

# Name of the restaurant!

[Nutrition](#), [Food Safety](#)



Name of the restaurant! the name I've chosen for my restaurant is Zhaf' fav is because I wanted to gather all the nice and most favorable food I ever eaten to this menu, and zhaf's stands for my very name which is Zharif and Fav stands for favorite which is the favorite food I ever ate all around America . The reason I choose this name because I wanted to share with everyone the good food I love and I would guarantee of each costumer

Location The location I choose for my restaurant would be at bukit damansara it's area full of offices colleges and school, bukit damansara also is an area which prime minister live and mostly VIP also stayed there. I don't think there would be a problem for them to spend a little bit money for a good food. Hours of service The business hour for my restaurant would be starting at 9am until 12 am for the normal working days and the weekend and 7am until 1. 00am is on the public holidays the reason I open the restaurant a little early and close at 1. 00 am the morning is during the holiday normally everyone wanted to go out and have a good time with family and friend just hang out and share a good food together Type of operation My restaurant is a family styled restaurant with an American diner concept the reason I choose this type of concept is basically most of the food on the menu is American food and the portion of the food will make you beyond full and the area I choose is also I full of American and some other foreigner and I believe they also would enjoy and happy to come to our restaurant Skill and capability of the kitchen crew First, the kitchen crew have to educated so that they have the knowledge about food safety and sanitation management, hazard to food safety, factors that affect food-borne illness, food product flow, hazard analysis critical control point system

(HACCP), facilities, equipment and utensils, cleaning and sanitizing operations, environment sanitation and maintenance and accident prevention and crisis management. They also needed they ability to follow the exact recipe that I gave. This important because I want my food to be the exactly how I taste that's why following recipe is very important. Secondly is they need to be organised and also punctual. I wanted the kitchen crew to be organise is because I do not want my kitchen to me messy and chaos. A good teamwork and responsibility also is a bonus because with that ability I can ensure my restaurant always organise. Skill and experience of food service crew Food service crew also played an important part of my restaurant. I wanted my food service crew to be friendly, efficient, can speak and interact in English very well and can handle customer. I am sure that everyone would wanted to be treated nicely and with full of respect because what's the point of having waiter or waitress that could not speak in a proper English or not friendly. These are very important to maintain a good business and some say the waiter or waitress also attract customer to the restaurant last but not least a good personal hygiene also important, customer do not want them to be serve with smelly and untidy waiter. Market and type of customer Since my restaurant will be open at housing, office and college area, the people that I will be targeting is the resident, corporate worker and also student but the actually people whom I am targeting is the people would spend amount of money in my restaurant. My personally believe people would willing to pay more if they satisfied with the service and the food and I believe my food is worth every cent that they spend on here. Capacity and condition of kitchen The restaurant could serve and cater for 70 people and

the time. The service crew include 5 chefs and 8 waiters so that the service would be fast and more efficient. The chefs are divided to 6 group which is saucier, poissonier, rotisseur, entremetier, potager. The group are made so the kitchen would be organise and it would not cause cross traffic. Dessert kitchen also would be separated from the other kitchen so it would not interfere with the heat and pressure form the kitchen. In our kitchen we used roaster for roasting, griller for grill, pan. Oven, stove, high pressure cooker, and other western kitchen needs as for our dessert we use mixers and baked oven. Competition For competition I would say there is not much, the area I would open my restaurant is not much food place there's only two of them and they would be my direct competition and there is no indirect competition nearby the area my restaurant. I don't find it a problem for customer to come and dine in our restaurant since its close to their workplace and home.

**MENU Appetizer** As for the appetizer I gather the most favourable to the everyone and the most and in fact one of the best starter I ever had would be the steak and wild mushroom flatbread. A tender new York strips topped on the crispy flatbread with melted classic Italian mozzarella cheese for that creamy texture and wild mushroom to give that earthy ness flavour to it, it just simply irresistible. On the other hand we have the bottomless nachos just a simple corn tostada chips with spicy tomato salsa, it may seems simple but the best part is, it is has an unlimited refill! You can eat it until your stomach full. It's the best way to share around with family and friends.

**Entrée** Entrée is the best part of the menu. Every single food are listed on the entrée side is one of the best food every made, as the owner of the restaurant I would guarantee that it will satisfy you in every single way

possible firstly is the shrimp and salmon piccata why I choose to put this on the menu is because this particular dish have made me fall in love with seafood, I wasn't a seafood lover before but this have done it. Second favourite would be the fillet mendallion. Fillet mendallion is 3 fillet mendalion beef which is super tender it could almost melt in your mouth that that 3 topping of demi-glace, bbq onion and bleu cheese. Beverages and dessert Zhaf's fav has offer an unlimited refill of soft drinks and juice and we are sure that everyone love getting free refill that's why got them all for our customer. Soft drinks are included all drinks that comes under coca cola as for dessert oh I know all of us love sweets that why we offer our customer the best 2 dessert I ever had so far which is the molten chocolate brownie and strawberry cheese Name: Zharif Danial b. Zailin Lecturer: Mr. Cheng Mun Kid ID : 112071-07248-010 Subject : CH2118