



PRACTICAL RESTAURANT OPERATIONS CONSULTING

Get market-level leadership without adding another executive salary.

Get experienced operational guidance, manager development, and implementation support without hiring another full-time executive.



Josh McBride, Founder

NEARLY A DECADE

Restaurant leadership

\$3M-\$5M

Annual sales volume

10-45

Team members led

15

Internal promotions

WHAT I HELP RESTAURANTS IMPROVE

Profit and cost control

Labor productivity, food-cost visibility, inventory discipline, waste control, and profit-leak prioritization.

Daily operating systems

Opening, closing, handoff, maintenance, readiness, and accountability routines managers can verify.

Leadership and people

Manager coaching, communication, delegation, hiring structure, difficult conversations, and ownership.

Implementation discipline

Clear actions, named owners, due dates, practical tools, and follow-up measures that show whether change held.

THE OPERATING METHOD

Define > Verify > Prioritize > Implement > Measure

Start with evidence, assign ownership, and verify the result during real operations.

Choose support that matches the size of the problem.

Current pricing, availability, exact deliverables, exclusions, travel terms, and controlling agreements are shown at mcbriderestaurants.com before checkout.

Service	Typical format	What it is designed to accomplish
One-time consultation	20-30 minutes	Clarify the issue, review the available support, and identify a sensible next step.
Manager workshop	2, 3, or 4 hours	Develop managers around one defined topic and leave with clear commitments.
Restaurant implementation day	Up to 8 hours	Observe, coach, and implement pre-agreed operating priorities on site.
Once-per-period support	3, 6, or 12 periods	Build a baseline, implement priorities, and review progress every 28 days.
Weekly operator support	1, 3, 6, or 12 periods	Use four working sessions per period for implementation and rapid course correction.
Digital manager coaching	30-120 minutes	Choose one-time, daily, weekly, or monthly coaching around real management challenges.

DIGITAL RESTAURANT MANAGEMENT TOOLS

- Inventory, waste, and food-cost control
- Washington-focused food-safety readiness
- Restaurant profit-leak audit
- Scheduling and labor control
- Opening and closing checklist system
- Manager hiring and interview toolkit

Use the smallest useful next step

Choose the focused service or toolkit when the problem is clear. For consulting work, the selected offer and accepted agreement control checkout; the signed Statement of Work finalizes scope, travel, and deliverables before substantive services begin.

REVIEW CURRENT SERVICES AND AVAILABILITY

Tell me what is getting in the way.

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