

RESTAURANT MANAGEMENT: MASTER PLAN ON HOW TO PUT UP YOUR OWN RESTAURANT

“EXPLORE YOUR ENTREPRENEURIAL TALENTS YET LIMIT YOUR RISKS... BE PREPARED”

DURATION: Five successive Saturdays
DATES: July 30, August 6, 13, 20 and 27, 2016
TIME: 9:00 AM – 3:00 PM
VENUE: Dining Halls 1 & 2, University of Asia and the Pacific Campus, Pasig City

WORKSHOP TOPICS PER DAY:

DAY 1: Writing a Master Plan (including Human Resources)
DAY 2: Construction, Interior Design (including Restaurant, Bar and Kitchen Layout)
DAY 3: F&B Control, Menu Management and Service
DAY 4: Pre-opening Budget and Feasibility (Master Calculator)
DAY 5: Final Presentation of Master Plan by Students, How to Finance and How to Market

TOPICS INCLUDE:

- What type of restaurant sorts best with your nature;
- How much investment is needed to open your own restaurant and where to spend on efficiently;
- How feasible it is to get a return on investment, with the kind of restaurant that you are planning to operate and how much money you are estimated to earn within the forecasted period of time;
- Important pointers on the interior design and layout of your restaurant, bar and kitchen;
- What equipment to purchase;
- How to handle human resources and how to get maximum performance from your employees;
- How to do menu engineering, menu planning, and menu pricing;
- How to do food and beverage cost control;
- How to make a master plan (business plan) that can be used for obtaining needed finances and controlling financial results.