Sam Nguyen

Abdulla Muthana

Jake Andrew

BUSINESS INTERACTION EXTRA CREDIT

**What inspired you to own your own business?**

Lennox Got Lunch Food Truck (On Food Truck Row behind the Main building)

The food truck that we went to was owned by the person’s husband that we asked, and her husband had a passion for cooking which led them to want to open a food truck business. They are looking to expand the food truck business into a storefront once they have the financial capital to do so.

**How are you dealing with the rising costs of your inventory?**

The person we talked to was in charge of handling inventory and she talked about how she cannot do much about the rising cost. The way she handled the rise in inventory costs was by cutting off some menu items and creating similar but low-cost foods that use similar yet cheaper ingredients to make. She also travels to different states as she stated she went to Delaware looking for cheaper suppliers and deals as well as sales to save money.

**What do you think the most challenging aspects of owning your own business are?**

The labor. The person we were talking to was a co-owner of the business with her husband and she said that it is non-stop work to run the business. She specifically said that they are married to it 7 days a week, and it’s a lot of work to keep it going month to month on top of their aspirations for a storefront someday.

**Do you have to pay Drexel for the spot the truck sits on?**

Luckily, no. The truck itself has been there for over 30 years so they do not have to pay Drexel for it since it was there before the Engineering building went up. Her grandfather used to own the truck and when she and her husband wanted to start a business, they bought the truck from him. Other food trucks that are newer have to pay for their spots so not having that expense helps them afford more menu items or higher quality ingredients.

**How do you manage your inventory?**

Having run the business for an extended period, she possesses a deep understanding of its operations. She consistently monitors the inventory to strike the right balance, as it's crucial to avoid overstocking or understocking supplies. Additionally, considering that certain ingredients have a shorter shelf life, and some menu items are more in demand than others, she finds it essential to track trends and accurately determine quantities