

# A realization of 1Point2

Designation: **Resource Optimisation in Restaurants**

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Date: 2011-2021

## Brief description of the project:

The performances related to the organization of the resources of fast-food restaurants are based on a very large number of parameters, which all together contribute to highlight potential gains through the reduction of waste, the better use of equipment, the distribution of cleaning actions, the energy savings, and a finest adequacy of teams to needs.

For example, at rush hours, to avoid flow disruptions, preparation at several levels in the restaurant is necessary:

- Anticipate productions (bin management),
- Control the supply of each sector,
- Manage the team members' postings before the rush,
- Apply rules for expanding the service (eg 1 team member at the French fries station when 4 people at counter, opening of the second drive counter from the 3rd person at the drive),
- Add a versatile team member to help on other positions.

Each restaurant is unique, by the number of seats, the way of managing the drive or the deliveries, by local particularities... In addition, each organization is constantly evolving with the population pools, the range of products, the modes consumption, and restaurant models must be revised annually to better meet needs.

The simulation integrates all these data, and allows a fine and flexible tool.

