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1. **MISSION STATEMENT**

[SPECIFY YOUR RESTAURANT NAME] is committed to [INSERT YOUR RESTAURANT’S MISSION STATEMENT IN FULL DETAIL ON THIS SECTION].

1. **RESTAURANT GOALS**

[SPECIFY YOUR RESTAURANT NAME] would like to achieve the following objectives on this operational plan for [INSERT SUBJECT NAME RELEVANT TO YOUR RESTAURANT BUSINESS]:

* For the restaurant to [INSERT FIRST GOAL OF YOUR RESTAURANT BUSINESS FOR THIS OPERATIONAL PLAN].
* For the restaurant to [INSERT SECOND GOAL OF YOUR RESTAURANT BUSINESS FOR THIS OPERATIONAL PLAN].
* For the restaurant to [INSERT THIRD GOAL OF YOUR RESTAURANT BUSINESS FOR THIS OPERATIONAL PLAN].
* For the restaurant to [INSERT FOURTH GOAL OF YOUR RESTAURANT BUSINESS FOR THIS OPERATIONAL PLAN].
* For the restaurant to [INSERT FIFTH GOAL OF YOUR RESTAURANT BUSINESS FOR THIS OPERATIONAL PLAN].
1. **OPERATIONAL PROGRAMS**
	1. **[INSERT NAME FOR PROGRAM 1]**

This program is designed to [INSERT SHORT DESCRIPTION OF PROGRAM 1 ON THIS SECTION].

* + 1. PROGRAM OBJECTIVES

For this program, [SPECIFY YOUR RESTAURANT NAME] aims to accomplish the following:

* To be able to [INSERT PROGRAM OBJECTIVE IN STATEMENT FORM].
* To be able to [INSERT PROGRAM OBJECTIVE IN STATEMENT FORM].
* To be able to [INSERT PROGRAM OBJECTIVE IN STATEMENT FORM].
* To be able to [INSERT PROGRAM OBJECTIVE IN STATEMENT FORM].
	+ 1. ACTIVITIES

Under this program, the restaurant is obliged to carry out the activities as indicated for this program in order for the restaurant to avoid any mishaps or problems relevant to the business operations of the restaurant. Look into these activities presented in tabular form together with the brief descriptions of these activities.

|  |  |
| --- | --- |
| **ACTIVITY** | **DESCRIPTION** |
| [INSERT LIST OF ACTIVITIES UNDER THIS PROGRAM] | [INSERT BRIEF DESCRIPTION OF EACH ACTIVITY LISTED] |

* + 1. OPERATIONAL STRATEGIES

For this program to be executed well for its operational purpose, effective strategies must be procured for the restaurant to accomplish the objectives laid out on this operational plan. These strategies are outlined in the following table:

|  |  |  |  |
| --- | --- | --- | --- |
| **STRATEGY** | **DESCRIPTION** | **ADVANTAGE** | **DISADVANTAGE** |
| [INSERT STRATEGY 1] | [INSERT SHORT DESCRIPTION OF THE STRATEGY] | [INSERT ADVANTAGES OF THIS STRATEGY] | [INSERT DISADVANTAGES OF THIS STRATEGY] |
| [INSERT STRATEGY 2] | [INSERT SHORT DESCRIPTION OF THE STRATEGY] | [INSERT ADVANTAGES OF THIS STRATEGY] | [INSERT DISADVANTAGES OF THIS STRATEGY] |

* + 1. PERFORMANCE EVALUATION

Measuring the performance of the restaurant relevant to the implementation of this program is done with the use of a performance grade set by the restaurant and its management based on different factors. The performance evaluation of this program is outlined as follows:

[INSERT INFORMATION ON HOW YOU WILL EVALUATE YOUR PERFORMANCE ON THE ACTIVITIES OF THIS PROGRAM]

Knowing your progress on this program is essential in order to determine the effectivity of the activities and strategies of this program.

* 1. **[INSERT NAME FOR PROGRAM 2]**

This program, unlike the previous one, is designed to [INSERT SHORT DESCRIPTION OF PROGRAM 2 ON THIS SECTION].

* + 1. PROGRAM OBJECTIVES

[INSERT NAME OF YOUR RESTAURANT BUSINESS] seeks to obtain the following objectives:

* To attain [INSERT PROGRAM OBJECTIVE IN SENTENCE FORM].
* To attain [INSERT PROGRAM OBJECTIVE IN SENTENCE FORM].
* To attain [INSERT PROGRAM OBJECTIVE IN SENTENCE FORM].
* To attain [INSERT PROGRAM OBJECTIVE IN SENTENCE FORM].
	+ 1. ACTIVITIES

For this program, the restaurant is responsible for the execution of these activities laid out to accomplish the objectives of this program.

|  |  |
| --- | --- |
| **ACTIVITY** | **DESCRIPTION** |
| [INSERT LIST OF ACTIVITIES UNDER THIS PROGRAM] | [INSERT BRIEF DESCRIPTION OF EACH ACTIVITY LISTED] |

* + 1. OPERATIONAL STRATEGIES

Working on this program becomes effective with the aid of workable strategies created based on the restaurant’s policies and standards. Take a look at each strategy created to make this program successful.

|  |  |  |  |
| --- | --- | --- | --- |
| **STRATEGY** | **DESCRIPTION** | **ADVANTAGE** | **DISADVANTAGE** |
| [INSERT STRATEGY 1] | [INSERT SHORT DESCRIPTION OF THE STRATEGY] | [INSERT ADVANTAGES OF THIS STRATEGY] | [INSERT DISADVANTAGES OF THIS STRATEGY] |
|  |  |  |  |

* + 1. PERFORMANCE EVALUATION

For the restaurant to identify its progress, a proper measurement guide must be procured to evaluate performance under this program. Progress equates to success of the program as seen on the evaluation guide set below.

[INSERT INFORMATION ON HOW YOU WILL EVALUATE YOUR PERFORMANCE ON THE ACTIVITIES OF THIS PROGRAM]

Effective implementation will result to the success of this program. Follow the data as presented to achieve what needs to be accomplished.

1. **CHARTS**

The following data shows the information laid out on this operational plan in graphical from. Some of these charts are made as reference while others are results of the preliminary implementation procedures.

[INSERT ALL THE CHARTS PRESENTING RELEVANT INFORMATION WITHIN THIS OPERATION PLAN AS SET FOR THE RESTAURANT BUSINESS]

1. **CONTACT PERSON/S**

In case you need further explanation for this operational plan, you can contact the following persons who contributed the ideas laid out on this operation plan.

[INSERT FULL NAME OF RESTAURANT CONTACT PERSON]

[INSERT RESTAURANT POSITION/TITLE]

[INSERT EMAIL ADDRESS OF THIS CONTACT PERSON]

[INSERT RELEVANT CONTACT NUMBER/S]

For [INSERT NAME OF PROGRAM 1], contact:

[INSERT FULL NAME OF RESTAURANT CONTACT PERSON FOR PROGRAM 1]

[INSERT RESTAURANT POSITION/TITLE]

[INSERT EMAIL ADDRESS OF THIS CONTACT PERSON]

[INSERT RELEVANT CONTACT NUMBER/S]

For [INSERT NAME OF PROGRAM 2], contact:

[INSERT FULL NAME OF RESTAURANT CONTACT PERSON FOR PROGRAM 2]

[INSERT RESTAURANT POSITION/TITLE]

[INSERT EMAIL ADDRESS OF THIS CONTACT PERSON]

[INSERT RELEVANT CONTACT NUMBER/S]