
Starting a Quick Service Restaurant Business

Posted by businesscoach - 2009/03/21 06:45

http://www.gonegosyo.info/images/fbfiles/images/Bizcoach_Logo-93115456847a3cd0f9ec8d653d6f3e86.jpg

SEMINAR TITLE: Starting a Quick Service Restaurant Business

DATE: Please call telephone 727-5628, 727-8860, or 496-6949, or visit our website.

TIME: 9:00 am - 4:00 pm

VENUE: Unit 201 Richbelt Tower, 17 Annapolis St., Greenhills, San Juan City, Metro Manila

ORGANIZER: BUSINESS COACH, INC.

KEY TOPICS:

- I. Quick Service Restaurant (QSR) defined
- II. Why QSR?
- III. A sampling of QSR
- IV. Some Restaurant Concepts
- V. Steps in creating your QSR Concept
- VI. Product Line and Product Testing equipment
- VII. List of standard QSR Equipment, minor equipment and utensils
- VIII. Deciding on your QSR Concept
- IX. Standard Store Design and Layout
- X. QSR Work areas illustrated
- XI. QSR Operations flow, Service Flow, Order Flow
- XII. Market and store location
- XIII. Pricing strategy
- XIV. Satisfying your first customers, Quality Customer Service
- XV. The Competition
- XVI. QSR Sample Investment
- XVII. QSR – What can go wrong?
- XVIII. Sample QSR Business Cycle

SEMINAR INVESTMENT: Php 3,000.00 per person (inclusive of snacks, lunch, drinks, seminar kit, handouts, certificate of completion)

DISCOUNT: 10% Discount if FULL AMOUNT is paid at least five (5) days before the event.

RESERVATION: Phone reservation is required. Please call telephone 727-5628, 727-8860, or 496-6949.

SCHEDULE: Schedule may change without prior notice. Please call to confirm.

WEBSITE: <http://www.businesscoachphil.com>

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