

ANALYZE YOUR READINESS TO START AND RUN YOUR RESTAURANT OR BAR

Task	Self/Team	Consultant	Take a course	Date completed
Business plan				
Feasibility study				
Capital budgeting				
Permits and licenses				
Menu development				
Marketing plan				
Advertising campaign				
Design and layout				
Lighting				
Renovation/contracting				
Purchasing				
Food and liquor				
Equipment				
Small wares				
Furniture				
China and glassware				
Uniforms				
POS system				