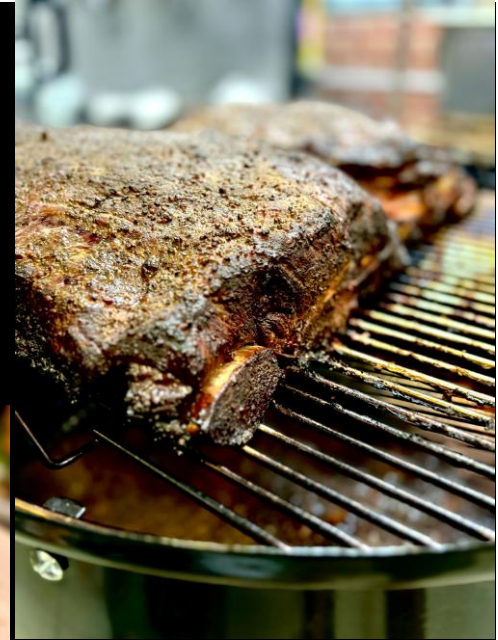


FUMÉ

by The Burning Oak

Removing the Smokescreen on Smoked Products

Efficiency, quality, and profitability
for kitchens using The Burning
Oak's Smoked Products





AGENDA

- Time and labor efficiency
- Enhanced control and consistency
- Dramatically improved profit margins
- Faster service and operational flow
- Business transformation with smoked meats

TIME & LABOR EFFICIENCY

Cut Prep Time Dramatically

01

Adopt Ready-to-Serve Meats

Replace long cooks with pre-prepared smoked proteins.

02

Streamline Station Workflows

Shift labor from cooking to fast plating and garnishing.

03

Accelerate Service Speed

Serve more orders per hour during peak periods.

04

Measurable Time Savings

Average prep drops from 30-45 minutes to 10-15 minutes.

ELIMINATE EXTENSIVE STAFF TRAINING

1. Faster Onboarding

Pre-cooked, precisely seasoned meats let new hires contribute immediately with minimal ramp-up.

2. Consistent Quality

Standardized prep reduces variability from skill gaps, protecting flavor and presentation.

3. Lower Training Hours

Operators report a 30-40% reduction in training time, enabling more flexible labor allocation.



LOWER LABOR COSTS

15-25%

Average labor cost reduction using ready-to-serve smoked meats in foodservice operations

Let your staff hit the ground running!

eliminating training times, mastery of craft times

CONTROL, CONSISTENCY, GUEST EXPERIENCE

UNIFORM QUALITY, EVERY PORTION



Before: High Variability

Inconsistent flavor and texture across portions led to unpredictable customer experiences and frequent complaints.



After: Uniform Quality

Every portion delivers the same high standard of flavor and texture, reinforcing brand reliability and customer satisfaction.



Before: Brand Risk

Variability harmed brand reputation, with quality control issues leading to 30% higher dissatisfaction rates.



After: Reduced Complaints

Standardized smoked meats cut customer dissatisfaction by up to 30%, boosting trust and repeat business.

STREAMLINED QA AND INVENTORY



Simplified Quality Assurance

Uniform, ready-to-serve cuts standardize protocols, improve consistency, and reduce inspection time.



Smarter Inventory Management

Pre-portioned SKUs enable precise tracking, minimize waste, and cut shrinkage by ~20%.

DEPENDABLE CUSTOMER EXPERIENCE

Reliable Food Quality

Consistent menu execution builds trust and sets clear expectations every visit.

Faster Service Times

Efficient operations reduce wait, elevate satisfaction, and encourage repeat visits.

Proven Impact

Studies show 15-20% gains in positive reviews and loyalty scores.



DRAMATICALLY IMPROVED PROFIT MARGINS

Boost margins to 40-50% with our smoked meats

Yield loss absorption, energy cost absorption, labour absorption

40-50%

Driven by reduced waste, lower labor, and optimized portion control; enables reinvestment.

Profit margins using our smoked meats (vs. standard 25-35%)

PROFIT PER DISH UPLIFT

Incremental Profit

Each smoked-meat dish adds 10-15% more profit versus traditional options.

What Drives the Uplift

Cost efficiencies and premium positioning increase margin per plate.

Competitive Impact

Above-average dish profitability strengthens overall restaurant financial health.



FINANCIAL STABILITY, COMPETITIVE EDGE

Profit Stability

Higher margins and operational efficiencies strengthen cash flow resilience against market fluctuations and seasonality.

Stronger Market Position

Enhanced product quality and efficiency support a durable advantage in crowded markets, aligned with trend reports showing higher survival for optimized models.

Still within the first movers to offer larger scale dining for smoked items. Trailblazing the industry to keep up with you!

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OPTIMISED AND EFFICIENT SERVICE AND FLOW

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FASTER ORDER-TO-TABLE TIME

01

Baseline Waits

Typical kitchens deliver in 20-40 minutes, creating guest impatience and table idle time.

02

Adopt Ready-to-Serve

Smoked meats prepared ahead remove slow cook steps from peak service windows.

03

Accelerate Service

Order-to-table drops to 6-12 minutes while maintaining premium quality.

04

Boost Throughput

Faster turns and improved table availability increase revenue and guest satisfaction.

AVERAGE SPEED UP 50%

+50%

Operational flow improvements accelerate service speed, driving faster table turnover and higher daily covers.

The efficiency gains boost revenue without adding space or seating capacity. Lesser idle time for staff to wait around



IMPROVED SATISFACTION & CAPACITY

**Consistent quality, faster
service, sustainable growth**

Customer Satisfaction

Faster, reliable experiences drive positive feedback and repeat visits.

Capacity Utilization

Higher throughput without added strain on kitchen or service teams.

BUSINESS TRANSFORMATION WITH SMOKED MEATS



SCALING OPERATIONS WITH CONFIDENCE

Standardize Core Components

Smoked meats provide predictable, repeatable quality across units.

Simplify Expansion Efforts

Operational predictability reduces risk and accelerates rollout.

Ensure Brand Consistency

Uniform execution supports franchise growth and guest trust.

CREATIVE MENU FLEXIBILITY

Chef Freedom

Consistent ready quality unlocks experimentation with innovative dishes and specials.

Seasonal Variety

Rotate diverse offerings to drive differentiation and higher check averages.

Operational Simplicity

Expand the menu without adding complexity to the line or service.



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Reputation Through Reliability

Reliability Metrics

Track on-time ticket completion, order accuracy, and consistent food temperatures to prove dependability.

Customer Feedback Loops

Close the loop with prompt responses, issue recovery, and trend reviews to refine operations.

Excellence Benchmarks

Standardize plating, cleanliness checks, and service cadence to build trust and fuel positive reviews.



ELEVATE WITH SMOKED MEATS

Efficiency

Reduce prep time and labor so teams focus on service and consistency.

Consistent Quality

Deliver reliable flavor and texture every shift to elevate guest satisfaction.

Profitability

Improve margins with reduced waste and streamlined kitchen workflows.

Speed & Scale

Serve faster during peaks and confidently grow locations with repeatable results.

**SCHEDULE YOUR
TASTING/MEETING WITH US NOW!**

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