# Submittal Requirements <br> New Operator 

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## STEP 1

### 1.1 Concept Presentation and Owner's Background <br> 1.2 Concept's Look and Feel

1.3 Branding \& Packaging
1.4 General Info

### 1.1 Concept Presentation

- Concept Description

Privately developed concept or Franchise?
EXISTING? if yes, number of existing outlets and their locations.
NEW IN THE MARKET? Number of forecasted outlets in the market in the future.
TYPE OF CONCEPT

_- Type of cuisine for F\&B/Industry in case of retail
CUISINE Qatari \| Japanese | Lebanese \| Italian | Burger-Specialty| Coffee | etc... INDUSTRY Clothing | Shoes \| Accessories | Handmade items | etc..
-_ Products Description
List of products \& their prices
Differentiation
__ Target Audience

- Operation Hours
_- Background of concept's creators/owners and their work related experience
_ Previous work related to the field


## 1.ו Concept Presentation

Sample Concept Description
[CONCEPT NAME]
will be a moderately priced $\qquad$ seat restaurant offering family style food and service. Broasted chicken, pot roast, steaks and lamb chops along with classic hamburgers, wraps and generous salads are all on the menu. We will offer specialty selections including a lighter options and smaller portions for a children's menu.

## BUSINESS HOURS

| MONDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| :--- | :--- |
| TUESDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| WEDNESDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| THURSDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| FRIDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| SATURDAY | $11 \mathrm{AM}-9 \mathrm{PM}$ |
| SUNDAY | $12 \mathrm{PM}-5 \mathrm{PM}$ |

$\qquad$ will be leasing a 3,400 square foot space located at
$\overline{\text { The site was previously leased as an Italian Restaurant. Although the }}$ location was previously utilized as a restaurant, the former tenant removed the majority of the furniture, fixtures and equipment which will need to be replaced.
$\qquad$ will be leasing a 3,400 square foot space located at will be open 7 days a week for lunch and dinner requiring multiple shifts.

The décor will feature wood accented chairs with blue and white checked table cloths. Dinner style tables will be surrounded by wooden chairs with comfortable seating cushions.

### 1.1 Owner's Background

Sample Resume Description


High energy background in a fast-paced culinary setting. Possess outstanding knowledge of the food industry, superior communication skills and a passion for excellence in a customer-oriented environment. Tenacious and resourceful with deep understanding of holding and maintaining customer loyalty in a food service environment.

## HIGHLIGHTS

- Able to blend creative and administration skills to achieve restaurant staff and customer targets.
- Functional ability to manage and maintain restaurant finances including payroll, cash-in and bank liaison.
- Expansive awareness of culinary trends in the foodservice industry.



### 1.2 Concept's Look and Feel

Footprint Required How many SQM do you need for your concept?

Tables and Chairs
Total number of tables and chairs you plan to install (F\&B Outlets)

Layout
Reception
Seating Area
Kitchen
Bar
Circulation Area

Concept Look \& Feel
Look and Feel of the concept according to the primary design (Render drawings)

Sample Concept's Look and Feel


### 1.3 Branding and Packaging



Describe what can be expected from your products and services and what differentiates your company from its competitors. List your branding strategies, branding can incorporate touchpoints including; logo, customer service, packaging, advertising, stationery and quality of products and services.

| Branding Guidelines |  | Menus |
| :--- | :--- | :--- |
| Logo |  | Menu Design/Print |
| Tagline |  | Menu Boards |
| Colors | Takeaway Menu |  |
| Fonts | Drinks Menu |  |
| Signage  <br> Indoor $\cdot$ Outdoor Others... <br> Uniform  <br>   |  |  |


| Table Settings |  |  | Packaging |
| :--- | :--- | :--- | :--- |
| Plates |  | Takeaway Bags |  |
| Glasses |  | Cups |  |
| Utensils |  | Napkins |  |
| Coasters |  | Straws |  |
| Dispensers |  | Utensils |  |
| Others.... |  | Others... |  |

### 1.3 Branding and Packaging



### 1.3 Branding and Packaging

Sample Uniforms



Captain


Waiter

### 1.3 Branding and Packaging

Sample Menus


### 1.3 Branding and Packaging

Sample Outdoor and Indoor Signages


### 1.4 General Info

Contractors/Consultant Company Profile and Certification Number as per Government Law

## Contact Person

Name
Address
Mobile number
Email address

Owner's QID




### 2.1 Feasibility Study

| Projected <br> Profits \& Losses (P\&L) <br> for 12 months <br> on Monthly basis | Projected <br> P\&L for 5 years <br> on yearly basis | Balance Sheet | Investment Breakout |
| :--- | :--- | :--- | :--- | :--- |
| Proof of Funds |  | Design \& fit out <br> Furniture <br> Equipment <br> Flatware, dinnerware,etc. |  |
|  | Transportation <br> Operational cash flow |  |  |
| Breakeven Analysis | Organizational Chart <br> and Résumés of <br> Executive Chef <br> and Manager | Payroll Schedule |  |

### 2.1 Feasibility Study

## Sample Projected P\&L for <br> 12 months on Monthly Basis

|  | Jan | Feb | Mar | Apr | May J | Jun Jul | ul A | Aug | Sep 0 | Oct | Nov D | Dec | Total |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Guests/Day | 100 | 120 | 130 | 150 | 170 | 200 | 220 | 250 | 270 | 280 | 290 | 300 | 2480 |
| Average Cheque/Guest | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 | 50 |
| Total Sales/Day | 5000 | 6000 | 6500 | 7500 | 8500 | 10000 | 11000 | 12500 | 13500 | 14000 | 14500 | 15000 | 124000 |
| Total Sales/Month | 150000 | 180000 | 195000 | 225000 | 255000 | 300000 | 330000 | 375000 | 405000 | 420000 | 435000 | 450000 | 3720000 |
| Cost of Goods Sold in \% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% | 30\% |
| Cost Of Goods Sold in QR | 45000 | 54000 | 58500 | 67500 | 76500 | 90000 | 99000 | 112500 | 121500 | 126000 | 130500 | - 135000 | 1116000 |
| Gross Margin | 105000 | 126000 | 136500 | 157500 | 178500 | 210000 | 231000 | 262500 | 283500 | 294000 | 304500 | 315000 | 2604000 |
| Fixed Costs |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Payroll | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 35,000 | 420,000 |
| Rent | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 300,000 |
| Accomodation | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 180,000 |
| Transportation | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 7,000 | 84,000 |
| Visas | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 4,000 | 48,000 |
| End of Service | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 3,500 | 42,000 |
| Depreciation | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 15,000 | 180,000 |
| Marketing | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 60,000 |
| Msc... | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 5,000 | 60,000 |
| Total Fixed Costs | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 114,500 | 1,374,000 |
| Net Profit | -9,500 | 11,500 | 22,000 | 43,000 | 64,000 | 95,500 | 116,500 | 148,000 | 169,000 | 179,500 | 190,000 | 200,500 | 1,230,000 |

### 2.1 Feasibility Study

## Sample Projected P\&L for <br> 5 years on Yearly Basis

|  | 2019 | 2020 | 2021 | 2022 | 2023 |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Guests/Day | 2,480 | 2,728 | 3,001 | 3,301 | 3,631 |
| Average Cheque/Guest | 50 | 50 | 50 | 50 | 50 |
| Total Sales/Day | 124,000 | 136,400 | 150,040 | 165,044 | 181,548 |
| Total Sales/Month | 3,720,000 | 4,092,000 | 4,501,200 | 4,951,320 | 5,446,452 |
| Cost of Goods Sold in \% | 30\% | 30\% | 30\% | 30\% | 30\% |
| Cost Of Goods Sold in QR | 1,116,000 | 1,227,600 | 1,350,360 | 1,485,396 | 1,633,936 |
| Gross Margin | 2,604,000 | 2,864,400 | 3,150,840 | 3,465,924 | 3,812,516 |
| Fixed Costs |  |  |  |  |  |
| Payroll | 420,000 | 462,000 | 508,200 | 559,020 | 614,922 |
| Rent | 300,000 | 330,000 | 363,000 | 399,300 | 439,230 |
| Accomodation | 180,000 | 198,000 | 217,800 | 239,580 | 263,538 |
| Transportation | 84,000 | 92,400 | 101,640 | 111,804 | 122,984 |
| Visas | 48,000 | 52,800 | 58,080 | 63,888 | 70,277 |
| End of Service | 42,000 | 46,200 | 50,820 | 55,902 | 61,492 |
| Depreciation | 180,000 | 198,000 | 217,800 | 239,580 | 263,538 |
| Marketing | 60,000 | 66,000 | 72,600 | 79,860 | 87,846 |
| Msc... | 60,000 | 66,000 | 72,600 | 79,860 | 87,846 |
| Total Fixed Costs | 1,374,000 | 1,511,400 | 1,662,540 | 1,828,794 | 2,011,673 |
| Net Profit | 1,230,000 | 1,353,000 | 1,488,300 | 1,637,130 | 1,800,843 |

## Sample Balance Sheet

| Assets |  |  |
| :---: | :---: | :---: |
| Current Assets |  |  |
| Cash |  | 32,800 |
| Accounts Receivable |  | 300 |
| Prepaid Rent |  | 1,000 |
| Inventory |  | 39,800 |
| Total Current Assets |  | 73,900 |
| Long-term Assets |  |  |
| Leasehold Improvements | 100,000 |  |
| Accumulated Depreciation | $(2,000)$ | 98,000 |
| Total Long-term Assets |  | 98,000 |
| Total Assets: |  | 171,900 |
| Liabilities |  |  |
| Current Liabilities |  |  |
| Accounts Payable |  | 49,000 |
| Accrued Expenses |  | 450 |
| Unearned Revenue |  | 1,000 |
| Total Current Liabilities |  | 50,450 |
| Long-term Liabilities |  | 99,500 |
| Total Liabilities |  | 149,950 |
| Owner's Equity |  |  |
| Owner's Equity |  |  |
| Retained Earnings |  | 11,950 |
| Common Stock |  | 10,000 |
| Total Owner's Equity |  | 21,950 |
| Total Liabilities and Owner's Equity |  | 171,900 |

### 2.1 Feasibility Study

Sample Investment Breakout

|  |  |
| :--- | ---: |
| Design \& Fit Out |  |
| Equipment |  |
| Transportation | 500,000 |
| Flatware | 5000 |
| Branding \& Packaging |  |
| POS System | 200,000 |
| Uniforms | 100,000 |
| Cleaning Materials | 30,000 |
| Government Documents |  |
| Training | 20,000 |
| Operational Cash Flow |  |
|  |  |
|  | TOTAL |
|  |  |

## 2.2 Proof of Funds and Deposit Cheques

Proof of funds, please provide one of the following:

Personal Bank Statement
Company bank statement that is issued on the same month

A valid local bank offer letter confirming the approved funding

Security Deposit Cheques

On or before handover date, please provide security deposit cheques equal to
3 monthly rental fees

### 2.2 Proof of Funds and Deposit Cheques

Sample of Bank Statement Showing
Available Funds


Sample of Offer Letter Confirming the Approved Funding


### 2.1 Feasibility Study

Sample Investment Breakout

|  |  |
| :--- | :--- | :--- |
| Break Even Analysis |  |
| Total Fixed Cost | 114,500 QAR |
| Cost of Goods Sold | $30 \%$ of Total Sales |
| Profit Margin | $70 \%$ of Total Sales |
|  | $114,500 / 70 \%$ |
| Sales Break Even Analysis | 163,571 QAR |
| Average Cheque/Customer | 50 QAR |
|  | $163,571 / 50$ |
| Customers Break Even Analysis | 3,271 CUSTOMERS |

### 2.1 Feasibility Study

## Sample Organizational Chart

Lay out the business owners and the team working towards achieving the goals of the business as well those involved in the strategies of daily operations.


### 2.3 3D Design and Footprint Required

Sample Footprint Requirement

| Seating Area | 200 |
| :--- | :---: |
| Kitchen | 100 |
| Circulation Area | 70 |
| Entrance | 20 |
| Bar | 10 |
| Total Area Required | 400 sqm |



Total Number of Tables 15
Total Number of Chairs 60

### 2.1 Feasibility Study

Sample Payroll

| SN | POSITION | QTY | GENDER | SALARY |  |  |
| :---: | :--- | :---: | :--- | :---: | :---: | ---: |
| 1 | Outlet Manager | 1 | Male | 5,000 | QAR | $5,000.00$ |
| 2 | Outlet Supervisor | 2 | Male | 4,000 | QAR | $8,000.00$ |
| 3 | Head Chef | 1 | Male | 5,000 | QAR | $5,000.00$ |
| 4 | Sous Chefs | 2 | Males | 5,000 | QAR | $10,000.00$ |
| 5 | Baristas | 3 | Males/Females | 2,600 | QAR | $7,800.00$ |
| 6 | Commis | 4 | Males | 1,800 | QAR | $7,200.00$ |
| 6 | Captain Waiters | 2 | Males | 2,500 | QAR | $5,000.00$ |
| 6 | Waitress/Waiters | 8 | Females | 2,000 | QAR | $16,000.00$ |
| 6 | Kitchen Cleaners | 2 | Males | 1,600 | QAR | $3,200.00$ |
| 6 | Outlet \& WC Cleaners | 2 | Females | 1,600 | QAR | $3,200.00$ |
|  |  | 27 |  | TOTAL SALARY | QAR | $70,400.00$ |

### 2.3 General Info

Franchise agreement, if Existing.


Company Profile of Owning Company


Company Registration



### 3.1 Floor Plan

Sample Floor Plan

## 3.2 <br> Kitchen Equipment \& MEP Requirement

Sample List of Kitchen Equipment


Sample List of Operational Supplies

## Essential Kitchen Utensils List

Food Preparation Cooking Equipment

Chef's knife
Paring knife
Knife sharpening/honing rod
Bread knife
Chopping/cutting board(s)
Kitchen shears/scissors
Vegetable peeler
Garlic press
Grater
Kitchen scales
Measuring jug
Measuring spoons
Measuring cups
Mixing bowl
Colander/pasta strainer
Sieve
Rolling pin
Blender
Serving Equipment
Ladle
Ladle
Pasta fork
Pizza cutter
Corkscrew
Bottle opener

Cooking Equipment
Frying pan/skillet
Saucepans Ovenproof dish Roasting tin Baking sheet Stirring spoon Slotted spoon
Spatula
Tongs
Masher
Balloon whisk
Oven gloves
Pot holders
Food/meat thermometer Storage Equipment Plastic containers Plastic zipper bags Bread bin
Miscellaneous Equipment
Plastic wrap/clingfilm
Kitchen foil
Baking parchment
Tea towels
Kitchen tool organizer

### 3.2 Kitchen Equipment \& MEP Requirement

Sample Kitchen Layout and Power Requirement


Kitchen Equipment List
Seating Area
AC \& others
100 KWS

Dimensions
Voltage
Power Requirement
Water
Drainage

### 3.3 Food Image with Food Presentation



### 3.2 General Info

## Computer Card



Trade License


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