

# FEATURES

## ① LOAN

Interest, must be paid back  
1 chance loan offer

## ② FACILITY / LOCATION

Coffee Stand, Coffee Shop, hole in the wall, detached...etc.

Affects:

- (+) • Employee Capacity
- Customer Quality (Quantity + Wealth)
- (-) • Rent
- Initial purchase price (downpayment on your lease)

## ③ EQUIPMENT

Affects

- through put
- better equipment grants access to more recipes

## ④ INGREDIENTS

Affects

- types of coffee you can physically sell
- (3) quality levels.  
(this controls the price and the final dollar amount)

## ⑤ RECIPES

Affects

- menu expansion
- ingredient usage
- (3) quality levels i.e. - standard  
- plus  
- premium
- each recipe calls for a strict level of ingredients
- low number of well known recipes
- different recipes have different attributes  
i.e. weather, flavor, caffeine levels.

↓  
hot or cold

## ⑥ WEATHER

Affects

- customer wants (hot vs. cold.)

## ⑦ MENU

Affects

- controls recipes that you are selling, limited menu items by facility capacity

PLAY