

Cafe Profitability

Dreaming of opening your own cafe?
Wondering whether you can afford it?
Or does your current cafe not seem
to be as busy as it should?



Would you like to beat the statistics and not become one of the 95% of the hospitality businesses that opens, only to close in 2 years or less? Knowledge and planning are the key to success.

For the last 25 years I have been in the hospitality industry as an employee and employer. Having owned and run an Espresso Bar and Cafés, I understand the day to day challenges and how the costs of running a business can overtake the takings, making it non profitable. I have also experienced the delicate balance required when juggling between family and business.

From this experience I have developed strategies to overcome such challenges, to help you survive in this competitive industry. Practical strategies to ensure you remain competitive and focused.

Strategies such as:

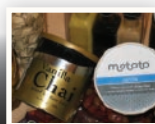
- Food Costing.
- Profitable Menu Design.
- Cost Effective Marketing Strategies.
- Working On Your Business, Not In It.
- Consumer Awareness.
- Allergen, Organic and Vegan markets.

I can help you to develop personalised key strategies and processes to ensure your business is on the right track to achieve profitable outcomes. Or to help you to decide whether the café industry is really right for you.

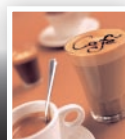
Insight and planning could save you thousands of dollars and precious time in the future.



Adelaide Hills Gourmet Foods



Product Representation



Coffee Training



Wholesale Cafe Food



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