[](https://www.smartsheet.com/try-it?trp=11480&utm_source=integrated+content&utm_campaign=/content/six-sigma-project-charter&utm_medium=Restaurant+Six+Sigma+Project+Charter+Example+doc+11480&lpa=Restaurant+Six+Sigma+Project+Charter+Example+doc+11480&lx=PFpZZjisDNTS-Ddigi3MyABAgeTPLDIL8TQRu558b7w)**RESTAURANT SIX SIGMA PROJECT CHARTER**

**TEMPLATE EXAMPLE**

IMPORTANT REMINDER

A narrative written charter must be circulated and signed by the project sponsors. You can attach a completed version of this template to your narrative written charter to keep the charter short and concise.

Please make sure you meet with the project team and sponsors before completing this template. Much of the information required will need to come from a discussion with team members and sponsors.



GENERAL PROJECT INFORMATION

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| PROJECT NAME | | | PROJECT MANAGER | PROJECT SPONSOR |
| Food Waste Reduction Plan | | |  |  |
| EMAIL | | PHONE | ORGANIZATIONAL UNIT | |
|  | | 000-000-0000 |  | |
| GREEN BELTS ASSIGNED |  |  | EXPECTED START DATE | EXPECTED COMPLETION DATE |
|  | | | 00/00/0000 | 00/00/0000 |
| BLACK BELTS ASSIGNED |  |  | EXPECTED SAVINGS | ESTIMATED COSTS |
|  | | | $237,750 | $184,900 |

PROJECT OVERVIEW

|  |  |
| --- | --- |
| PROBLEM  OR ISSUE | Over the past three months, restaurant staff at The Pier Club has thrown out 20 percent of the ingredients purchased for special dishes. If this trend continues, the wasted ingredients will impact our profit margin by $108,839. |
| PURPOSE  OF PROJECT | We aim to reduce food waste and increase our profit margin. |
| BUSINESS  CASE | Our restaurant, The Pier Club, is experiencing lower profit margins because food is spoiling sooner than we can sell it. |
| GOALS / METRICS | We will reduce our weekly non-shelf stable waste from 20 percent of ingredients thrown away to five percent within two months. We will also maintain a five percent spoilage error annually, increasing profit margins by 15 percent. |
| EXPECTED DELIVERABLES |  |

PROJECT SCOPE

|  |  |
| --- | --- |
| WITHIN  SCOPE | Seasonal menu; number of ingredients on hand; customer portions; dish price points; server upsell |
| OUTSIDE  OF SCOPE | Patron marketing and advertising; signature dishes requested by repeat customers; kitchen staff |

TENTATIVE SCHEDULE

|  |  |  |
| --- | --- | --- |
| **KEY MILESTONE** | **START** | **FINISH** |
| Form Project Team and Conduct Preliminary Review |  |  |
| Finalize Project Plan and Project Charter |  |  |
| Conduct Definition Phase |  |  |
| Conduct Measurement Phase |  |  |
| Conduct Analysis Phase |  |  |
| Conduct Improvement Phase |  |  |
| Conduct Control Phase |  |  |
| Close Out Project and Write Summary Report |  |  |

RESOURCES

|  |  |
| --- | --- |
| PROJECT TEAM |  |
| SUPPORT RESOURCES |  |
| SPECIAL NEEDS |  |

COSTS

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **COST TYPE** | **VENDOR / LABOR NAMES** | | **RATE** | **QTY** | **AMOUNT** |
| **Labor** |  | | $150.00 | 200 | $ 30,000.00 |
| **Labor** |  | | $200.00 | 100 | $ 20,000.00 |
| **Labor** |  | | $350.00 | 50 | $ 17,500.00 |
| **Labor** |  | | $85,000.00 | 1 | $ 85,000.00 |
| **Labor** |  | | $4,850.00 | 3 | $ 14,550.00 |
| **Supplies** |  | | $17,850.00 | 1 | $ 17,850.00 |
|  |  |  | TOTAL COSTS | | $ 184,900.00 |

BENEFITS AND CUSTOMERS

|  |  |
| --- | --- |
| PROCESS OWNER |  |
| KEY STAKEHOLDERS |  |
| FINAL CUSTOMER |  |
| EXPECTED BENEFITS |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **TYPE OF BENEFIT** | **BASIS OF ESTIMATE** | | | **ESTIMATED BENEFIT AMOUNT** |
| **Specific Cost Savings** |  | | | $ 25,000.00 |
| **Enhanced Revenues** |  | | | $ 92,500.00 |
| **Higher Productivity (Soft)** |  | | | $ 17,500.00 |
| **Improved Compliance** |  | | | $ 12,000.00 |
| **Better Decision Making** |  | | | $ 18,500.00 |
| **Lower Maintenance Costs** |  | | | $ 26,000.00 |
| **Fewer Miscellaneous Costs** |  | | | $ 46,250.00 |
|  |  |  | TOTAL BENEFIT | $ 237,750.00 |

RISKS, CONSTRAINTS, AND ASSUMPTIONS

|  |  |
| --- | --- |
| RISKS |  |
| CONSTRAINTS |  |
| ASSUMPTIONS |  |

|  |  |  |
| --- | --- | --- |
| PREPARED BY | TITLE | DATE |
|  |  |  |

|  |
| --- |
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