



ON THE PASS
CONSULTANCY

Expert Hospitality Consulting Services

30+ Years of Hands-On Hospitality Expertise

From menu development and kitchen design to staff training and equipment supply,
we deliver practical, expert-led solutions that improve efficiency and profitability.

30+

Years Experience

6

Core Services

All

Sectors Covered

Free

Initial Consultation

Who We Are

On The Pass Consultancy is a specialist catering and hospitality consultancy with over three decades of hands-on experience across every corner of the industry — from independent cafés and restaurants to large-scale central production kitchens.

We work with food and hospitality businesses across Bristol, Gloucester, Cardiff, and throughout Wales, delivering practical, expert-led solutions that improve efficiency, profitability, and sustainability. Our consultants have worked at the highest levels of the catering industry, bringing real-world knowledge that goes far beyond theory.

30+ Years Experience	All Sectors Covered	Full Turnkey Solutions	Free Initial Consultation
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How We Work With You

Every engagement begins with a free initial consultation to understand your goals and challenges. We then conduct a thorough assessment before providing tailored recommendations. Projects range from a single piece of targeted advice to a full turnkey kitchen design and installation.

1	Initial Consultation Free discussion of your needs, goals, and challenges — phone, WhatsApp, or online.
2	Assessment & Audit Site visit or operational review to understand your current position.
3	Tailored Recommendations A clear, practical plan with transparent, bespoke pricing.
4	Implementation & Support Hands-on delivery from design through to equipment installation and training.

Our Services in Detail

Menu Development

We collaborate with you to create innovative, commercially viable menus that reflect the latest global food trends while aligning with your brand, kitchen capability, and target market. Whether you need a full menu overhaul or want to introduce new dishes that drive profit, our development chefs bring creativity and commercial rigour in equal measure.

Commercial Kitchen Design

From initial concept through to a complete turnkey solution, we design high-performance commercial kitchens that optimise workflow, reduce labour costs, and support energy efficiency. Our designs are practical, compliant, and built around how your team actually works.

Staff Training

We develop customised training programmes for front- and back-of-house teams, covering food preparation, kitchen processes, customer service, and operational standards. We assess your team's current skills and create training that slots seamlessly into their working day.

Kitchen Process Audits

Our equipment and process audits identify where your operation is losing time, money, or energy. We provide clear, actionable recommendations — from minor adjustments to a comprehensive operational overhaul — to help you run a leaner, more profitable kitchen.

Catering Equipment Supply

We supply premium, energy-efficient catering equipment through exclusive partnerships with industry-leading brands. From combination ovens to refrigeration and everything in between, we help you select the right equipment and manage installation for a smooth, disruption-free result.

Profitability & Business Consulting

Our consultants provide strategic advice to help you understand where margins are being eroded. We take a holistic view — covering menu pricing, supplier relationships, staffing models, and kitchen efficiency — to build a roadmap for sustainable growth.

Who We Work With

We work with a wide range of businesses across the hospitality and catering industry, including:

Restaurants & Gastropubs

Menu development, kitchen design, and profitability improvement.

Hotels & Leisure Groups

Full F&B; strategy, kitchen fit-outs, and staff training.

Contract Caterers

Process audits, equipment supply, and operational reviews.

Care Homes & Healthcare

Compliant kitchen design, nutrition-focused menus, and staff training.

Education & Corporate

Cost-efficient kitchen solutions for high-volume catering.

Start-Ups & New Openings

End-to-end support from concept to launch.

Why Choose On The Pass Consultancy?

- Over 30 years of hands-on industry experience across all catering sectors
- Practical, commercial advice — not just theory
- Full-spectrum support from menu development to kitchen installation
- Independent guidance with no bias towards any single equipment supplier
- Access to premium, energy-efficient equipment through trusted brand partnerships
- Based in Wales with experience across the South West and beyond
- Bespoke, transparent pricing — no hidden costs
- Free initial consultation before any commitment

Ready to transform your catering operation?

Contact us today for your free, no-obligation consultation.

www.onthepassconsultancy.com

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Bristol | Gloucester | Cardiff | Wales