**Project scope**

**Project Objectives**

To open a new restaurant within 5-8 months with a budget of $1 million based on top-down approach.

**Deliverables**

1. A concept or a theme for the restaurant by figuring out the target audience and a small market survey
2. Final menu for the concept
3. Costing of the menu items and inventory/procurement sheets
4. Leased space for opening the restaurant
5. HR team - consisting of all staff (eg servers, kitchen staff, delivery staff, cashier etc) starting out with a Manager.
6. Training chef and kitchen staff in the pseudo kitchen setup for trial runs to see efficiency of team and to decide how many more staff members to recruit for full functioning.
7. Procurement of furniture for the seating area (eg tables, chairs, paintings) by placing bulk order with merchant
8. Procurement of kitchen equipment and bulk order of crockery,cutlery, sides and sauces etc.
9. A marketing plan to attract customers for the grand inauguration day

**Milestones**

1. Finding the location for the restaurant
2. Acquiring the contract of a physical space
3. Getting done with the interiors
4. Recruitment of all staff
5. Setting up the kitchen
6. Finalizing the menu
7. Setting up the seating area
8. Passing the food inspection
9. Restaurant Inauguration Day

**Technical requirements**

1. **Statutory Requirement of Food and safety Standards:**

The most basic minimum requirements for setting up a restaurant involve cleanliness and food safety and should abide the FDA regulations. According to the Local health departments,it requires a separate sink for washing hands, another for washing food products and handling food, and a third for washing the housekeeping products.Also, three compartment-sink or dishwasher for washing dishes is mandatory for any restaurant in US.

1. **Infrastructural Capacity:**

Restaurant must be at least 600 ft to accommodate 100 customers at one go.Also, apart from the space constraint,other facilities like electricity, gas and water connections have to be set up if not leasing an already existing restaurant space.

1. **Cooking Implements:**

Restaurants must have 2 ovens , 12 stoves, 2 grillers, 3 deep-fryers.One heating stations will help keep foods warm for short periods of time. Other restaurant equipment include meat grinders, dish washing machines, dough rollers, bread slicers, colanders and blenders.

1. **Ventilation System:**

Ventilation system is one of the important requirement in the cooking space.Hood, fan and fire suppression system over open flame cooking is mandatory.Also,ventilation hood over a full-size convection oven is a must.

In the dining area,smoke detectors and fire alarms have to installed as per the regulations.1 Centralised air conditioning unit in the dining space.

1. **Proper Refrigeration:**

5 Refrigerators for storing the grocery items.Milk, eggs and meats will require refrigeration.2 Large freezer for foods, including ice cream and frozen meat when shipments arrive. A walk-in refrigerated unit for storing foods from the service line. Service line foods are those you have left over from the day, such as lettuce and cheese.

**Limits and exclusions**

1. The restaurant will be customized based on the design of the original blueprints to create a pleasant atmosphere to the customers.

2. The landscaping will be tailored to create soothing ambience.

3. Air conditioning and prewiring is included.

4. The timing for work would be from Monday to Saturday, 8.00am to 8.00pm.

5. The interior design will be executed based on the given blueprints.

**Customer review**

Dr. Degala and the Project Management class

**Cost:**

**The cost of $1 million is accounted for below:**

The cost will be estimated through top-down approach, since we are considering the main headings rather than the subparts. The cost is calculated from the start of the project till the last day of the project, which is the inauguration day.

* Furniture (chair, tables) - $ 100,000
* Equipments (mixer, grinder, refrigerator, etc.) - $150,000
* Human Resources (chefs and supporting staff) - $100,000
* Transportation of food requiring vans, bikes for home delivery - $100,000
* Food materials comprising grocery - $50,000
* Renting space $350,000
* Designing the restaurant $100,000
* Advertisement - $50,000

**Time:**

**The cost of 6 months is accounted for the following:**

1. ***Finding the space for the restaurant:*** Start from Month 1 and spend at most 1 month
2. ***Acquiring the contract of a physical space:*** Start after milestone 1 and spend at most 1 week.
3. ***Getting done with the interiors:*** start after milestone 2 and spend at most 4 month
4. ***Recruitment of all staff:*** start after milestone 2 and spend at most 2 months
5. ***Purchasing all required equipment:*** start after milestone 2 and spend at most 1 months
6. ***Setting up the kitchen:*** start after milestone 3 and spend at most 2 weeks
7. ***Finalizing the menu:*** start after milestone 2 and spend at most 1 months
8. ***Setting up the seating area:*** start after milestone 3 and spend at most 2 weeks
9. ***Passing the food inspection:***start after milestone 6 & 7 and spend at most 2 weeks
10. ***Restaurant Inauguration Day:*** start after milestone 9 and spend at most 1 week
11. ***Buffer time:***2 weeks at most

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**Rough work for later reference (do not print):**

**Deliverables with steps (can be used for WBS):**

1. Design/inspire a concept or a theme for the restaurant by figuring out the target audience and a small market survey; customer reviews for cuisine style, type of ambience, highest crowd that can be attracted to restaurant, try to recreate something from the past that customers might find interesting now, do research. Ideally we should have 2-3 concepts in mind with advice from the advisory chef and descriptions for them with their recipes. Analyze findings with customer and market research.
2. Lay out sample menus for each of the concepts
3. Decide on leased space for opening the restaurant
4. Develop prototypes for testing and tasting in the environment and note results.
5. Decide on a final product concept.
6. Conduct 2-3 rounds for additions, deletions and approvals and finalize menu.
7. Develop the product and select crockery, cutlery, ingredients and supplier of ingredients
8. Develop costing of the menu items and inventory/procurement sheets
9. Gather HR team - consisting of all staff (eg servers, kitchen staff, delivery staff, cashier etc) starting out with a Manager.
10. Training done for chef and kitchen staff in the pseudo kitchen setup for trial runs to see efficiency of team and to decide how many more staff members to recruit for full functioning.
11. Reviewing furniture industry and pin-pointing on our budgeted furniture with product concept in mind.
12. Procurement of furniture for the seating area (eg tables, chairs, paintings) by placing bulk order with merchant
13. Procurement of kitchen equipment and bulk order of crockery,cutlery, sides and sauces etc.
14. A marketing plan to attract customers for the grand inauguration day
15. Hold small events to attract customers and spread awareness through digital and in-person marketing

**Technical requirements**

Must meet Food and Safety standards

Restaurant must be at least 600 ft to accommodate 50 customers at one go? (feel free to edit)

Restaurants must have 3 fridges, 2 microwaves, 12 stoves, 2 grillers, 3 deep-fryers? (feel free to edit)

Seating area must have 1 AC for every 300 ft? (feel free to edit)

**Example from text book (only for reference):**

