

Sample restaurant business plans

Pizza is an American mainstay but you can find a pizza just about anywhere in the world you might be hungry and want to grab a bite to eat of a delicious pie.

A pizza restaurant can be an extremely profitable operation for several reasons: 1) the food cost is generally lower than the average restaurant 2) you generally don't have to spend as much on location because you can do a large part of your business as delivery 3) the demand is very consistent and more recession proof than most restaurants.

All that said, however, there are pizza places that go out of business and if you want to open one with the greatest chance for success you need to start with a solid pizza restaurant business plan.

The business plan helps you raise the money to actually be able to start the business, which is the reason most people first decide they want to write one. It actually is a lot more important than that, however, particularly the financial part.

The plan helps you figure out how many customers there are, who the competition is so you can offer something different to make you stand out and how much everything is going to cost you so that you know exactly how much you need to sell each month to cover expenses and still make a healthy profit.

Often times a little pre-planning can make the difference between a business that thrives and one that just gets by. You might think the worst thing that could happen is your business goes under but actually that's only the second worst thing. The worst thing is a business that just barely hangs on because while it may pay you less than you could have made at a minimum wage job it still takes 70-80 hours of your time every single week.

To avoid all that spend a little time creating a plan and knowing ahead of time what your pizza restaurant is going to require from you and what it can provide you and then tweak that until it makes sense. There are two places within a block of where I live- just to give you an example. In one, the owner is making a killing, the place is always busy and it's easily putting \$200K cash into the owner's pocket. The other place is dead, the owner is trying to sell but has no takers and he's lost \$50K of his own money in just the first six months he's been operating.

The difference between those two guys? It's as simple as having a plan and following it. Check out our restaurant business plan software- it includes full support and a risk free guarantee. If you are serious about opening a profitable pizza restaurant this is the surest route to success.

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