



GENERAL SERVICES

- Continuous operational analysis and assessment
- Operational analytics (e.g. COGS, Labor, supply costs, etc.)
- Monthly profit and loss meetings with restaurant management

HUMAN RESOURCES

- Recruiting
- Manager Orientation
- Training
- Worker and Guest Injury
- Unemployment Claims
- ACA Compliance
- Time Tracking
- Bonus Processing
- Leave of Absence (PTO, FMLA, etc.)
- Legal compliance
- Payroll administration—we use a payroll service but all payroll documentation is reconciled and reviewed for accuracy prior to processing. We find errors in every payroll.
- Benefits administration (medical, dental and 401K)

OPERATIONAL OVERSIGHT

- Profitability Improvement
- Unit Management Oversight
- Identifying Efficiencies
- BOH and FOH Labor metrics
- Protecting Restaurant Assets

GENERAL ACCOUNTING/BOOKKEEPING

- Accounts Receivables
- Fixed Assets
- Cash Management
- Accounts Payable Services
- Payroll and Benefits
- Benefits Administration—including ACA compliance
- Tax Processing and Reporting Services—sales, property and franchise tax returns; management of income tax return preparation
- Gift Card Programs
- Licenses and Permit Services
- Risk Management
- Purchasing & Vendor management—we have enterprise agreements with the major suppliers of food, beverages and supplies
- Financial Audit management



LEGAL

- Commercial Contract Review/Negotiation—including real estate leases
- Litigation Management
- Insurance Procurement—I work with our broker to secure the best coverage and pricing available across all lines of insurance: property, general liability, liquor liability, health and work comp.
- Risk Management
- TABC compliance

FACILITIES

- Capital improvements
- Repairs and Maintenance
- Assessment
- New Unit Layout and Design

MARKETING AND PROMOTION—in conjunction with third party firms

- Website management
- Local Store Marketing
- Advertising
- Promotion
- Public Relations

FOOD & BEVERAGE CONSULTATION

- Diversification
- Culinary Development
- Kitchen Layout
- Price Points
- Wine Buying Program—Lasco Enterprises leverages volume buying power to create more favorable profit margins
- Sommelier Program

INFORMATION AND TECHNOLOGY SERVICES

- Sales and Labor Reporting
- Point of Sale Hardware & Software Support—Full-time dedicated BOH Solutions Manager responsible for all store-level POS and inventory systems. This manager addresses technical issues and uses an enterprise function to make global menu, button and price changes as needed.
- Gift Card Support and Reconciliation
- Time and Attendance Hardware and Software Support