 People love to eat out. Infect, it seems there's a different café or restaurant on just about every block these days. But I chose this subject, because I also love to enjoy café items. So first you have better understand the reality because it's exciting it also take a lot of hard work. You have to understand, what this all about before you open restaurant without any business knowledge. Approximately 50 percent of all new café’s close within a year. The first most important reasons cafes fail is not to have enough knowledge about business and technical.  
             Let's assume that you have enough knowledge and experience. Than your first step would be what kind of restaurant and where it should be located. For that you have to see, what are the traffic patterns in the area. Dose the area need another restaurant. What kind of restaurant you would like to have and picking a location you were comfortable with.you also have to know if there's labour available in thearea and when it comes to hiring employees. You might want to operate a combination of Italian and American restaurant in the neighborhood where you live. Because you might know very well about this neighborhood, so it will be easy to find the best location. For example it should be somewhere around the mall, industrial area or corner of the busy intersection. Where the people can see easily and the build out with good color combination, interior and fancy name. What is depend on ...