezers should be neatly stacked No food should be lying uncovered	
7	Date tagging as per guidelines present and valid	
8	All storage containers in the fridges should be clean	
9	Floors under the fridges and walk in should be clean and there is no water logging or spillages	
10	Fryers should be clean and the oil should not be stale. Timers should be working and in use	
11	Exhaust Hoods should be clean, grease free and switched on	
12	Exhaust hood cleaning recod available and with in valid dates	
13	Temperatures in all equipments should be within acceptable norms	
14	All chillers and freezers are calibrated and are valid	
15	Temperature sheet filled in till the last present time	



Deep-Dive Review: Sales, raw material purchases, and operational expenses.



Quality Control: Strict checks on hygiene, food quality, and exact recipe execution.



SOP Adherence: Ensuring every team member follows brand protocols.



STAFF TRAINING & CORRECTION

Empowering the Ground Team

Training isn't a one-time event; it's a weekly discipline. Our trainers provide on-the-spot course correction for floor and kitchen staff.

 **Skill Gap Analysis**

 **Hands-on SOP Coaching**

 **Immediate Correction of errors**



Data-driven Management

Transparency in Action

Ownership stays informed through comprehensive weekly audit reports. We don't just find "leaks"; we provide the "fixes" and track performance trends.



REPORT TURNAROUND



Monthly Commercials

Service Category	Core Deliverables	Monthly Cost
Digital Promotions	4 Posts, 2 Reels, Local Ads (incl. ₹500 budget)	₹4,000
Weekly Operations Audit	1 Visit/Week, QC Checks, Training, Financial Audit	₹6,000
Total Investment	Comprehensive Store-Level Management Package	₹10,000

Total Monthly Investment

₹10,000

All-Inclusive Store Growth Solution

Payment Terms: Total monthly retainer payable in advance at the start of each billing cycle.



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**We look forward
to serving your
growth journey**