1. To introduce a new Dish at a restaurant

Dish – Sizzling Tandoori Platter

Requirements

1. Ingredients, specific items (i.e., utensils)
2. Recipe
3. Cook & Waiter

Feasibility Analysis

1. Ingredients, specific items
2. All the ingredients and specific items should be available in the kitchen.

If not, we have to make arrangements for the same.

1. If some ingredients & special items are not available and I am buying from external sources, then it should be in our budget.
2. The ingredients should follow FSSAI standards and regulations.
3. Recipe
4. All cooking equipment should be available.
5. If any cooking equipment is not available and I am buying it from an external source, then it should be in our budget.
6. Cook & Waiter
7. Cook & Waiter should be available for cooking and serving that recipe.
8. If not then I should hire a new cook & waiter for the same at Feasible pay.
9. For new staff, a legal contract must be signed specifying the pay and the duration of work.
10. It should not affect the working environment rest for the staff and should not affect the job security of previous employees in any scenario.

Requirements Analysis –

1. Ingredients - paneer 150 gm, broccoli florets 3-4 nos, potato boiled 1 nos, tomato cut in cubes 1 nos, Green, red, yellow capsicum cut in cubes 1/2 cups, babycorn 23 nos, pineapple slices 2-3 nos, orange slices 2-3 nos, lemon juice 1 tbsp, curd 2 cups, besan 1 tbsp, kasuri methi 1 tsp, red chilli powder 1 tsp, coriander powder 1 tsp, garam masala 1 tsp, chaat masala 1/2 tsp.
2. Equipment for cooking – Tandoor, non-stick pan, Sizzler blade and general cooking equipment.
3. Recipe - [Click here...](https://docs.google.com/document/d/1Dml9jbPdysJBrnCtsLalT3WX81YPd8giOlLkgOSYUC0/edit?usp=sharing)
4. Hire new cook & waiter for new dish.

Planning -

1. Ingredients – increase quantity of common ingredients and add new ingredients to shopping list.
2. Equipment – maintenance of existing equipment and purchase new equipment for introducing this dish if required
3. Advertisement for hiring new cook & waiter.
4. Vetassess (Full skills assessment) technical interview for cook.
5. Check experience of new cook and waiter.
6. After hiring maintain motivational working environment for all workers.
7. Change Menu Card and advertise about that this dish is available in our restaurant.
8. Improve this dish on regular customer feedback.
9. Price of this dish should have individual profit % & increase overall profit.
10. If we receive very good customer feedback, we can plan for introducing more dishes of this type.
11. If we receive poor customer feedback then

* Can try to change recipe or the cook
* Can replace this dish with any other dish and repeat whole process
* Or remove this dish because this might lower down our restaurant reputation.