

## INTRODUCTION

- Overview & Purpose

Barbeque Nation is the traditional live grill themed restaurant that aims to serve the classic and traditional taste of BBQ Cuisine in its most authentic way. If you're crazy for the Paneer tikka, chicken tikka, mocktails, pineapple tikka, crispy corn, and more crazy sizzlers, you're missing on something really great if you haven't dined at Barbeque Nation!

## LITERATURE SURVEY

- Existing Problem & Proposed Solution

The Barbeque Nation is one of the finest chains of restaurants serving the tempting and most authentic North Indian and Mughlai Cuisine. Located in one of the most happening places in Hyderabad, the Barbeque Nation is frequented by youngsters and has become one of their favorites. It would thus make for a perfect group dining destination in the town. With an ambiance to soothe your mind and food to soothe your soul, the restaurant is a must-visit for buffet lover.

## THEORITICAL ANALYSIS

My project consists Home in which it consists the overview of the whole project and also About us So that you can know about our THE BBQ PLACE and also you can also contact for reservations and Queries and also this is the place that is perfect group dinning destination and it soothes your mind and food to soothe your soul.And many more.....

## ADVANTAGES & DISADVANTAGES

The Advantages include:

- 1) the primal thrill of cooking over an open heat source,
- 2) the taste of surface browning or “caramelization” and perhaps smoke,
- 3) cooking outside to keep the dwelling cooler and smoke free.
- 4) the memories... from good and bad experiences (read below)

The disadvantages include:

- 1) the probable increased adverse health effects from that tasty char. Not to mention the acute health risk of eating undercooked meat.

I would also submit,

- 2) it may take more effort than it would to turn on the range or oven. (This is especially true when you have to haul everything back and forth to the grill location, build a fire, clean up, etc.).

## APPLICATIONS

Barbecue or barbeque (informally, BBQ; in Australia barbie, in South Africa braai) is a cooking method, a cooking device, a style of food, and a name for a meal or gathering at which this style of food is cooked and served.

A barbecue can refer to the cooking method itself, the meat cooked this way, or to a type of social event featuring this type of cooking. Barbecuing is usually done outdoors by smoking meat over wood or charcoal. Restaurant barbecue may be cooked in large, specially-designed brick or metal ovens. Barbecue is practiced in many countries and there are

numerous regional variations.

Barbecuing techniques include smoking, roasting, and grilling. The technique for which it is named involves cooking using smoke at low temperatures and long cooking times (several hours). Grilling is done over direct, dry heat, usually over a hot fire for a few minutes.

The term barbecue is also used to designate a flavor added to food items, the most prominent of which are potato chips.

## **FUTURE SCOPE**

The mission of the project is to provide the customers with the best quality and taste so that they not only keep coming to the shop but also bring their friends hence capturing large market share in town. The project is therefore inclined to achieving the objectives of the company by making the ambience of the shop comfortable for customers and always ensuring that the customers get quality. This idea of a THE BBQ PLACE is a project of its own. The project is going to create great taste and great quality. At a high level, some of the things I plan to do are opening of new branches, diversification by offering different kind of pastries, installation of Wi-Fi internet access where clients can access internet through their laptops and tablets and adoption of a culture where she incorporated the Italian culture. Therefore, the high level deliverables are opening of other branches, provision of different pastries, and installation of Wi-Fi internet access and incorporation of culture.

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