Café

It depends on the factore like how many seats you want to have, décor and no. of items.

 assumption that your no of seats would be 20.

1. Rent ( initially for 3 months [2 months advance and 1month current]) Rs 30,000/
2. Registration and licenses including Fssai license. Rs30,000/
3. Decor and Furnishing : Rs 100,000
4. Crockery and utensils : Rs 25000
5. Running cost for 3 months ( wages, electricity ,rent and consumables at Rs 25000/ per month: Rs 75000/
6. Raw materials ( 1 week) Rs 15000

Total (1 to 6). Rs 275,000/.

It will be good to have a capital of Rs 300,000/.

Anyone starting a new food business or taking over an existing food business is required to register their food business under the FSSAI.

Documents required for FSSAI registration:

Food retailers or food business operators are the main recipients of FSSAI registration. To get FSSAI license they have to submit FSSAI license document. The relevant documents required for FSSAI license are as follows:

1. Photo ID of Food Business Operator.

2. Identification proofs like Ration Card, Department issued ID, PAN Card, Passport, Senior Citizen Card, Aadhaar Card, Driving License, Voter ID Card

3. Supporting documents like No Objection Certificate by Municipal / Panchayat, Health NOC.

FSSAI license can be obtained for a period of 1 year to 5 years. While applying for FSSAI license, one may decide for how long one wishes to obtain the FSSAI License. The fees for the FSSAI License shall also vary as per the number of years chosen for FSSAI registration. All the Food business operators must start their food business only after obtaining the valid FSSAI license. It is necessary to renew the FSSAI license before expiration to continue business. Penalties will be imposed if you forget FSSAI registration renewal, so it is always recommended to keep a check on the FSSAI license expiry date.

utensils and equipment it would cost you Rs 35,000 to 3,50,000 depending on how modern and high tech you want to go.

The Furniture for the customer can be as low as Rs 5000 if you choose Dhaba style or 5,00,000 if you go for decent interior and good chairs.

Cost of running the restaurant if simple non air conditioned place it could range from nothing to 45,000 per month.

The workers could cost close to 8000 per month to 12000 per month for the cook, Rs 7000 to 9000 per month for the servers and cleaners and Cashier 0 if you manage yourself to 10000 per month if you give other person to manage.

First comes the location. The location should have good youth crowd in and around the spot. If you take metro cities like Mumbai, Delhi, Bengaluru, Hyderabad, Chennai the real estate costs is higher than tier 2 and tier 3 cities.

Next comes the menu part. We need to decide what kinds of items are we serving the customers. As it's a cafe we can start with different kinds of cold and hot coffees/Teas Bubble teas can have good advantages in India as the concept is still new. Singapore, Malaysia and Hong Kong people go crazy for bubble teas.

Once decided the drinks menu, add the food menu starting from Biscuits, cookies, cakes, pasteries, deserts, icecreams, milkshakes, thickshakes are good options for creating a wide variety of menu.

So once you finalise the menu then individual costings should be made. For simplicity propose let's finalise a menu with coffee, sandwiches , bagels,milkshakes, thickshakes,ice creams and deserts. Here we need to calculate the costs to making it. For ice creams we need freezers, refrigerators,for coffee we need coffee making machines, for thick shakes we need mixers and blenders.

**Machinery costs**

Hard top freezers: 30,000

Glass top freezers:30,000

Blenders and mixers : 40,000

Coffee making items:

* Automatic Drip Coffee Makers. 30K to 4 lakhs. For calculation purpose I'm taking 50K
* A High-Quality Espresso Machine.50K to 6 lakhs. For calculation purpose I'm taking 1lakh
* An Industrial Coffee Grinder10k to 1lakh for calculation I'm taking 30K
* Milk and Water: Stock 50K
* Ovens 25K
* Toasters 5K
* and Devices Used for cooking 1lakh (total)
* Security System like cc camera and survillence systems and alarms : 30K

Ice cream is more useful because for thick shakes, milk shakes, deserts we use ice cream only so 2 lakhs stock.

Now comes the interiors and exteriors costs here the maximum effort should be kept. So right from deciding the place if it's a 500square feet area then it can accommodate around 20 people with sitting area. So we need to decide a theme for the cafe and based on that buy the furniture and decorations and setup the process.

Let's keep 3 lakhs for the whole furnitures and theme decorations like a cafe coffee day model interiors .

Next important costs are the employees which includes the chefs, coffee makers, attendants and workers so let's have 5 people working totally. 1 for taking orders, 1 for preparing coffees and 1 for items like thick shakes, ice creams etc and 1 store manager and 1 for cleaning and helps.

Salaries store manager 25K

Chefs 15K \*3

Cleaning 10K

80K for salaries every month. Let's make it 1lakh for improvements.

So by now we got a calculation.

Space costs : 60K\* 12months advance = 7.2 lakhs

Salaries: 1 lakh every month

Machinary costs : 7 lakhs

Furnitures: 3 lakhs

Total: 18lakhs

2 lakhs for marketing and brand building costs which includes websites building, online and offline promotions till opening, social media marketing, digital marketing and others.

So it would roughly cost 20lakhs for setting up a decent coffee shop in India.

**Go by the steps given below:**

1. **Register your business entity, giving it a trade name. It could be proprietorship, partnership, private LTD co, whatever. Go through the required legal formation process.**
2. **If your state laws requires a Trade license to be obtained, get that from your municipality.**
3. **If your business identity is other than a Proprietorship, obtain a separate Pan card in the name of your trade name.**
4. **Open a current account with bank.**
5. **Obtain GST registration.**
6. **Obtain license from FSSAI and other licenses and clearances like those from Health Department, Fire department etc.**
7. **These licenses are issued on the address of your shop. So before you apply, select and rent the shop space.**
8. **After your licenses and clearances are through plan and execute decorations, furnishing, kitchen utensils and gadgets, crockeries and cutleries.**
9. **Hire cook and support staff.**
10. **Make pre launch publicity. Use your social media contacts and can even create a FB page.**
11. **Procure raw materials, stationery and consumables.**
12. **Start functioning.**