

Services

The start up

- Concept Development

Setting up a restaurant starts with a concept. The design of your restaurant but also your menu, target group and price range. Do you already have a good idea, or do you want us to develop it together with you? In both cases Yuzual can provide you with the right guidance.

- Location research

We research the current market by making a thorough analysis. In this analysis we examine the area character, accessibility and the municipality concerned. On the basis of this information we look further for feasible possibilities regarding the selection of the right location.

- Premises

Choosing the right property is essential for your future restaurant. With years of experience in many different locations, we know exactly what to look for. Together with our partners in architecture and construction we are ready to find the right building for you.

- Financial planning

The first step you take is drawing up a business plan. A business plan, also known as a business plan, is necessary. Not only as a guide for yourself, but even more so for external parties, such as lenders, insurers and suppliers. If you are not good at drawing up a business plan yourself, we can do this together with you.

- Financing requirements

- An investment overview

- A financial forecast for the first year and the following years

- Licenses and permits

Staff and training

Perhaps the most important aspect in your business, the staff.

The face of your company is determined by the people who work there - and that's not just the initiators. The selection of staff is of great importance, based on both strong work characteristics and proper social skills, considering a

good mix of unique and diverse people for optimal interaction with guests and colleagues.

We will work with you to calculate how many staff members are needed, to achieve a good workflow and stay within costs. In addition, we will look at what training the staff needs to achieve success.

Even though you want to create a nice working atmosphere, it is important that everyone knows where they stand. Drawing up staff manuals is therefore an absolute must. We do this together with the management team.

When new staff is hired, they receive this operational HR bible. This contains the mission, expectations, regulations and general information.

These manuals help promote consistent enforcement of policies and procedures.

- Drafting contracts
- Setting wages
- Scheduling

We offer the following training courses for staff and management

- Hospitality
- Selling
- Communication skills
- Planning - management

Menu development and recipes

The creation of the menu should correspond to your concept and vision. It should offer a wide balanced choice, have the right prices and be attractive to guests.

Your menu ensures that guests actually come to the restaurant. But how do you make sure that people keep coming back? How do you guarantee the quality of your dishes and how do you handle a change in the menu? Coming up with recipes and dishes, designing the kitchen and making the right choice from the range of suppliers.

By brainstorming together, we learn what your strengths and ambitions are regarding the culinary industry.

In addition to our advisory role, we also take on an executive role. Our chefs provide training on multiple aspects of the profession.

Business analysis

- Yield improvement
- Growth strategy
- Mystery Guest