

MY SPACE & SYSTEMS PLANNER

Print it out. Fill it in. Build something that works.

SECTION 1 — SPACE

Audit what you have before you wish for something different.

Know your square footage, your existing equipment, and your real constraints.

Kitchen size (sq ft) and layout type (galley / open / L-shaped / other):

Equipment already in place that I can use:

One piece of equipment that would change my output most:

If I had to cut my space in half, what would I keep?

SECTION 2 — FIXED COSTS

Low overhead is a strategy, not a compromise.

List every fixed cost. Know which ones are negotiable.

COST ITEM	MONTHLY AMOUNT	NEGOTIABLE?
Rent / lease		
Utilities (gas, electric)		
Insurance		
Equipment payments		
POS / ordering fees		
Other:		

If I had to cut \$500/month from fixed costs, what goes first?

SECTION 3 — MENU FOCUS

Protect your focus. Add items only after the core is dialed in.

Every item you add is another thing that can go wrong.

ITEM	HOW OFTEN IT SELLS	FOOD COST %	KEEP / CUT / FIX

One item I could cut right now without a single customer noticing:

SECTION 4 — KITCHEN FLOW

Systems scale. Square footage doesn't, automatically.

Where does everything break down when you're slammed?

How many people on your line on your busiest night?

Where does the line slow down? (Which station? Which task?)

One change to your kitchen flow you could make this week:

Rate your current Friday night flow (circle one):

Chaos

Rough

Okay

Solid

Locked in

SECTION 5 — WHAT MAKES YOUR PIZZA YOURS

Protect the thing nobody else can copy.

If you can't name it clearly, that's your next project.

1.

2.

3.

NOTES

Ideas, things to stop doing, things to double down on.