

# Patisserie, bakery & dessert consultation

What is about consultation?

# Is consultation right for me and my business?

A Food consultant is an expert in gastronomy, food safety and food quality who advise food industry businesses and professionals on the development and improvement of their food service operations.

As a food consultant I can work with restaurants, food producers, schools or any other food service facility.

Researching, planning, developing & training your team or business is challenging, specially if you are a fast-paced business where time and efficiency is key.

An external fresh eye's view will inspire and to help your business to stand out and reach the next level

## What do I offer?

A full custom-made development and training plan, suitable for you and your business.  
Adapting to your needs or business specifications

# What consulting includes?

BUSSINESS ANALYSIS & SOLUTIONS



MARKET RESEARCH

PROCESS IMPLEMENTATION



PERSONALISED  
CONSULTATION



PRODUCT & SPACE DESIGN

RECIPE DEVELOPMENT & TESTING



BRAND DEVELOPMENT

# Understanding the process



## BUSSINESS ANALYSIS & SOLUTIONS

Your brand will be analyzed, ensuring your brand appeals to the target market and providing logical solutions to your problems



## MARKET RESEARCH

Knowing and learning your competitors and searching for the latest trends is key for a successful business.



## PRODUCT & SPACE DESIGN

Creating and developing hospitality concepts for industry leading brands, from the very beginning of the project to the launch of the products



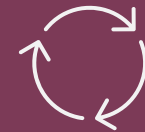
## BRAND DEVELOPMENT

Bespoke to you, whether creating a new concept or renewing your current offer, everything will be based on your brand vision and values .



## RECIPE DEVELOPMENT & TESTING

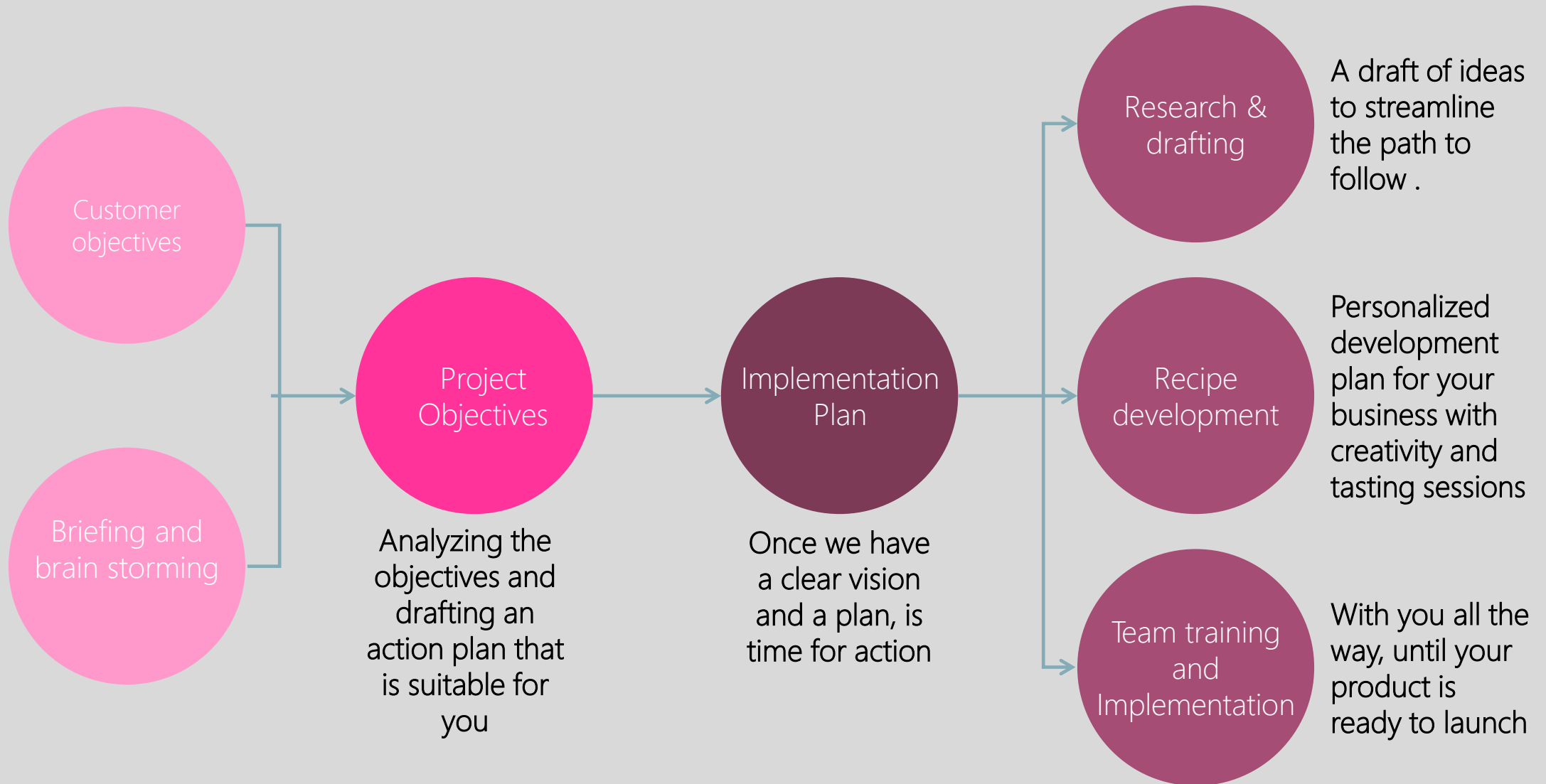
The best food offer will be carefully created for your business. Delivering seasonal, on-trend dishes, designed to excite your customers



## PROCESS IMPLEMENTATION

This ensures that all dishes and recipes are fully costed, supply chains created, and labor models drafted. Your team is trained, and launches are supported

# How does it works?



# How does it work?

- **Step 1: Free assessment & personalized plan presentation**  
Before we start, I will provide a full custom-made development plan of action with what is included and steps to follow
- **Step 2: Brain storming**  
Starting with a meeting to have a better understanding of your business and getting hands on as soon as possible
- **Step 3: Onsite review and business analysis**  
Spending some time with you and your team is key to better understand on how improvements can be implemented or what direction will be taken
- **Step 4: Food offer and menu development and tastings**  
From the sketch to the final product, you will be involved in the whole process to make sure the final offer is exactly what you were looking for
- **Step 5: Costing, recipe handover, and visual and detailed processes**  
Once you are happy with the menu created , I will handover everything that is essential so your team can achieve its production under maximum standards.
- **Step 6: Training and implementation**  
Working together on training your staff to make sure the launch is a success, and all fabrication or production challenges are controlled
- **Step 7: Extra consulting sessions and follow ups:**  
Once the project is finished and the menus or products are launched and you are happy with your team performance, a follow up

# How can I help?

## HOTEL & RESTAURANT

## PASTRY, BAKERY & COFFEE SHOPS

## FACTORIES, CHAINS, RETAIL

### MENU DEVELOPMENT

- Creative on trend plated desserts
- Themed pastry offer
- Banqueting & events desserts
- Afternoon tea menus
- Showpieces & occasion cakes
- Pastry offer review and development
- Suppliers & equipment research

- Creative pastry offer
- Bakery products development
- Entremet and petit gateaux
- Vinnoiserie and bread development
- Retail food development
- Food implementation, health and safety, production schedules, costing
- Suppliers & equipment research
- Full Business launch development

- On trend pastry offer
- Efficient production product development
- Retail food development
- Brand inspired development
- Fresh and frozen desserts
- Food implementation, health and safety, production schedules, costing

### TEAM DEVELOPMENT

- One to one development sessions
- Creativity and new thinking training
- Team and group training
- Masterclasses
- Assessment and menu implementation

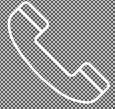
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- One to one development sessions
- Creativity and new thinking training
- Team and group training
- Factory trial and assessment
- Full menu implementation and logistics

# CONTACT:



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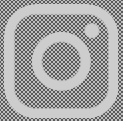
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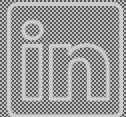
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Pastry\_Leyre



Leyre Pedrazuela Otero