



*"Integrity, Honesty, Growth"*

**Audits**  
**Analysis**  
**Operations**

## Financial Accountability/Operation Audits & Analysis

### **Financial Accountability:**

The backbone of IHG operational standards is a robust system of financial accountability designed to increase transparency, maximize oversight, and improve margins. The keys to our success in accounting include:

- Standard Accounting Operating Procedures in place to ensure a sound internal control environment.
- Focus on maximizing bottom-line results.
- Detailed forecasting models providing management with the information needed to react quickly to changes in business activity.
- Comprehensive, daily on-property reports to that allow for informed business decisions.
- Ongoing statement reviews and cash flow analysis to maximize profitability and provide proactive cash position management.
- Regular internal audits to ensure compliance with Standard Operating Procedures and minimize risks.
- Ad hoc analysis and comparison reports as dictated by the business needs.
- Centralized accounting for select full-service and all limited-service Restaurant/Bar/Hotels.
- Consolidation reporting and analysis by Restaurant/Bar/Hotel, brand, and ownership group.

### **Operation Analysis & Audits:**

Restaurants undergo audits for a variety of reasons from menu evaluations to facilities, profitability and design reviews. Among these, the most important are your labor cost, food cost and beverage cost. These are the essential components to ensure bottom line results. Other important audits/analysis are menu pricing, management operations, taxation and accounting, health and safety, and design/decor.

Integrated Hospitality Group executive advisors have a wide range of experience and expertise that can audit your business for optimal flow through. We are here to make sure your profits go into your pockets!

With essential systems created by Integrated Hospitality Group in place, we will monitor and thoroughly audit all operating costs. Analyzing P&L's, invoices, payroll reports, product mix reports and product flow is about "knowing what to look for". From determining what the highest cost, to maximize the highest point of revenue, IHG is determined to balance both sides of the spectrum that best benefits your company.

### **Control/Techniques/Systems**

After our full audit our professionals at Integrated Hospitality Group will implement and train your staff on cost controls, techniques and systems to optimize operations.

- Systematic inventory logs
- Cross examination of Profit & Loss reports
- Employee evaluation
- Recipe analytics
- Interest/Fees evaluation
- Operational flow evaluation