

Welcome to the world of Sahibmateam

20 Point critical tasks & duties before opening a new restaurant, but in no particular order.



1. Build a business plan
2. Planning menus
3. Business name registration
4. Hire employees
5. Liquor license
6. Marketing
7. Marketing plan
8. Customer service
9. Find the perfect location
10. Food preparation
11. Inventory management
12. Staff tasting of new menu items
13. Procurement of equipment
14. Finding preferred suppliers
15. Ensure you commit to the Food Act. of the chosen country
16. Set agenda for the staff meeting
17. Floor plan
18. Departmental SOP

19. Kitchen operational licenses

20. POS system

New restaurants often have a pre-opening event, sometimes called a 'soft' opening, when the kitchen is stocked, the equipment is in place, managers and waitstaff are hired and trained, but the restaurant is not officially open.

Pre-opening events serve three essential functions:

1. They are dress rehearsal for the entire team.
2. They provide an exclusive first look of your restaurant to key players in your community.
3. They give you an opportunity to receive critical feedback and make changes before you open your doors to paying customers.

Kind regards,

Rudolph de Kock

Senior Managing Partner

M: + 27 (65) 501 0284

W: + 971 (56) 966 8796

E: Rdekock@Sahibmateam.com