

CHEF BATUHAN ÖZKÖK

MICHELIN READINESS FRAMEWORK · 32-POINT AUDIT

# Michelin Readiness Self-Audit

A 32-point framework used to evaluate restaurant readiness for Michelin Guide consideration. Assess each item honestly — this checklist works only when you do.

**32**

EVALUATION POINTS

**6**

KEY CATEGORIES

**15+**

YEARS EXPERIENCE

This checklist is based on the criteria Michelin inspectors apply across all starred properties. Score each item: 2 = fully met, 1 = partially met, 0 = not met. A score of 52+ suggests readiness to actively pursue recognition. Below 40 indicates foundational work is needed before outreach.

## 1 Kitchen Operations

- 1 Head chef has trained in at least one Michelin-starred or equivalent kitchen
- 2 Brigade structure is clearly defined with written role responsibilities
- 3 Mise en place standards are documented and consistently followed by all cooks
- 4 All signature recipes are standardized, tested minimum three times, and signed off
- 5 Kitchen hygiene consistently scores above 95% in internal monthly audits
- 6 Plating standards are documented with reference photos for every dish on service
- 7 Equipment is calibrated and maintained on a documented, adherence-verified schedule
- 8 Emergency service-disruption protocols are written and practiced at least quarterly

## 2 Menu & Culinary Identity

- 9 Menu communicates a distinctive, coherent culinary identity (not derivative or trend-chasing)
- 10 Seasonal menu evolution is planned 6+ weeks in advance with sourcing confirmed
- 11 Every dish carries a documented narrative — provenance, technique, inspiration
- 12 Wine and beverage pairing notes are prepared and trained for all courses
- 13 Tasting menu (if offered) presents a meaningful narrative arc from first to last course
- 14 Dietary accommodations (vegan, gluten-free, allergy) maintain the same quality standard as the standard menu

## 3 Ingredient Sourcing

- 15 Primary proteins are sourced from traceable, premium, named suppliers with documented standards
- 16 At least 60% of produce is seasonal, regional, and sourced within a defined km radius
- 17 Active relationships with 3+ artisan or specialist producers are documented and celebrated on the menu
- 18 Ingredient quality checks are performed daily at delivery, with returns protocol enforced

## 4

**Service & Hospitality**

---

- 19 Every member of service staff can describe every ingredient and preparation on the menu
- 20 Table pacing is actively managed — guests are never rushed, but time between courses is deliberate
- 21 Wine service follows sommelier-grade protocols for temperature, glassware, and decanting
- 22 Guest complaint resolution protocol is documented, practiced in training, and reviewed after each incident
- 23 All front-of-house staff have completed formal hospitality or service training in the past 18 months
- 24 Reservation system captures and utilizes returning-guest preferences and dietary notes

## 5

**Ambiance & Experience**

---

- 25 Acoustics have been assessed — comfortable conversation is possible at 70% capacity without raised voices
- 26 Lighting is adjustable across service and creates appropriate ambiance from afternoon to late evening
- 27 Toilet facilities are inspected, cleaned, and logged every 30 minutes during service
- 28 Temperature, ventilation, and air quality are actively monitored and adjusted throughout service

## 6

**Consistency & Standards**

---

- 29 The same dish served on five consecutive service nights scores identically in internal blind tasting
- 30 Annual kitchen brigade turnover is below 25%
- 31 Mystery diner evaluations are conducted at least once per quarter by an independent party
- 32 An inspector visiting on any given evening would experience a service indistinguishable from the restaurant at its best