

# How to Plan and Operate a Restaurant

## Overview

In this time of hardships, they say that the businesses with good potential are the ones related in the food industry. Starting a restaurant is one of them. But because the competition is cut-throat, you would want to learn how to compete effectively, and develop a strategy to position your business.

## Objective

- The seminar aims to give you information on how to start your own restaurant business. Specifically, it aims to teach the day-to-day operation of a restaurant; how to set up your kitchen and dining area; what equipment and inventory is needed, financial, personnel and regulatory issues, and how to market your food business venture.

## Who Should Participate

- those who would want to start a restaurant business
- those who are looking for other business options

## Key Topics

- I. Introduction
- II. Planning
- III. Organizing

- Organizational setup
- Hiring staff
- Production
- Purchasing of supplies and materials

- IV. Implementation

- Training of staff
- Menu planning
- Costing
- Sourcing of supplies
- Purchasing
- Receiving
- Preparation
- Inventory
- Accounting

- V. Monitoring

- Preparation of profit and loss report
- Actual cost per week/month
- Breakages/Losses
- Causes of high food cost
- Menu analysis
- Comparative sales: month to month
- Popularity index

- VI. Marketing and Promotion

**Reserve now! Call us at:**

Tel. (02) 8.727.56.28 / (02) 8.727.88.60

Mobile Numbers: Globe: 0915-205-0133 / Smart: 0908-342-3162

/ Sun: 0933-584-7266

Website: [www.businesscoachphil.com](http://www.businesscoachphil.com)

## Time

- 9:00 am - 4:00 pm

## Venue

- Unit 201 Richbelt Tower, 17 Annapolis St., Greenhills, San Juan City, Metro Manila

## Schedule

- Please check our website, or you may call any of our customer representatives.
- Schedule may change without prior notice. Please call to confirm. BusinessCoach, Inc. is not liable for any expense incurred by seminar registrant resulting from cancellation of any of its events.

## Seminar Fee

- Php 3,500.00 per participant (inclusive of snacks, lunch, seminar kit, handouts, certificate of attendance)

## Why Choose BusinessCoach Inc. - VALUE!

1. The small number of participants allows proper learning; just like having your own consultant at a bargain price!
2. Exit surveys from our seminar attendees show the average rating of our resource speakers are from very good to excellent!
3. We offer the most diverse seminars and workshops.
4. We make sure that our trainers provide the most significant and useful information.
5. Our customers keep coming back, while the others give us numerous referrals.
6. We have trained over 100,000 professionals, and counting!!!

## Discount

- Php 500.00 Discount if FULL AMOUNT is paid at least five (5) banking days before the event.

## Reservation

- Please call to register or use the registration form below. Kindly fill-out and send to us through fax (8.727.8860 or 8.727.5628) or email. You will receive a confirmation within 48 hours.

## Mode of Payment

- Deposit payment at Banco de Oro, Savings Account Name: BusinessCoach, Inc. Then kindly fax or email deposit slip (indicate name of participant and seminar title) to confirm reservation.
- On-site payment (CASH only)
- Company checks are accepted, provided that they are received at least five (5) banking days before the event.

## Register Now! (Limited Slots Available)



Seminar Title \_\_\_\_\_

Date \_\_\_\_\_

Name/s of Participant/s \_\_\_\_\_

Company Name \_\_\_\_\_

Address \_\_\_\_\_

TIN \_\_\_\_\_

Contact Person \_\_\_\_\_

Designation \_\_\_\_\_

Landline \_\_\_\_\_

Mobile Number \_\_\_\_\_

Email Address \_\_\_\_\_

(You may use a separate sheet for additional registrations)

\*Kindly fax to (02) 8.727.5628 or (02) 8.727.8860, or email form to [businesscoachphil@gmail.com](mailto:businesscoachphil@gmail.com)