* **QUESTIONNAIRE WITH LOCAL BUSINESS ENTREPRENEUR:-**

1. How did you get your idea or concept for the restaurant business?

* I have always been a wanderer and a foodie. After travelling so many places, one thing I realized was that there is no other thing greater than food that satisfies people and it could prove to be a big business opportunity. Hence I decided to open a restaurant business as I saw a lot of scope in it.

1. What was your mission at the outset?

* In the first place I saw it more as a profitable setup for me only but soon after I decided to open such a restaurant that provided a variety of cuisines to a whole lot of people within affordable limits.

1. When did you charter the business?

* I started my business in 2012 with my first restaurant called “Hungry Kya?”. Later I opened another restaurant on which you are interviewing me upon i.e. “Chak De” in 2015.

1. How many employees work in your restaurant?

* More than 50 combining both the restaurants.

1. How do you advertise your business?

* Simply by giving ads in the newspaper, printing fliers, getting tie-ups with online food delivery and ordering websites.

1. To what do you attribute your success?

* First God almighty for blessing me luck in this business, secondly my focus on this business and the team effort of my extremely hard working employees. Last but not the least my beloved customers who showed their unconditional support and gave their honest and valuable feedback.

1. What made you choose your current location?

* This is my birth place. Also here I noticed that restaurants here typically provided only a certain kind of food. So I decided to open a multi cuisine restaurant here to stand out of the crowd.

1. Do you have any other outlets for your restaurant?

* Apart from Chak De, I have another restaurant named “Hungry Kya?” and no other outlets than these.

1. What are your responsibilities as a business owner?

* My main responsibility is to provide customer with quality food and my employees with job satisfaction. I have to maintain a proper balance between my customers’ needs and my personal profit.

1. If you had one piece of advice to someone just starting out, what would it be?

* One thing which I have learnt from my experience which I would like to share among you is that whenever you decide that you want to step into the category of Entrepreneurs, first thing you have to do is to sense the industry. Do the risk analysis; identify the market and the people. Be very sincere in your efforts and have razor focus on your work. There is no substitute to hard work.

**Rupesh Shetty**

(Owner: Chak De and Hungry Kya restaurants)

