Developing Your Concept

By menu categoryBy competitionBy market trends

O Perform cost analysis

Calculate recipe costsTest menu with others

Perform competitive menu analysis



Building a Team of Restaurant Experts		Creating Your Restaurant Mission Statement	
\bigcirc	Hire a restaurant consultant	\bigcirc	Determine audience
\bigcirc	Hire a restaurant insurance broker	\bigcirc	Brainstorm mission statement
\bigcirc	Hire a restaurant real estate broker	\bigcirc	Write mission statement in long form
\bigcirc	Hire a restaurant accountant	\bigcirc	Distill long mission statement into single paragraph
\circ	Hire a restaurant attorney	\bigcirc	Edit mission statement
		\bigcirc	Check mission statement draft against criteria
Th	e Different Types of Restaurant Concepts	\bigcirc	Get feedback
\bigcirc	Define restaurant concept	Cł	noosing Your Restaurant Name
		\bigcirc	Brainstorm restaurant name
Defining Your Target Market		\bigcirc	Review business goals
		\bigcirc	Choose restaurant name
\bigcirc	Visit the competition to gather preliminary intelligence	\circ	Ensure name is not trademarked or copyrighted
0	Organize preliminary intelligence into customer profiles	\circ	Ensure name is not similar to competitors
0	Look at census data	\bigcirc	Ensure name is easy to pronounce
0	Gather psychographic and behavioral data		Get feedback on chosen restaurant name
0	Create buyer personas		der reedback on chosen restaurant name
0	Revisit target markets after business plan draft		
Re	estaurant Menu Ideas & Testing		
Cal	ll the following professionals:		
\bigcirc	Create a recipe master		
	Create a master list		
	Create a recipe list		
\bigcirc	Develop menu ideas		