

## **Restaurant "Conquistador Cafe"**

Administrator: Ruth Bonilla Sánchez

First, the people who are going to have a restaurant business must be trained or have prior knowledge of cooking, they must also find out the prices of dishes elsewhere and near the location where the premises are located.

Mainly you must have a capital and have a central or commercial location of the premises since if you do not have these requirements you will not be able to advance in the business.

Said premises must have basic services such as water, electricity, telephone, toilets, kitchen, and ample space to locate the furniture store.

The place will cater to all kinds of people and we have to provide the best service so that you feel satisfied with us.

The main personnel requirements are needed

- One or two cooks.
- A waiter who takes care of the place.
- A cashier who charges and once must have trust with the administrator.
- Variety of dishes is needed.
- A cleaning staff for the premises.
- A food supplier.

The manager must be the one who should have mutual communication with the chef and the cashier, such as, for example, if there is no product, the chef must immediately notify the chef so that the manager can go to the cashier and be able to give the money to the manager to make purchases.

Hours of operation are very important in a restaurant since many of the people who go to the premises are mainly people who work in the morning and cannot have breakfast at home.

For breakfast, a juice of any fruit is provided, generally people like blackberry, naranjilla, strawberry and orange juice. Coffee in milk or coffee in water is also offered with its respective cheese, ham or mortadella sandwich, at the same time with its two eggs, whether they are warm, cooked, scrambled, or fried.

The customer is asked what type of coffee they want and according to that it is prepared.

After 10 am, what are some typical strong dishes is made, such as, for example, dry chicken, dry tongue, dry goat, fried, with corn, among others. Most of the clients who have come at those times prefer to eat a main course than breakfast.

After 12 noon until 3:30 pm, the lunches that come with their broth or creams (carrot cream, onion cream, among others) are made, with their respective main dish or second which is rice with beans. with meat, cutlet, chicken, and salad; after that they are given a dessert that can be a fruit, a piece of cake, a pie, sweets (fig candy, peach candy), jelly; And as the juice should never be lacking, it can be a fresco, a glass of cola, among others.

The chef and the administrator must agree on what food they are going to prepare since every day it must be varied.

Starting at 4pm, what is coffee with humitas was sold twice a week, it was on Monday and Wednesday.

The prices of the dishes must be according to a category

- Breakfast prices are \$ 3.50
- Main courses at \$ 3.00
- Broths at 2.50
- Lunch at \$ 3.00

One as administrator must pay the municipality, SRI, health center, fire department.

Through this document Ruth Maria Bonilla Snachez administrator of the restaurant "Cafe Conquistador" agrees to use and test the system, in the same way our United By Code working group, commits to deliver a fully functional system to the restaurant "Cafe Conquistador" with the specifications already mentioned above. The application system will be delivered in April with a user manual, which will contain the details of the system.