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BUSINESS PLAN

Cafe in the French style



Essence of the project

The basic idea of the project - to find the perfect balance in composition menu and pricing between network cafes and restaurants by French. The project is expected to create their own confectionery production, which will deliver the original network pastries, responding flexibly to changes in demand.

Geography of the project:

 Business will be conducted in the city of Almaty will settle cafe chain in the entire city, but the first places will be opened at the center in 2020. For the opening of the first places will be picked up the place a good cross in one of the most popular outlets in the city center. Based on the 100 seats, the estimated area of 380 square cafe meters. The project is expected to build on the coffee component Cafe Chocolate



 We plan to use the highest quality products that we brought from France itself









Menu:

- Up to 100 varieties of coffee
 - Tea
 - breakfast
 - business lunch
 - desserts
- traditional France kitchen Home Use
 - salads
 - main dishes
 - more than 100 varieties of wine
- crown chip :copyright confectionery menu

Interior

- The interior will be in a famous French traditional style.
- The color scheme white.
- For table linen will be used linen and cotton
- As decor will were present vase with peonies.
- Minimum fabrics and upholstery.
- Casual days will be used crystal and ceramic ware.

Staff:

- Controls:
- o director
- chief accountant
- managers hall
- Service:
- chef
- sous chef
- o cook hot meals
- cook cold dishes
- cook
- waiter
- bartender
- cleaning woman

Prices of our institution:

- breakfast 1200-2000 tg.
- business lunch 2000 tg.
 - Desserts 600-2500 tg.
 - Wine 40000-100.000 tg.

Average bill: 3500-5000 tg.

Safeguards

- We have developed a unique competitive concepts contained differences from other similar institution, which was founded on the basis of several ideas at the same time:
- 1) cafe, one that uses a famous French products.
- 2) cafe which not only drink coffee, but also tightly eat and drink high quality exclusive famous French wine.
- 3) cafe own confectionery production and original coffee card

- Superiority over the competition
- Markets present large number of successful competitors that confirms opportunity to conduct profitable business. Their existence is a challenge that requires the market to offer better services than competitors. This cafe will have the upper hand thanks to a wide coffee map, availability of unique products, highly qualified staff, non-standard quality, baking, strong restaurant management.

- We hope that thanks to our cafe you will plunge into the atmosphere of a famous French interior, trying our pastries, coffee and breakfast and wine.
- We hope that this project will be successful and that we will work tirelessly.