

Chapter 1 : Opening a Restaurant (Phase I): Project Planning | Projects A to Z

Project Report. Fine Dining Restaurant (North Indian/South Indian) Name: XXXXXXXXX Size of the Restaurant "A " GRADE (80 - COVERS) app. To Sq.

Production of goods as well as services Financial plan Business structure Perform SWOT Analysis SWOT Analysis is a strategic planning technique that is used to evaluate the strengths, weaknesses, opportunities, and threats of a project or in a business entity. A detailed SWOT analysis should be performed. Appendices Synopsis of profit and loss Summary of Fund Flow The below are some of the best practices to design an effective business project report for new business: For example, in case, if you are making a report on debt financing, the focus should be on the assurance that debt can be reimbursed by the company and not on the high revenues that the firm has accrued. Market Approach The first approach towards preparing a business report must be in developing as well as assisting a powerful business strategy. The report should describe the economic trends, players as well as clients. It must also explain how to perform the chosen approach, the marketing of its products as well as functional competence. Predicting Trends Should have catalog realistic plans for unanticipated expenses, price, overturns and issues neglected. Hence, try to predict the future trends realistically to make a powerful project report. Structuring your Project plan As there are numerous elements to a project plan and few larger plans which can be stretch over a hundred pages, It does make structuring your document all the more crucial and significant. A consistent formal style with a logical order along with clear heading would allow readers to navigate quickly through the document and get them glued to the details which are significant to them. Data Analysis Another major factor to consider while writing project report is data tabulation. Presenting data lists or tables can help in understanding the report. Also, we find the listing or data tabulation does make the report look professional and neat. Hence, accompany essential lists or tables in your report when needed. Make sure, you use the neutral colors to make the table and keep the list as well as table look neat and crisp. Writing Ending Remarks Present the logical conclusions in the project report. In case discussions are not been inclusive in the main body, include it in the conclusion else keep this section small. Putting Your Recommendations As you have worked on the report, nobody else but you would have a better understanding of the topic than you. There might be few solutions or actions that you would think would be effective in dealing with the problem, investigated in the report. Include those solutions in the section. List them in bullets and number list for easier comprehension. Preparing Appendix Even though very few people read the Appendix, the information in this section does offer support to the arguments used in the report. It is the Appendix where the author includes all sources as well as detail research information. Even though, it is not about creative writing; good writing skills are essential in business information report. It is advisable to keep the language simple as well as lucid in a business report, especially in the summary and recommendations as there are sections most commonly read by senior level managers. However, few technical jargons can be used in the main body, as this is the section that is mostly read by the experts. In the business world, time is money, following a standard business report format is what senior level managers, as well as busy businessmen, look for, as it does reflect what they value the most, that is the utilization of time effectively. Every project is an opportunity to learn, to figure out problems and challenges, to invent and reinvent.

Chapter 2 : Need Project Report Sample For Applying Loan For Opening Small Restaurant - CiteFin

Project Report for Restaurant - Others. CA Final IDT GST and Customs Flow charts Nov ; CA Final Financial Reporting (FR) Paper New Course Nov

Change the data in a report You can pick and choose the data that Project shows in any part of a report. Click the table or chart you want to change. Use the Field list pane on the right of the screen to pick fields to show and filter information. When you click a chart, three buttons also pop up directly to the right of the chart. Use the Chart Elements and Chart Filters buttons to quickly pick elements such as data labels and filter the information that goes into the chart. In the Field List pane, go to the Filter box and pick Critical. In the Outline Level box, pick Level 2. For this example, this is the first level of the outline that has subtasks instead of summary tasks. The chart changes as you make your selections. Top of Page Change how a report looks With Project, you control the look of your reports, from no-nonsense black and white to explosions of colors and effects. You can make a report part of a split view so you can see the report change in real time as you work on project data. To learn more, see Split a view. Click anywhere in the report and then click Report Tools Design to see the options for changing the look of the whole report. From this tab, you can change the font, color, or theme of the whole report. You can also add new images including photos , shapes, charts, or tables here. When you click individual elements charts, tables, and so on of a report, new tabs appear at the top of the screen with options for formatting that part. Picture Tools Format tab. Add effects to pictures. Configure and tweak tables, like you would in other Office programs. Configure and tweak charts. Click the Chart Styles button.

Chapter 3 : 10+ Sample Project Reports | Sample Templates

The business plan templates and resources were created by Jim Laube, a practicing CPA for 25 years, and Joe Erickson, a former restaurant owner and calendrierdelascience.com authors have been involved in hundreds of restaurant business plan and startup projects over their careers.

Specifications of the Commercial Version Unlocked - so that you can customize it just a little more. Simply enter your cover numbers into the actual column for breakfast, lunch and dinner. To compare against plan and last year, ensure you fill these columns in too, and the comparison against both your budget and last year will be automatically completed for you. Green text and arrows indicate an increase compared to your budget or last year, while red text and arrows indicate you are down against budget or the previous years. If your actual cover numbers match your budget or last year cover numbers, you will see a blue arrow. Sales Data As with the cover data section, there is space here to fill out your actual, budget and last year data. There are rows, for filling in your food sales for breakfast, lunch and dinner separately, as well as a line for beverages, and one for any other sales you may make. Once all sections are complete, the comparison against budget and last year will be automatically generated for you, with the same colour scheme as in cover data visible. Costs The costs section provides spaces to fill in a wide variety of costs that can be expected in a restaurant. The costs list is grouped into sections, starting with labour costs, such as managers salary, kitchen labour cost, bar labour cost, breakfast labour cost, dinner labour cost and other labour costs. Food is split into food inventory opening, food cost and food inventory closing. Similarly, beverages are split into beverage inventory opening, beverage cost and beverage inventory closing. Aside from food and drink costs, there is space to enter any other expenditure, including cleaning materials, glassware and cutlery, kitchen replacement, guest supplies, printing and stationary, miscellaneous, music and entertainment, and equipment hire. If any of these do not apply, simply enter 0, and a dash will be displayed in the cell, indicating there is no information to display for this category. As with the cover and sales data, completing the budget and last year columns will allow the spreadsheet to calculate a comparison against each, and these will be colour coded with arrows to indicate whether or they are an increase or decrease. Costs share distribution The cost share distribution calculates a total cost from each of the four categories: There is nothing to enter in this section, as figures are calculated automatically based on the data entered in the cover data, sales data and costs section. Average sale per cover The average sale per cover section calculates the average spend per customer in each of the beverage, dinner lunch and dinner and breakfast categories. Again, this information is automatically calculated based on information entered elsewhere on the spreadsheet. Net profit The net profit section automatically creates three calculations for you. The first, net profit, simply shows sales minus costs. The net profit percentage shows your profit as a proportion of all sales, while the net profit per cover calculates the net profit per customer. Shareholder scores The shareholder scores section at the top of each worksheet shows a summary of the vital details found elsewhere on the sheet. Sales, costs, net profit, net profit percentage, food gross profit margin and beverage gross profit margin are all found here, allowing you to compare weekly figures at a glance. It adds together cover, sales and costs data found on the five weekly worksheets, calculating shareholder scores, cost share distribution, average sale per cover and net profit across the entire five week period.

Chapter 4 : Project Report for New Business - Standard format and important tips

The project report titled 'fast food restaurant' includes Present Market Position and Expected Future Demand, Market Size, Statistics, Trends, SWOT Analysis and Forecasts. Report provides a comprehensive analysis from industry covering detailed reporting and evaluates the position of the industry by providing insights to the SWOT analysis of.

Project deliverables are the tangible products generated from a project. Without deliverables, projects would be pointless; deliverables are why projects are created. However, there are many kinds of project deliverables that are intended for both internal and external stakeholders. Some projects have many deliverables; others just have one. Types of Deliverables When most people think about products, they think about consumer goods, such as clothing, electronics and food. While project deliverables are always tangible, they need not always be consumer goods. Often, project deliverables consist of intellectual material that is collected in a tangible manner such as a report in hard copy. Sometimes, however, they are consumer goods. For example, a restaurant might hire an interior design firm to design and produce custom chairs for its dining area. Internal and External Stakeholders As the name suggests, project deliverables must be delivered. In some cases, the person who receives the deliverables is a client, also called an external stakeholder. In other cases, the person receiving the deliverables is a fellow employee, also called an internal stakeholder. When you give project deliverables to an external stakeholder, it is usually because you have completed the project and are delivering the items you have been contracted to produce. When you give project deliverables to an internal stakeholder, it is usually because your employee needs the products to complete her work. Before your marketing specialists can begin work on the plan, they need your analytics team to produce a customer profile for the client. In this scenario, the customer profile report is a project deliverable for an internal stakeholder, the marketing specialist team. The finished marketing plan that will be delivered to your client is a project deliverable for an external stakeholder. Relationships to Objectives Project deliverables are not objectives themselves, but deliverables and objectives are very closely related. Objectives are statements of what you plan to accomplish at each phase of the project and with the project overall. You usually need deliverables to help you achieve project objectives. For example, if your objective is to understand your customers, you need a deliverable, a customer profile, to help you do that.

Chapter 5 : Create a project report - Project

Organization Structure â€¢ Dedicated Project Team Structure for setting up restaurant â€¢ Resources are borrowed from departments of the organization 4. Time & Cost Estimation â€¢ Top down method is being used for time and cost estimation as this is a novel project.

Chapter 6 : How to Write a Restaurant Business Plan - Open for Business

Fresin Fries fast food restaurant business plan company summary. Fresin Fries is a trendy new venture in downtown Singapore. They will sell fresh Belgian Fries, playing up the.

Chapter 7 : 25+ Project Report Template - Free PDF, Word Documents Download | Free & Premium Temp

A great business plan is the first step to landing investors and opening your own concept. Learn how to write a restaurant business plan with these tips.

Chapter 8 : Download Project Report for Restaurant file in xlsx format

1) Establish a food service business calendriredelascience.comon your future business with bold ideas and rethink each one carefully. Listed below are some sample questions you may want to ask yourself.

Chapter 9 : How to Write a Business Project Report ?

A project report discusses the road map of a business venture by pointing out several important factors associated with it. These include the challenges and risks that may come with the project and their solutions as well.