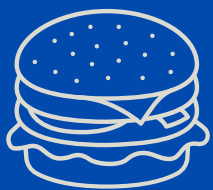


RESTAURANT & CAFE NEWSLETTER



**Business
Plans**



**Pitch
Decks**



**Business
Consulting**

Look what we have been doing this month

July has been a busy month so far with numerous projects undertaken.

In most parts of the world July represents the start of a new financial year or the second half of the year.

Our team have been busy working on Business Plans and Investor Pitch Decks for those businesses that are seeking fresh fund.

Risk Management Part 1

Learning the key risk areas of risk that can occur in your restaurant or cafe.

There are five major classes of strategic risks

- Industry
- Brand
- Competitor
- Customer
- No Action

Visit our YouTube Channel to see Part 1 of this series on Risk Management.

<https://youtu.be/YeGruzskZv4>



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Reducing Expenses

Learn the 5 step process of reducing expenses in your restaurant or cafe without compromising quality or customer service.

Step 1 - Observe your pool of expenses

Step 2 - Set a cost reduction target

Step 3 - Determine which costs can be reduced

Step 4 - Develop an action plan to reduce costs without impacting quality

Step 5 - Monitor performance