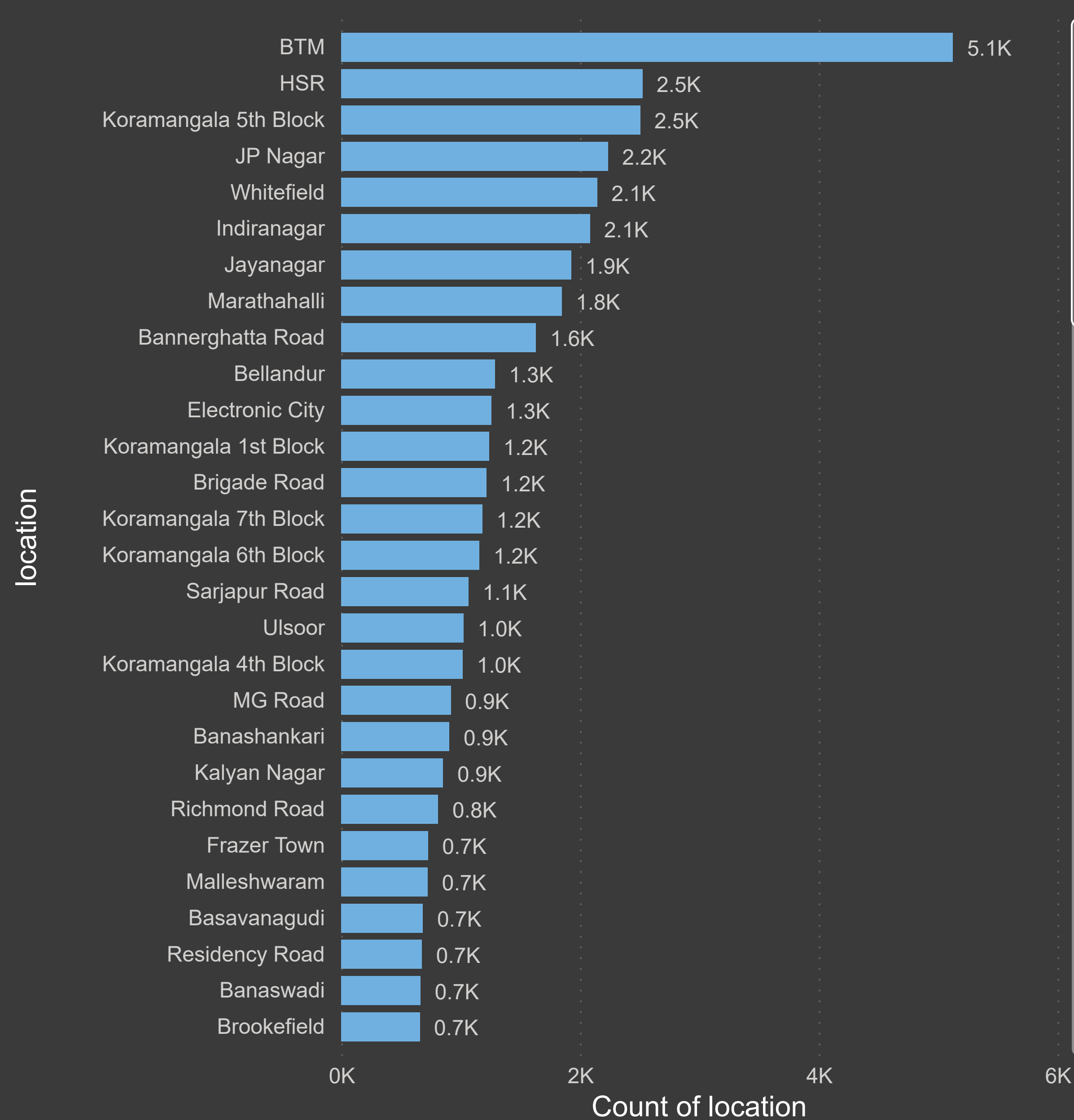


# Restaurant Analysis

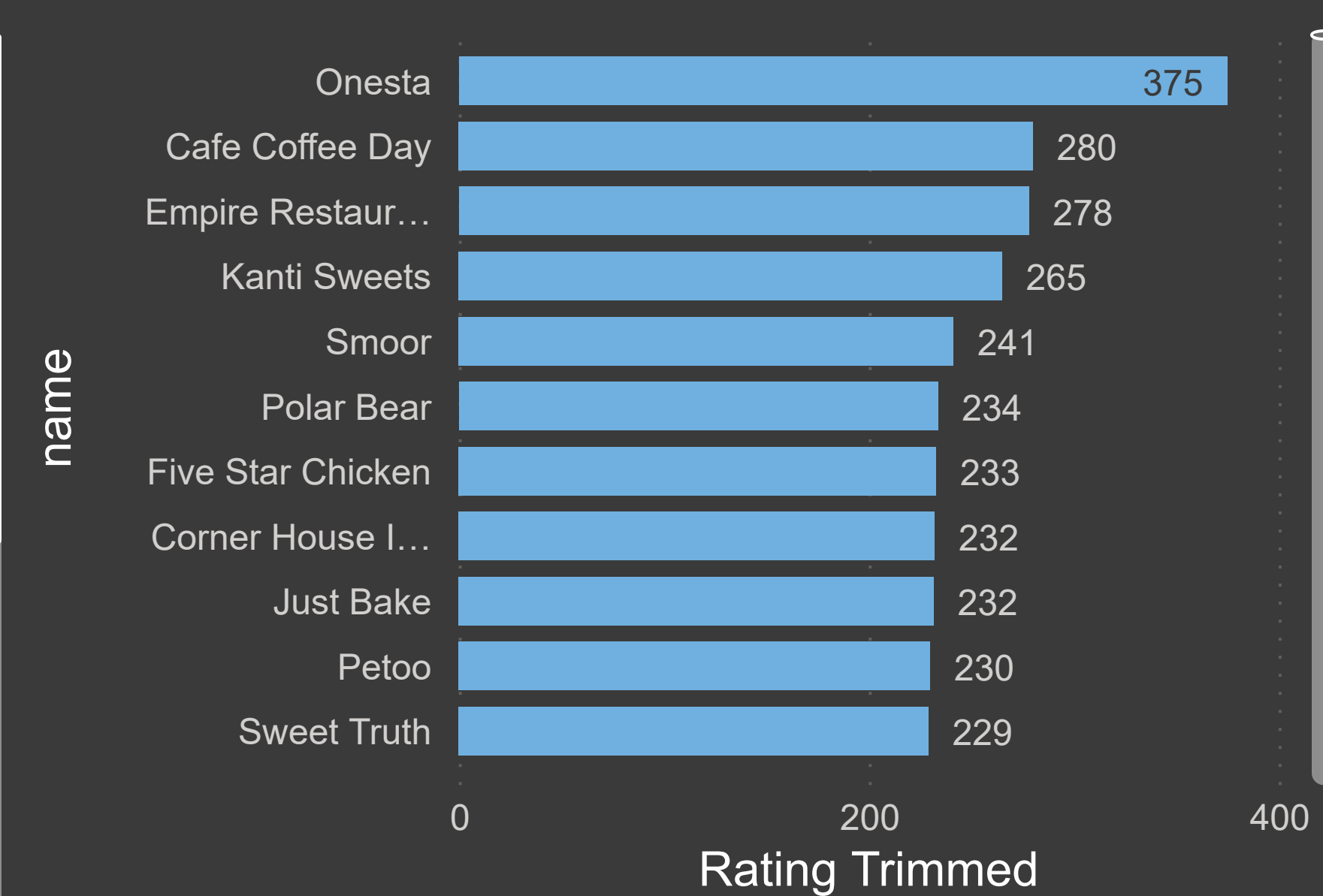
## Location Slicer

- ☐ Select all
- ☐
- ☐ Banashankari
- ☐ Banaswadi
- ☐ Bannerghatta Road
- ☐ Basavanagudi
- ☐ Basaveshwara Nagar
- ☐ Bellandur
- ☐ Bommanahalli
- ☐ Brigade Road
- ☐ Brookefield
- ☐ BTM
- ☐ Central Bangalore
- ☐ Church Street
- ☐ City Market
- ☐ Commercial Street
- ☐ Cunningham Road
- ☐ CV Raman Nagar
- ☐ Domlur
- ☐ East Bangalore
- ☐ Ejipura
- ☐ Electronic Citv

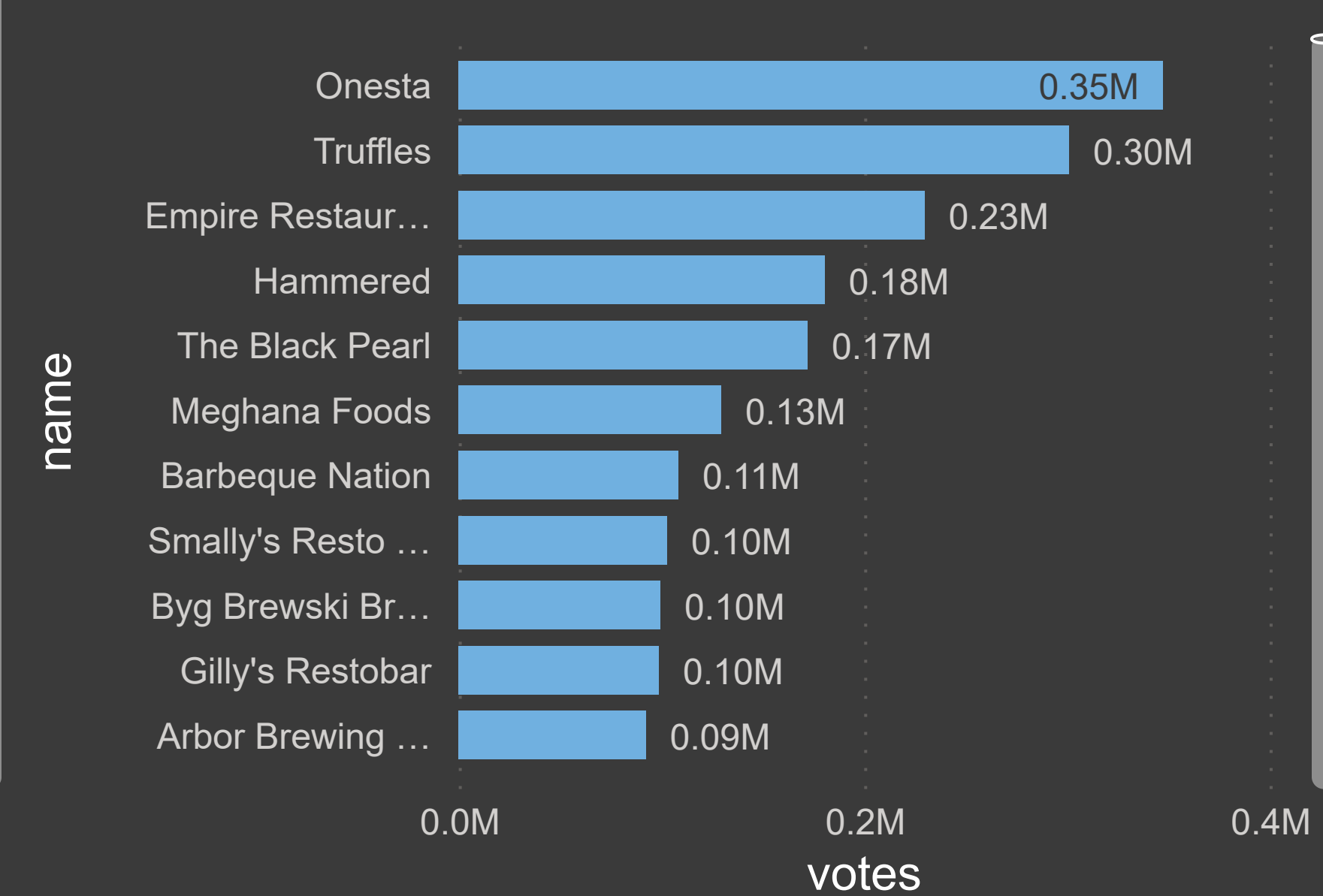
## Top locations for restaurants



## Top restaurants by rating



## Top restaurants by votes



# Restaurant Analysis

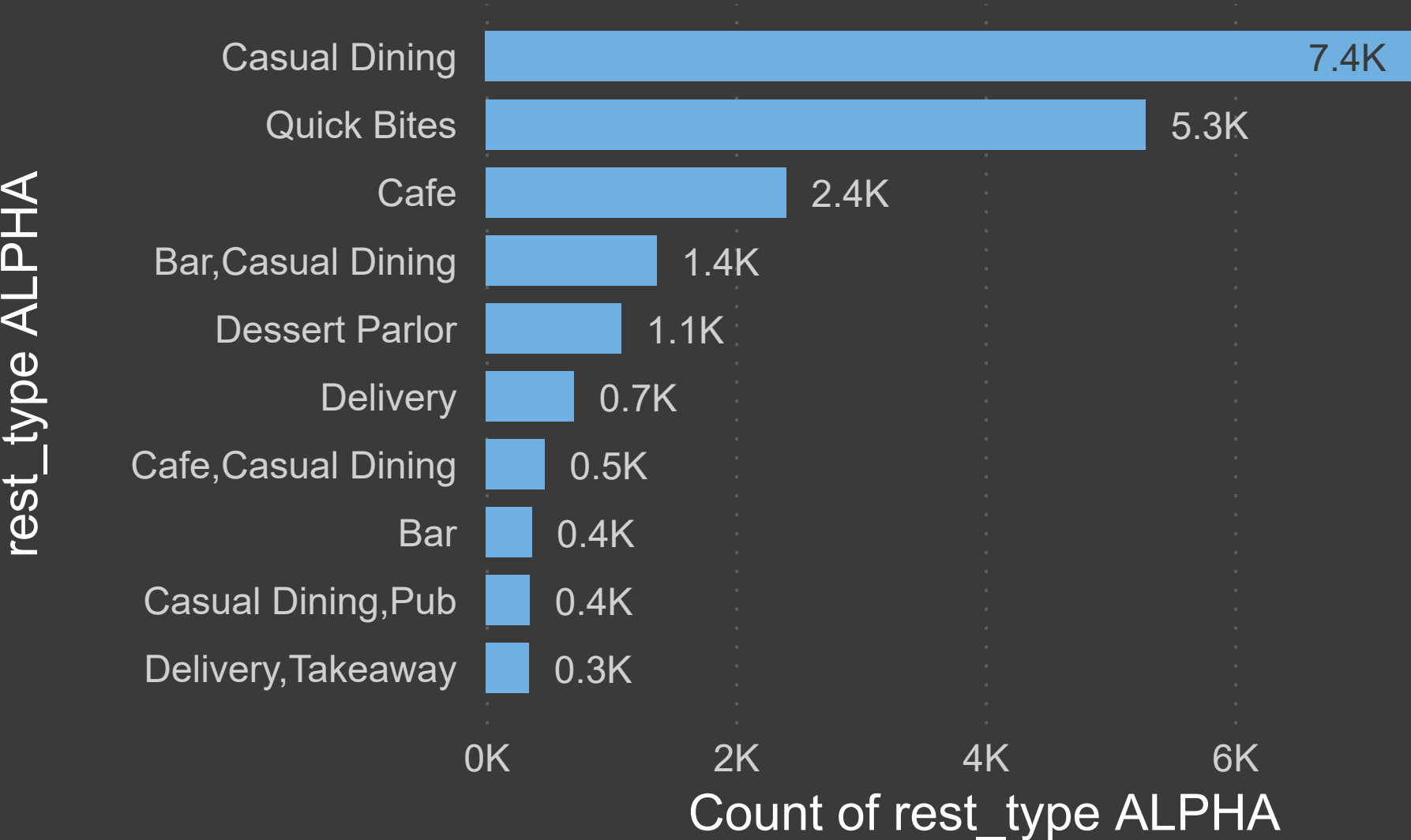
## Rating Slicer

- ☐ Select all
- ☐ (Blank)
- ☐ 1.50
- ☐ 2.00
- ☐ 2.50
- ☐ 3.00
- ☐ 3.50
- ☐ 4.00
- ☐ 4.50

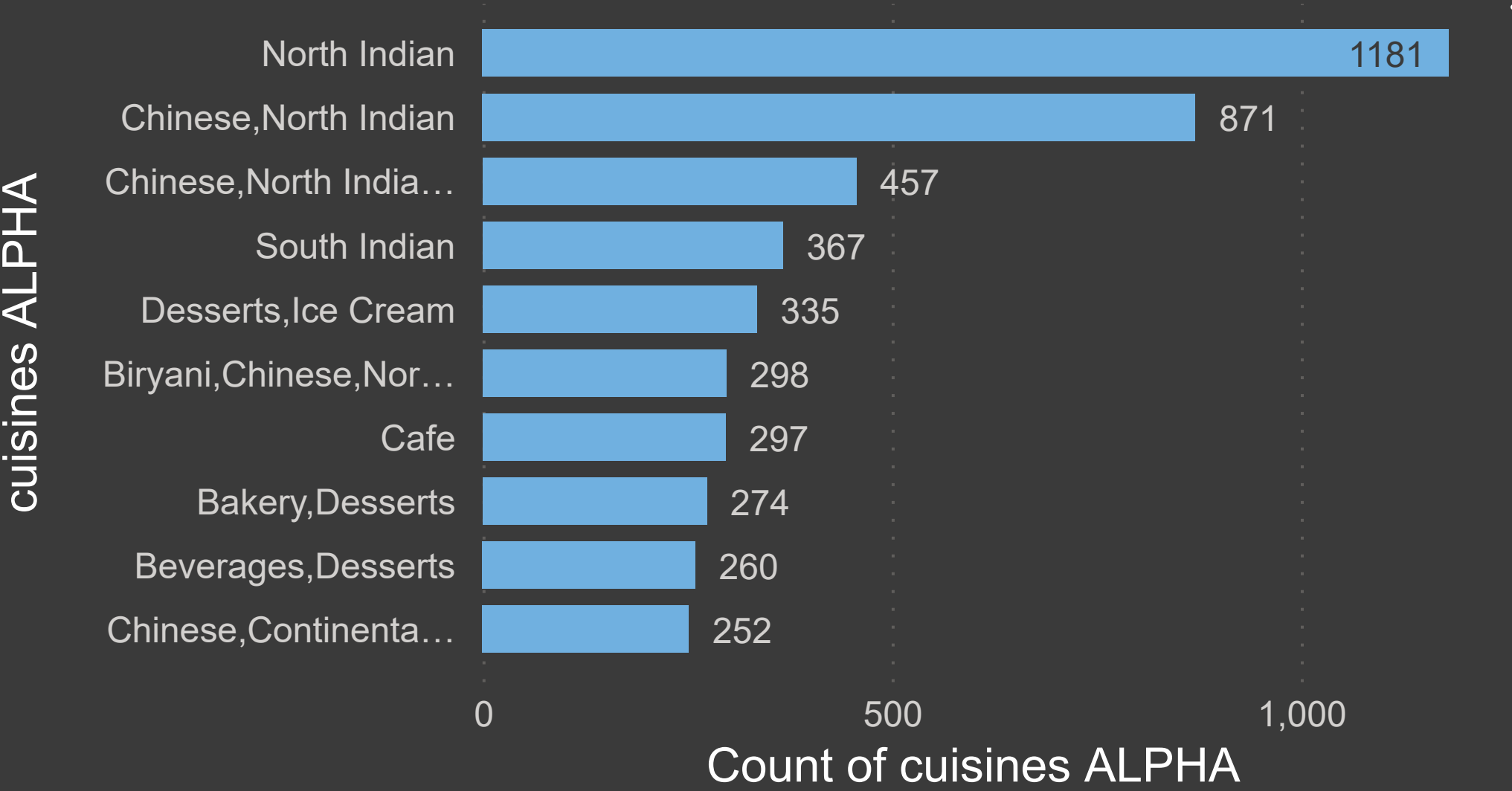
## Location Slicer

- ☐ Select all
- ☐ Banashankari
- ☐ Banaswadi
- ☐ Bannerghatta Road
- ☐ Basavanagudi
- ☐ Basaveshwara Nagar
- ☐ Bellandur
- ☐ Bommanahalli
- ☐ Brigade Road
- ☐ Brookefield
- ☐ BTM

## Top restaurant types

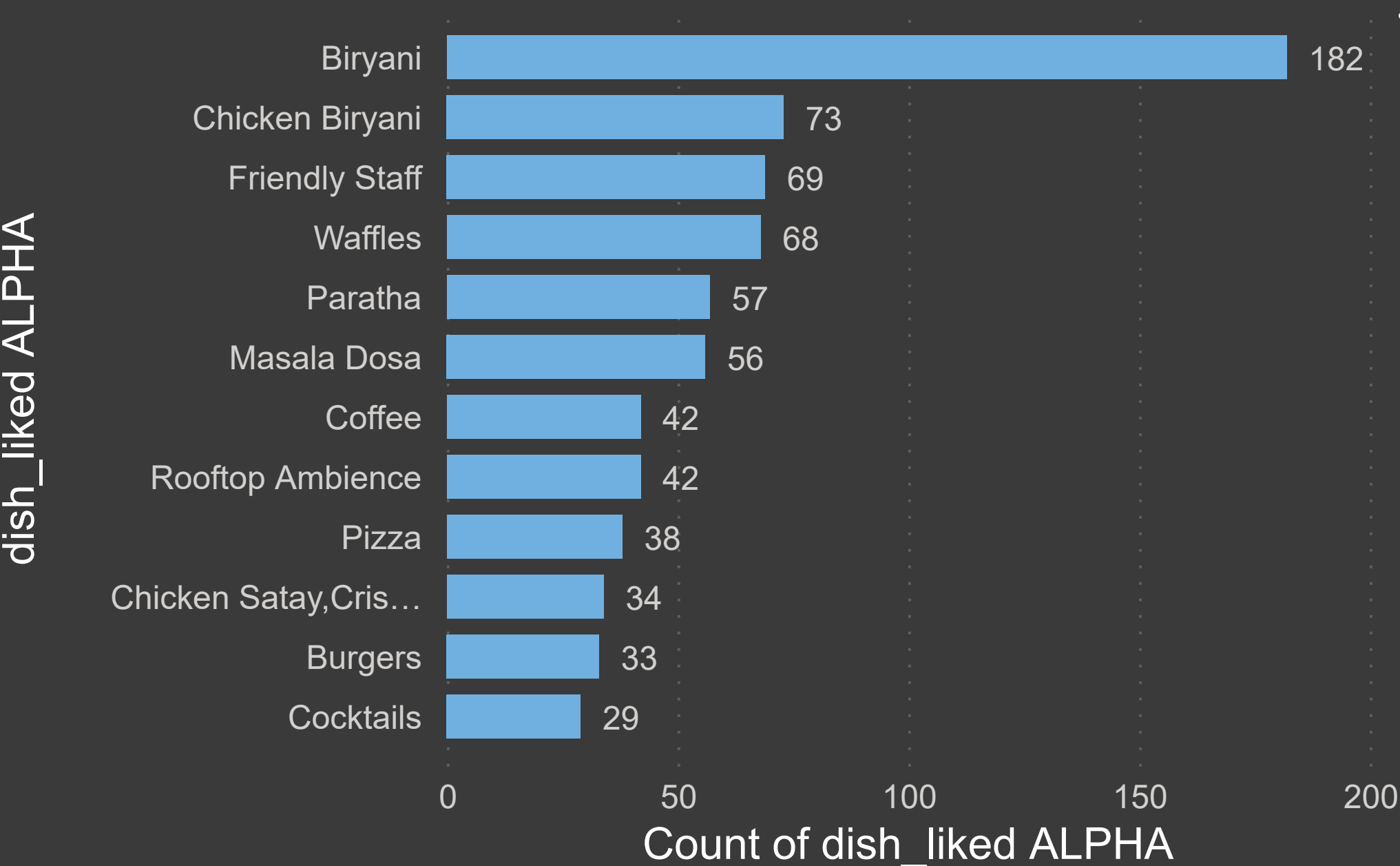


## Top cuisines



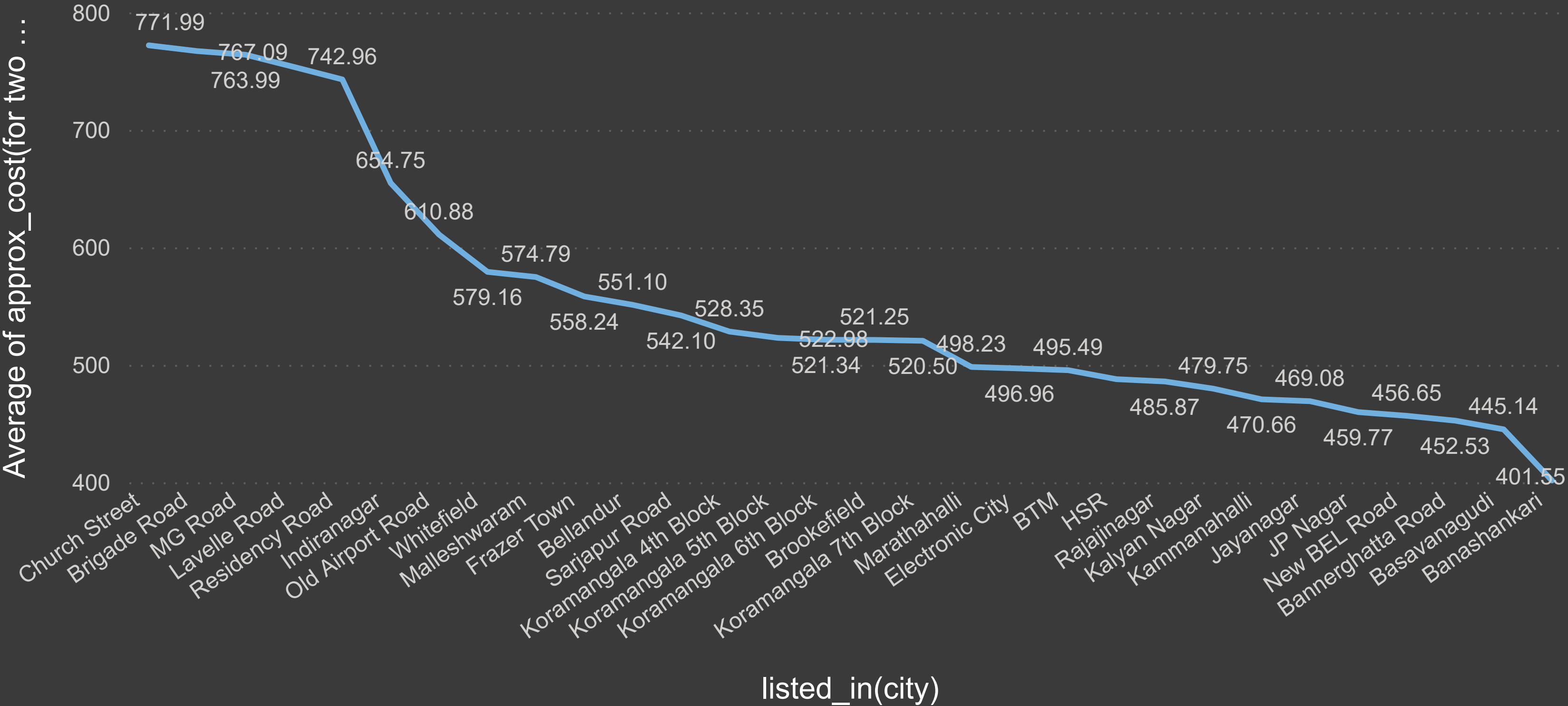
name	location
#L-81 Cafe	HSR
#refuel	Bannerghatta Road
@ Biryani Central	Marathahalli
@Italy	HSR
@Italy	Kumaraswamy Layout
1000 B.C	Koramangala 5th Block
100ÃfÃfÃ,ÃfÃfÃ,Ã,Ã,ÃfÃfÃ,Ã,ÃfÃ,Ã,Ã°C	BTM
1131 Bar + Kitchen	Indiranagar
12th Main - Grand Mercure	Koramangala 3rd Block
1441 Pizzeria	JP Nagar
1522 - The Pub	Koramangala 4th Block
1522 - The Pub	Malleshwaram
1522 - The Pub	New BEL Road
154 Breakfast Club	Koramangala 3rd Block
1722 Urban Bistro	Koramangala 5th Block
1947	Banashankari
1947	Indiranagar

## Top dishes

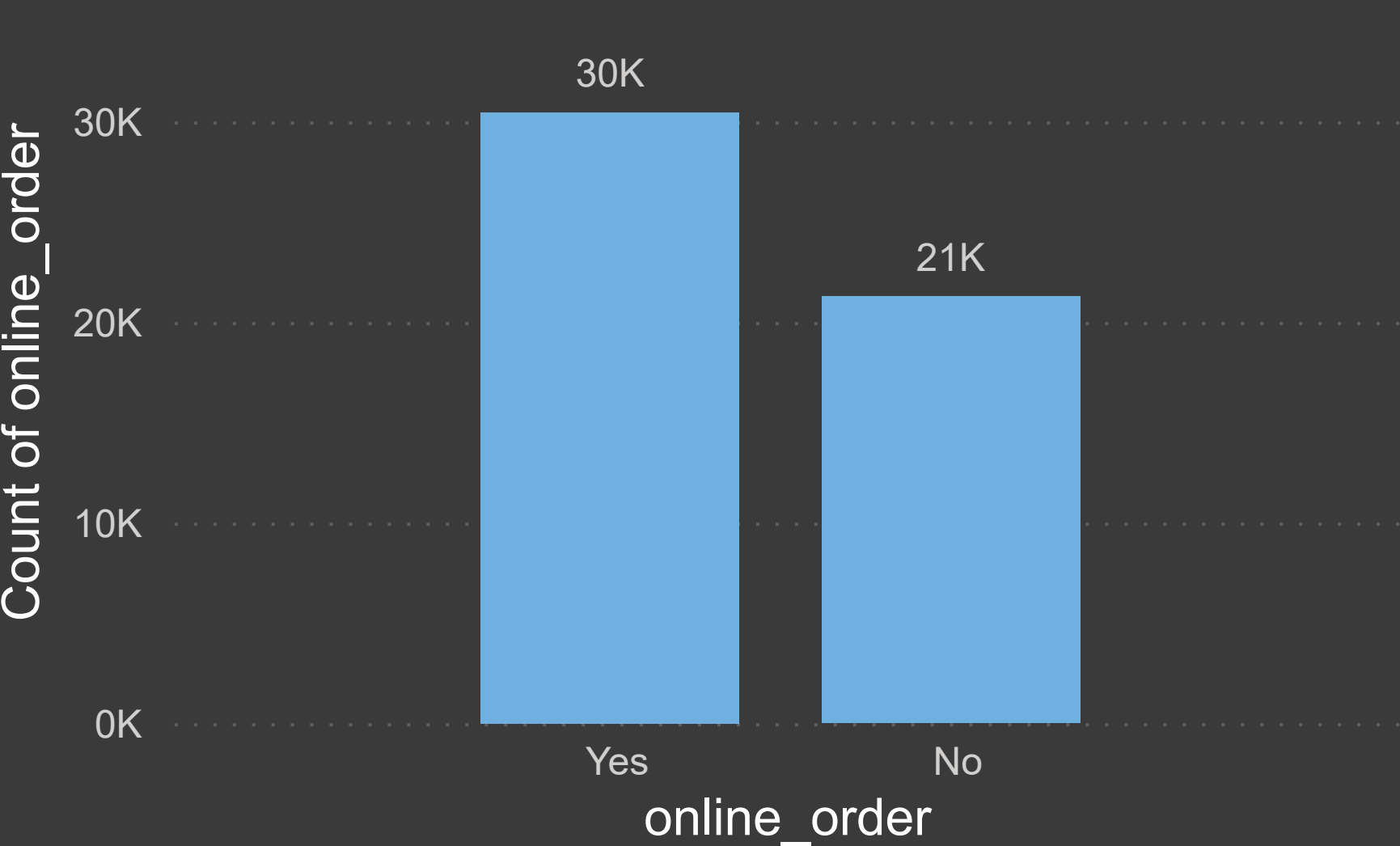


# Restaurant Analysis

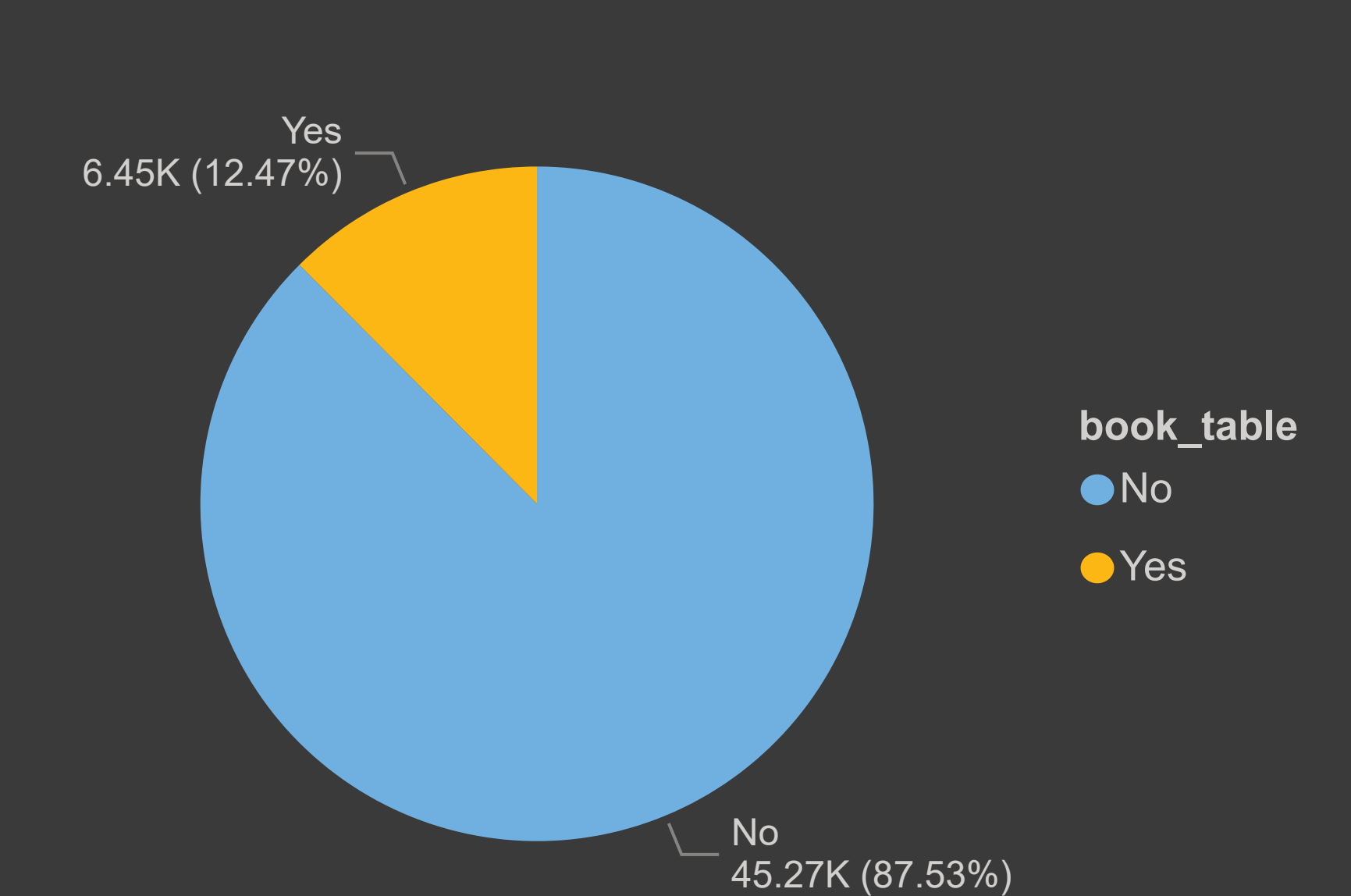
Average Cost for two people



Restaurants with online order



Restaurants with Table Booking



Average Cost for two people

Maximum Cost for two people

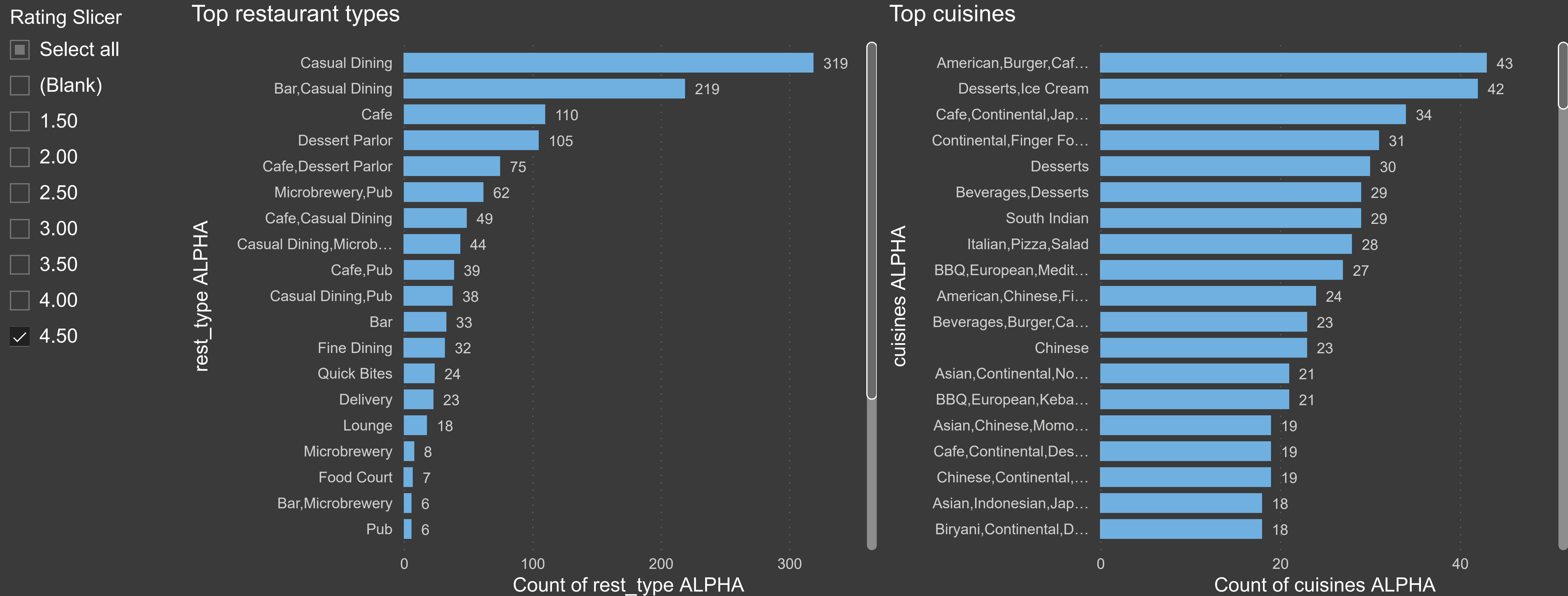
Minimum Cost for two people

555.43

6000

40

Q1. What should be the concept or theme for the restaurant and who is the target audience?



Based on the ratings the top restaurant types are Casual Dining with Bar and Cafe and the top cuisines are American, Burger, Steak, Desserts and Ice Cream.

So our concept and theme can be Casual Dining with a bar and our target audience would be customers who like American cuisine.

Q2. Examine the costs associated with the restaurant and come up with the solutions to maximize revenue.

The main costs associated with a restaurant are:

- Labor Costs
- Food Costs
- Rent and Utilities

Ways to optimize the above costs and maximize revenue are as follows:

### **Reducing Labor Costs**

One can reduce labor costs by cutting down their staff but this is not always the best choice as this can do more harm than good.

Some strategies one can use are:

- Boosting Employee Retention: It is more expensive to hire a new employee than to retain the old employee. Keeping your employees happy with adequate pay and incentives is a good strategy.
- Scheduling: With proper planning one can optimize their scheduling thereby reducing labor costs
- Efficiency: Improperly trained staff can cost your business in many ways. Making sure the staff receiving the proper training can benefit both parties
- Technology: Using self ordering kiosks or tablets the restaurant can cut down on labor costs

### **Reducing Food Costs**

Few tips to reduce food costs:

- Proper Inventory Management
- Building relationship with suppliers
- Understanding food costs and plan accordingly
- Reducing pilferage and food wastage

### **Reducing Rent and Utilities cost**

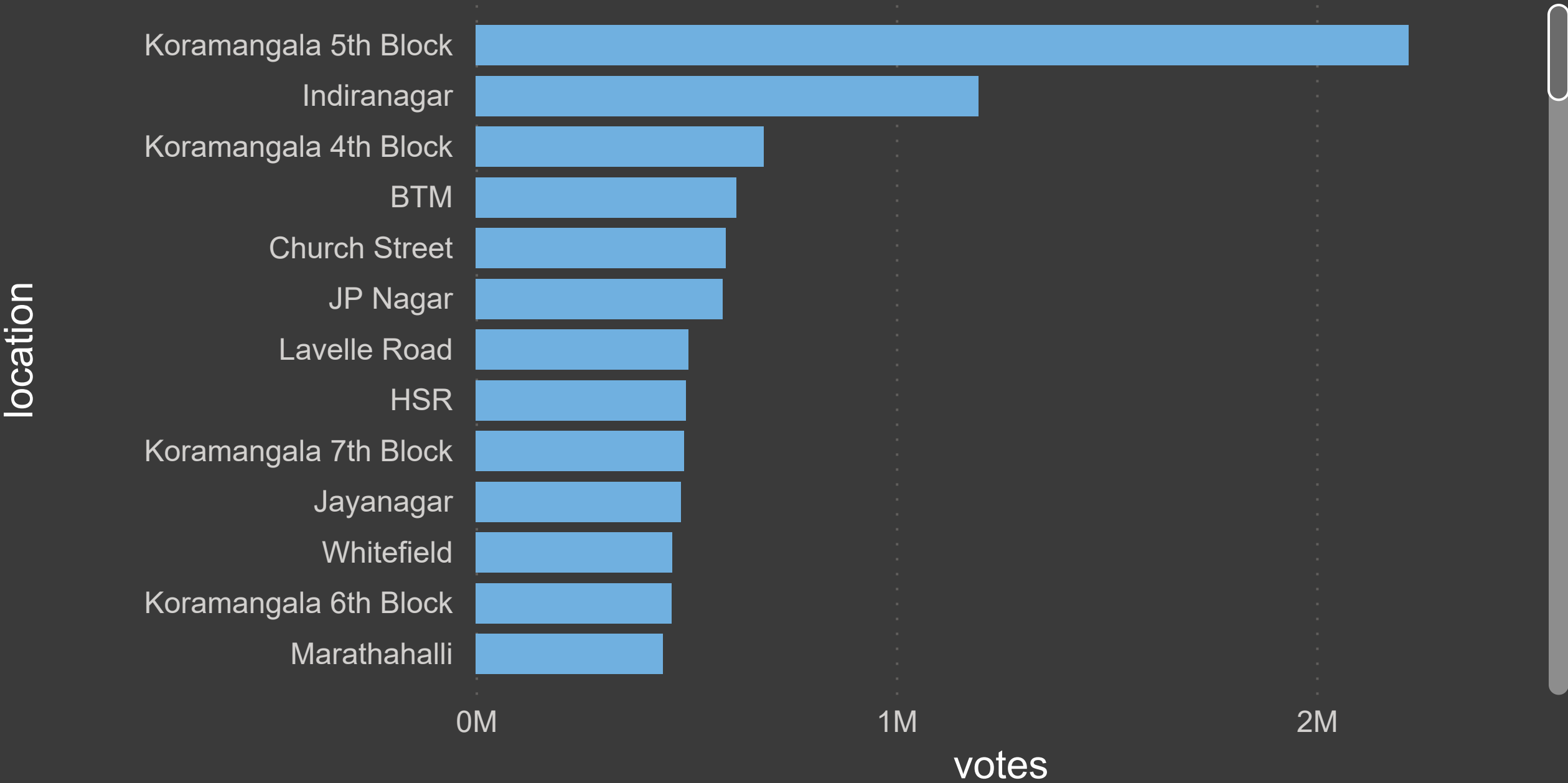
This is one cost where there isn't much scope for reduction. But one can try to:

- Renegotiate their lease terms
- Downsizing
- Optimizing utilites cost



Q3. Decide where you want your restaurant to be located.

Votes by location



Based on the number of votesKoramangala 5th Block and Indiranagar seems like the perfect place for a restaurant due to the high number of activity.

Q4. What are the licenses and permits necessary to begin your restaurant business?

- FSSAI License
- Eating house license
- Health/Trade license
- Liquor license
- GST Registration
- Environmental clearance license
- Fire safety license
- Lift license
- Signage license
- Music license
- Shop and establishment license
- Insurance

Q5. What should be the hiring process for the people you need to run your restaurant business?

- Requirement Gathering

Based on number of tables, restaurant type, hours required, any specific skillset, etc.

- Preparation of Job Description

Preparation of Job Description absed on requirement.

- Choosing advertisement channel

Deciding on whether to use referrals, job portals, create an advert for newspaper or social media and more.

- Reviewing applications

Applications are filtered based on requirement.

- Interview

Conducting interview and checking skillset to see if candidate is a match for the requirement.

- Final Steps

This includes checking of references, drawing up an employment contract and offering of the job.

Q6. What are the food preferences of the restaurant’s target customers?

dish_liked ALPHA	Count of dish_liked ALPHA
American Cheese Burger,Burgers,Chicken Salad,Cocktails,Pancakes,Pasta	15
American Cheese Burger,Burgers,Coffee,Ferrero Rocher Shake,Orange Mojito,Pasta	1
American Cheese Burger,Burgers,Crunchy Veg Burger,Mojito,Pasta,Peri Peri Chicken Burger	3
Burgers,Chaat,Cheese Burger,Ferrero Rocher Shake,Orange Mojito,Pasta	1
Burgers,Cheese Burger,Coffee,Ferrero Rocher Shake,Orange Mojito,Pasta	4
Burgers,Cheese Burger,Ferrero Rocher Milkshake,Mocktails,Pasta,Peri Chicken	14
Burgers,Cheese Burger,Ferrero Rocher Milkshake,Mocktails,Pasta,Potato Mash	1
Burgers,Ferrero Rocher Milkshake,Pasta Arrabiata,Pesto Pasta,Rolls,Veg Pattice	4
Total	43

Food preferences of our target customers include American Cheese Burger, Burgers, Chicken Salad, Cocktails, Pancakses, Pasta and more. Full List above.

Q7. Research and compare different vendors and suppliers on the basis of different criteria and help the business owner optimize the recurrent cost.

- This can be done by collection of data from various vendors and suppliers based on requirements.
- Tender needs to be released and quotation from various parties needs to be received.
- The quotation received needs to be collated, studied and compared.
- The best vendor can be selected based on the data gathered.
- Further negotiations can also be done.

Q8. How to optimize the installation and maintenance cost of the essential equipment required to establish a restaurant business.

- Requirement Gathering

Understanding the needs of the business, the production and seating capacity. space available, etc.

- Tender and Quotations

Based on requirements Tender can be released and quotation gathering from interested vendors.

- Vendor Finalization

Based on the quotations received, various vendors can be picked for various requirements,

- Negotiation

Installation and maintenance costs for the requirement can be negotiated to further bring down the costs,