



Aakriti's Journey to becoming a Restaurant Owner



January 2024 : Complete culinary management (current studies).
Finish second year culinary management from Durham college, Whitby Campus.

1

February 2024 : Earn Relevant Certificates



Complete Smart Serve and Food Handler certifications and consider additional certifications related to food safety and sanitation .

2

March 2024 : Gain Operational Experience



Continue working as a line cook at kavva legend to strengthen operational kitchen skills and Focus on improving speed, precision, and efficiency in a high-volume kitchen.

3

July 2025: Begin Working in Management level position



Transition to a supervisory role (kitchen manager) to gain experience in team management, scheduling, and inventory management.

4

September 2025: Develop Business Skills



Enroll in business courses focused on restaurant management, budgeting, and marketing, either online or at a local college.

5

April 2026: Deepen Culinary skills in Newari cuisines



Begin specializing in Newari cuisine, focusing on authentic dishes, presentation, and cultural elements.
Start researching and experimenting with red and black color themes to create an atmosphere reflecting Newari culture.

6

June 2026: Expand Culinary Network



Attend culinary and hospitality industry events, workshops, or networking gatherings to connect with professionals and mentors.
Join organizations related to hospitality and culinary arts for continued exposure to industry trends.

7

Oct 2026 to Jan 2027: Gain Restaurant Management Experience



Consider additional culinary certifications or workshops to refine specialized skills such as menu planning, costing, or advanced cooking techniques.
Work in a managerial or head chef role in a restaurant to gain practical experience in restaurant operations and leadership.

8

June 2027 to July 2028: Conduct market research and complete business plan for Newari restaurant



Begin market research to understand the local restaurant landscape in Ontario, focusing on competitors, customer preferences, and location analysis.
Develop a detailed business plan, including the restaurant theme, target audience, menu, and financial projections.
Conduct SWOT analysis to reflect the concept and ensure cultural authenticity.

9

Sep 2028 to March 2029: secure funding and build restaurant team



Explore funding options (loans, investors, or grants) to secure capital.
Recruit and hire staff: Develop a financial strategy to manage startup costs effectively. Start recruiting skilled culinary staff and team members who understand and appreciate Newari culture and cuisine. Provide training to ensure alignment with restaurant's vision and quality standards.

10

October 2029: Launch the Newari Themed restaurant



Open Newari-themed restaurant with a focus on providing an authentic cultural dining experience.
Incorporate red and black Newari-themed decor and serve traditional Newari dishes.



Ongoing(2024 to 2030) : Maintain continuous Learning and Adaption

Stay updated with industry trends, participate in culinary workshops, and refine management and culinary skills. Regularly evaluate customer feedback and adjust the menu, service, and ambiance to improve the dining experience.

