



## TRAINING FUTURE KITCHEN LEGENDS



Diploma Courses  
Intermediate Courses  
Short Courses  
Senior High School



## Restaurant Concept and Entrepreneurship Program

Know what it takes to open and manage your own restaurant or food business.

In ISCAHM Quezon City, this program is done once a week (6 sessions) and done in 4 consecutive days in ISCAHM Cebu.

Both branches provide a comprehensive lineup of topics:

### Session 1

- What is a Restaurant Concept?
- Business Plan and Financing Plan
- Location Research
- Market Research
- Target Market
- Employment Research
- Ingredients Supplier Research
- Benchmarking Your Competition
- Permits and Regulatory Requirements
- Legal Requirements

### Session 2

- Financial Information
- o How to acquire your preferred location
- Startup Investment
- Designing a Kitchen Layout
- o Contractors and Designers
- Management Considerations

### Session 3

- Yield Test
- Costing of Recipes
- Establishing the Selling Price
- Calculating Food and Beverage Cost
- Establishing Annual Sales Volume



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International School for Culinary Arts and Hotel Management