

# Consultation Profile

ملف الخدمات الاستشارية



الأكاديمية السعودية لفنون الطهي  
Saudi Culinary Arts Academy

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## About Us

Zadk is a Culinary Arts Academy based in Khobar, Saudi Arabia, that will serve as a transformational tool in the Saudi food sector by building a high quality and best-in-class culinary academy.

Aside from being a Culinary Academy, Zadk also offers comprehensive services, from menu engineering, recipe development, SOPs, hospitality training and much more.

## من نحن

زادك لفن الطهي هي أكاديمية سعودية مستقلة وغير ربحية، ستعمل كأداة تحول في قطاع الغذاء السعودي ببناء أكاديمية طهي ذات جودة عالية والأفضل في فئتها.

جانباً عن كون زادك أكاديمية لفن الطهي، تقدم زادك أيضاً خدمات استشارية شاملة لقطاع الأغذية والمشروبات مثل هندسة قائمة الطعام، وتطوير الوصفات، واجراءات التشغيل الموحدة، والتدريب على الضيافة والمزيد من الخدمات.



## Consultation Services

- Concept Innovation
- Restaurant Operation
- Operation Training
- Menu Development
- Profit & Loss Analysis

## الخدمات الاستشارية

- ◀ ابتكار وتطوير المفهوم
- ◀ تشغيل المطعم
- ◀ التدريب العملي
- ◀ تطوير قوائم الطعام
- ◀ تحليل الربح والخسارة



## Concept Innovation

We will help maximize your food service concepts towards the goal of delivering an extraordinary guest experience. We help develop the entire scope of your food service experience, from concept direction and conducting studies and research to branding and site selection.





# Concept Innovation

Concept Creation



Market Research



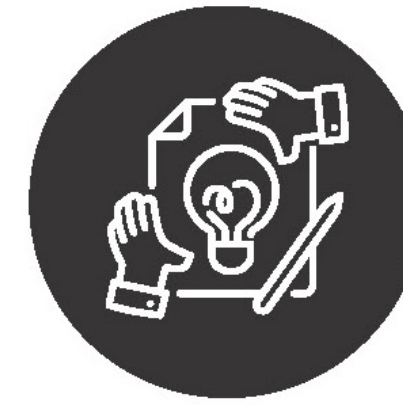
Site Selection



Feasibility Study



Branding





## Restaurant Operation

With our extensive and collective experience, we collaborate and work closely with your team to provide insights and strategies to improve and boost performance and ensure to sustain growth

- Menu Creation
- Recipe Development
- Dish Presentation & Plating
- Restaurant Design (Kitchen Layout, Equipment List, Kitchen Tools)
- Staff Hiring & Training
- Menu Engineering

# Operation Training

We will be with you every step of the way for your business to live up to its potential.

- Supply Chain Management
- Pre-opening Service Package
- Post-opening Service Package
- Hospitality Training



## Our Team

Zadk Chefs and professional team members are always committed to providing our clients with the best services and solutions that will let them accomplish their aspirations through delivering high-quality consultations and services.



# Chef Faisal Al Deleigan

## Head of Consultancy

Studied the Professional Art of Cooking & Global Good Techniques in Italy. He holds a Master's degree in Business Administration from the New York Institute of Technology. A member of the World Master Chefs Society and Foodservice Consultants Society International.

### Expertise:

- Menu Engineering
- Training
- Kitchen Design Layout
- Costing



# Chef Christopher Topsy

Head of Education & Quality at ZADK, holds a postgraduate degree in hotel management and a diploma in culinary arts. With over ten years of experience in culinary hospitality and education.

## Expertise:

- Menu & Recipe
- Research & Development
- Modern Plating Techniques
- Modern Cooking techniques (Molecular Gastronomy)
- Menu & Recipe Training
- Menu & Recipe Costing





الأكاديمية  
ZADK

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