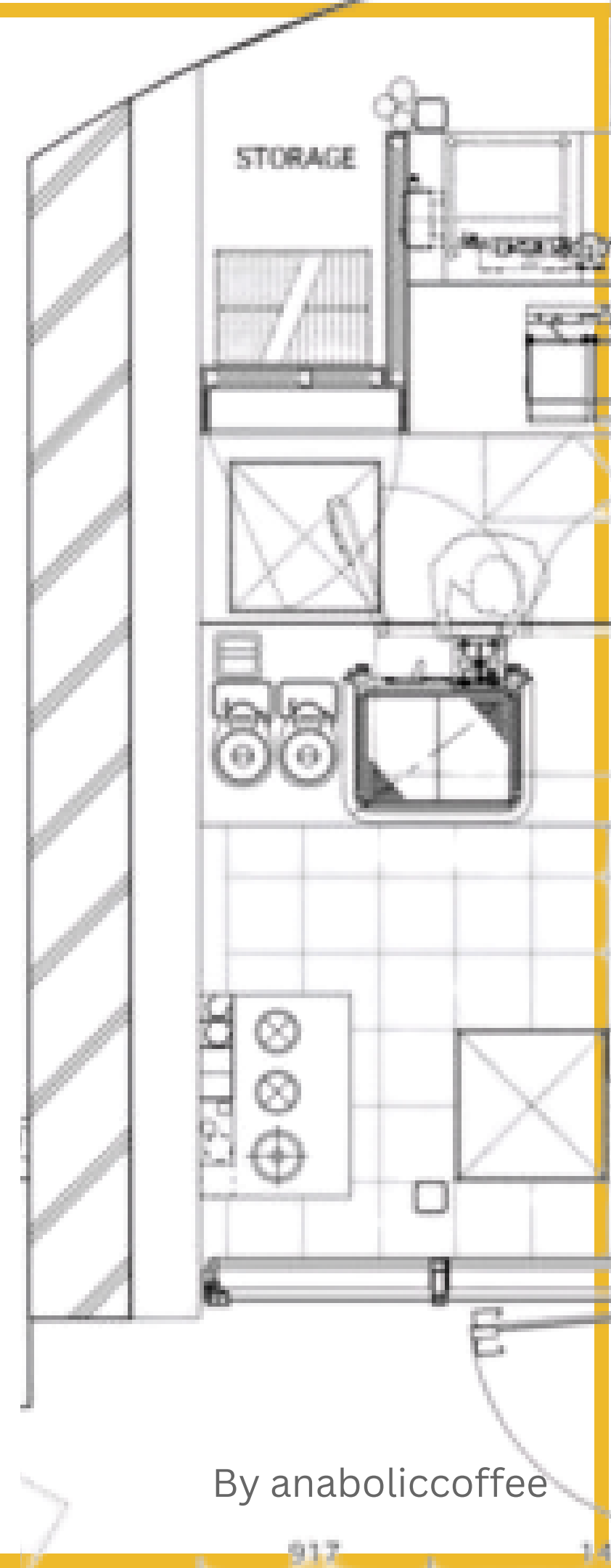


The Institute of Coffee Professionals

CAFE STARTUP AND MANAGEMENT COURSE

Designed for entrepreneurs and aspiring cafe owners

Insight in
the world of
coffee shop
business



By anaboliccoffee

COURSE OVERVIEW

This is a 10 Hours of Intense Course designed for young budding Coffeepreneurs to learn the fundamentals of Cafe Management and essentials of Business Management

The 10 hour course will be covered across 2 Weekends for 2-3 Hours daily . This course is based on activity and assignment to get maximum hands on experience

Who should attend this course ???

People looking to work as Barista | Current barista looking for upgrade
Existing Cafe owners | Future Coffeepreneur

What will you Learn

India's only
Complete
Coffee centric
management
course

- **Module - 1 [Business Planning , Location Selection and Competition analysis]**
- Understanding Market - Right Location - Competition Analysis - Business plan Basics
- **Module - 2 [Food Costing and Menu Engineering]**
- Recipe costing - Menu Engineering - Pricing Strategies - Menu Design
- **Module - 3 [Inventory management and Cost Control]**
- Stock Classification - Supplier Management - Waste Reduction - Inventory Audits
- **Module - 4 [Staff Management and Cafe Operations]**
- Recruiting and Hiring - Operational systems - Shift management - Customer Service
- **Module - 5 [Food Costing and Menu Engineering]**
- Business Performance - KPI's - Contributor Percentages

Curriculum and Knowledge Flow

- Business Planning , Location Selection and Competition Analysis
- Understanding Market and Ideal Customer type
- Customer Demographics
- Cafe Concepts and purchasing Behaviour
- Choosing the Right Location
- Kiosk Vs Semi Cafe Vs Fine Dine
- Competitor Analysis and their Menu Scrutiny
- Business Planning Basics - CAPEX | OPEX | Sales Target and Breakeven
- Menu Engineering and Food Costing
- Beverage Costing Philosophy and Reality
- Beverage Cost Percentage
- Item Contribution | Star Item | Plowhorse | Puzzle | Dog
- Pricing Strategy - Psychological | Cost Plus | Premium
- Menu Layout Principles | Style of menus | Sales Strategy
- Inventory Management - Stock classification | Scheduled Inventory Recording
- Cafe Operations - Layout | Hiring | Staff scheduling | Customer Service
- Business performance and Growth strategies



Who Designed Your Course ??

RUTVIK CHANDORKAR

FOUNDER : ANABOLICCOFFEE | THE INSTITUTE OF COFFEE PROFESSIONALS
PHYSICIST | BSc PHYSICS (ASTRO)

COFFEE QUALITY INSTITUTE (CQI) POST HARVEST Q PROCESSOR
SPECIALTY COFFEE ASSOCIATION (SCA) EVOLVED Q GRADER
LATTE ART GRADING SYSTEM (ITALY) RED LEVEL HOLDER

SPECIALTY COFFEE ASSOCIATION (SCA) BARISTA PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) BREWING PROFESSIONAL
SPECIALTY COFFEE ASSOCIATION (SCA) SENSORY INTERMEDIATE
SPECIALTY COFFEE ASSOCIATION (SCA) SUSTAINABILITY
SPECIALTY COFFEE ASSOCIATION (SCA) INTRO TO COFFEE
INTERNATIONAL TEQUILA ACADEMY CertTequila LEVEL - 1
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 SPIRITS
WINE AND SPIRIT EDUCATION TRUST (WSET) LEVEL-2 WINES

BREWER | ROASTER | EDUCATOR | SUSTAINABILITY CONSULTANT



INTERNATIONAL
TEQUILA ACADEMY



Found this Interesting ???



7709992282 | 8108550561



instituteofcoffeeprofessionals



anaboliccoffee



Rutvik Chandorkar