

The Authentic Burger and Bakery Restaurant Documentation
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To begin, I have always had a dream of owning my own bakery, and my favorite food is burgers. Over the recent years, I have spent my time in the kitchen, attempting to cook. My success depended on whether or not my family members managed to swallow my dishes without complaining. The one recipe that was always made perfectly were my delicious burgers. Whether it was a vegan, black bean, or a typical cheeseburger, it always tasted delicious. The reason I chose to build a restaurant is to bring joy to those who would like to spend a night eating dinner with family or loved ones. My goal is to bring happiness to customers in a matter of time through the creation of my dishes. Furthermore, to ensure that customers are having an exceptional night, I plan on providing customers with a variety of seating choices to show our care for customers. This restaurant is for the people, typically those with an obsession with burgers and sweets, who need to satisfy their cravings. Whether customers order one or ten burgers with a cheesecake, they will never feel unsatisfied. Additionally, the purpose of my restaurant is to bring joy to the groups of families and friends who want to bond by eating burgers, fries, and desserts. While satisfying the cravings of my customers, I also receive the joy of watching them smile as they take each bite. Now, to make this happen, I will need to have a strong business function. To start off, the business type that I will create is a sole proprietorship. This is because I believe that my company can be successful without a partner. Also, I would like to make decisions on my own and choose the recipes for the dishes that will be made for my customers, however I will take advice from employees & family members. Lastly, I am aware that I

will receive all profit and am responsible for all losses, yet I am willing to take the risk. Consequently, the strategy that I have chosen for serving is to welcome the customer happily, make reservations for the upcoming hours with their name, provide a wait time and a seating menu. Once one of their top three seating choices is opened, customers will be escorted to their seat with a menu. When they are ready to order, the waiter will write down the order and give an estimated amount of time for the wait. Once the order is ready, the customer will receive their food and be able to enjoy their meal and eventually given a receipt. Besides this, there will be a need for a motto for the bakery which I have eventually chosen to be "Forget the diet, have a burger and dessert tonight!" I chose this motto because the night restaurant that I own, will mainly sell burgers and desserts with unlimited flavor. When building the ideas of this eatery, I had the motive of introducing the world to a simple way to satisfy a hungry family, at a moderate cost. When it comes to financial responsibility and resources, I will make sure to buy the necessities first, such as ingredients, furniture, aprons, etc. beforehand. Once the shop opens, new ingredients will be bought every week, including fresh burger patties, buns, vegetables, fruits, etc..which will all be cooked on the spot by chefs. When speaking about technical functions, our phone number will be provided in order to answer any questions or concerns a customer may have. Unfortunately, I feel that because my restaurant is "high-class," I will not book large orders. Again, the purpose of my restaurant is to allow customers to spend their time eating dinner with loved ones and enjoying their night, with a scenic view. Overall, these are my ideas of the future restaurant that I plan to open, called "The Authentic Burger and Bakery Restaurant."