

PROFESSIONAL SKILL DEVELOPMENT PROJECT PROPOSAL



SLIIT
CITY UNI

PROJECT SUMMARY

REPORT DATE	PROJECT NAME	PREPARED BY
Date :2025/09/23	Project: Food Festival	Name: Forest Chill

STATUS SUMMARY

Our project focuses on organizing a vibrant food stall at the upcoming Food Festival, with the aim of providing visitors with a unique and enjoyable culinary experience. The stall will feature a carefully selected menu consisting of refreshing **Mojitos**, flavorful **Shawarmas**, indulgent **Chocolate Brownies**. These items were chosen to cater to a wide range of customer preferences, combining both savory and sweet options with refreshing beverages.

The primary objective of this project is to deliver high-quality food and drinks at affordable prices while ensuring excellent customer service. We will focus on maintaining hygiene, efficiency, and creativity in both preparation and presentation. In addition, we hope to create an engaging stall atmosphere that attracts customers and enhances their festival experience.

By successfully executing this project, our team expects to strengthen our skills in planning, teamwork, communication, and customer service—core elements of professional skill development. At the same time, the project will provide us with practical exposure to event management, sales, and marketing strategies within a real-world setting.

PROJECT OVERVIEW

TASK	% DONE	NOTES
Decide What We are selling	95	Mojitos/ Shawarmas/ Chocolate Brownies/ Burgers
Estimate Budget	95	Estimated Budget Total: Rs.20000.00
Finding Resources	60	Some Equipements

BUDGET OVERVIEW

Item	Quantity/Details	Unit Cost (LKR)	Unit Selling Price (LKR)	Total Cost (LKR)
Mojito (mint, blackcurrant, lime, Sprite)	50 cups	100	150	5,000
Shawarma (chicken, pita, veggies, sauces)	30 wraps	250	300	7,500
Chocolate Brownie (flour, butter, cocoa, sugar)	20 pieces	100	180	2,000
Disposable cups/plates/napkins	50 sets	20	—	1,000
Cooking & preparation (gas, oil, packaging)	—	—	—	2,000
Stall decoration & marketing (posters, banners)	—	—	—	1,000
Totals	—	—	—	18,500

- Total Estimated Expenses: LKR 18,500
- Total Expected Sales (income): LKR 20,100
- Net Profit: LKR 1,600

CONCLUSIONS/RECOMMENDATIONS

In conclusion, our food festival stall aims to provide customers with quality food and a memorable experience through our menu of mojitos, shawarmas, chocolate and brownies. The project will help us practice teamwork, time management, and customer service skills while generating a reasonable profit.

We recommend careful budget control, proper ingredient management, and maintaining hygiene standards to ensure smooth operations. By staying prepared for possible risks such as weather changes and supply issues, the project can be successfully completed with positive outcomes.

TEAM MEMBERS

Index Number	Name	Role
SA24610187	S.K.B.W.M.R.T.D. Kaluwalgoda	Leader
SA24610235	H.K. Ganegoda	Co-Leader 01
SA24610097	K.A.L.I. Kuruppu	Co-Leader 02
SA24610096	M.C.H. Waththegedara	Member 01
SA24610090	J.M.D.B.N. Jayamaha	Member 02
SA24610142	E.M.R.G.E. Ekanayake	Member 03
SA24610162	R.M.D.N. Rajakarunanayaka	Member 04
SA24610061	H.D.S.P. Dissanayaka	Member 05
SA24610236	S. Praneesh	Member 06
SA24610059	M.H.A. Shaqur	Member 07
SA24610084	N. Vithushan	Member 08
SA24610153	M.S.M. Mohamad	Member 09
SA24610019	M.A.M. Muazz	Member 10

