

How to Write a Business Plan for a Restaurant or Food Business

The restaurant business is a competitive industry with many variations. Most restaurants and food businesses have a myriad competition that ranges from very small, family owned establishments to large, franchises with many years of experience. The business plan not only serves as a financial tool for your restaurant or food business, it serves as an analytical tool that helps you to set your restaurant business apart from the competition.

Step 1

Develop a business description for your restaurant. Begin the description with the name of your food establishment, its address and contact information. Include the name and contact information for each of the restaurant's owners, along with a brief description of their experience. Provide your restaurant's legal business description, such as sole proprietor or partnership. Outline your restaurant's short- and long-term goals, and briefly address the trends and growth patterns within your area's food industry.

Step 2

Describe the managers and employees of your restaurant. Categorize the employees in departments such as kitchen staff, wait staff, human resources. Provide clear details about the functions of each departmental manager. Include the costs of salaries, benefits and training costs within this description. Create an organizational chart to show the flow of responsibility.

Step 3

Create a section that describes the operations of your restaurant. Describe the location of your restaurant, along with the furniture and equipment that the restaurant will need to run smoothly. Include items, such as coolers, fryers, refrigerators, and even water purifiers and dishwashers. Include the costs for each and identify if the items will be purchased or leased.

Step 4

Finish your operations section by listing the suppliers and vendors your restaurant will use. Identify the products or services that you will purchase from these suppliers, along with the costs of each product, the suppliers' contact information and details on any established contracts that you have formed. Explain the methods that your restaurant