

Operational management plan

METHOD STATEMENT

All units shall adhere to the following operating principles.

Core menu:

We opened Leon because we wanted to prove that it was possible to serve food that both tastes good and does you good. We want to make it easy for people to eat well on the high street. We want to do this in every major city in the world.

Our menu is inspired by the flavours, variety and natural healthiness of Mediterranean cooking. Both our families have Mediterranean roots, so this is the food we grew up with. There are some dishes that evoke our childhoods in Britain, too - and even those termly trips to fast food restaurants.

Waste: we remove waste from the shop at regular intervals throughout the day to the waste store shown on the attached plan. Waste is then removed from the building at regular intervals throughout the day.

Opening hours:

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Opening hours	7:30 AM	7:30 AM	7:30 AM	7:30 AM	7:30 AM	10:00 AM	10:00 AM
Closing hours	21:00 PM	21:00 PM	21:00 PM	21:00 PM	21:00 PM	21:00 PM	20:00 PM

Cleaning frequency: constantly throughout the day

Recycling policy: Plastics and cans recycled

Extract: Equipment Detail: Rational UltraVent plus

In addition to the UltraVent's condensation technology the vent is equipped with special filters. This prevents both vapours and the lingering smoke that builds up. No external extract required.

Music: we play music such that it is inaudible outside the shop.

Alcohol: we don't sell any, either on or off the premises.