

Retail Business Plan Project

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Mission Statements

Aramark:

To deliver experiences that enrich and nourish lives.



Lafayette General Medical Hospital:

To Restore, Maintain and Improve Health



Business Objectives

Goal 1: Increase total retail sales by 3% and implement an array of new and unique items that introduce healthier and tastier selections of ethnic foods that induce culture shock and delight the focused audience.

Objective: Increase total sales in the bistro by 3% in 8 days.

Business Objectives

Goal 2: Increasing overall customer satisfaction.

Objective: Obtain at least 80% in overall customer satisfaction by providing excellent quality and quantity of food consistently and delivering excellent customer service upon each interaction on a daily basis that enhances the rapport with customers through responsiveness to needs and requests.

Company Summary

Aramark

- Food Service Industry for over 80 years
- 2 billion meals every year
- Offers services in 21 countries
- Headquarters located in Philadelphia, Pennsylvania
- Been in top 3 of food management.com's
 TOP 50 for 4 years
- Offers services to
 - Educational institutions
 - Healthcare
 - Sports teams
 - etc...



Company Summary

<u>Lafayette General Medical Hospital (LGMC)</u>

- Community-owned, Non-profit health system¹
- Established in 1911¹
- 342 beds¹
- Recipient of the Women's Choice Award as one of America's 100 Best Hospitals for Patient Experience in 2015²





Lafayette General Medical Center Website http://www.lafayettegeneral.com Pubslished 2017. Accessed February 12, 2016.

^{2.} Womens Choice Awards. https://www.womenschoiceaward.com Published 2017. Accessed February 12, 2016.

Company Summary

• In 2015³

3.

- o 335 daily census
- o 25,242 inpatient discharges
- 145,821 emergency room visits
- Aramark and LGMC
 - Aramark ended its Environmental Services contract with LGMC in October 2016.
 - Aramark is still contracted for:
 - Patient food service
 - Retail
 - Vending
 - Catering Services

Market Analysis

Boulevard Bistro Open 7 days a week

Breakfast – 6:30 a.m. to 10:30 a.m.

Grill – 6:30 a.m. to 10 a.m.

Lunch & Dinner – 11 a.m. to 7 p.m.



Market Analysis

<u>Local Competitors</u>

- 1. Chipotle
- 2. ACME Taco & Burger
- 3. Urbano's Taqueria
- 4. Oh My Taco
- 5. Taco Sisters
- 6. Agave
- 7. Taco Bell
- 8. Izzo's Illegal Burrito

















Market Analysis- Market Comparison

	Chipotle	ACME	Urbano's	Oh My Taco	Taco Sisters	Agave	Taco Bell	Izzo's
Soft Chicken Taco (3)	\$6.50	\$8.00	\$3.75 (1 taco) \$11.25	\$3.75 (1 taco) \$11.25	\$5.50 (1 taco) \$16.50	\$8.95 (2 tacos) \$13.43	\$1.79 (1 taco) \$5.37	\$6.49
Soft Steak Taco (3)	\$7.50	\$8.00	\$4.75 (1 taco) \$14.25	\$4.00 (1 taco) \$12.00	\$6.20 (1 taco) \$18.60	\$8.95 (2 tacos) \$13.43	\$2.49 (1 taco) \$7.47	\$6.49
Chicken Burrito Bowl	\$6.50	N/A	N/A	N/A	N/A	N/A	\$6.49	\$7.99
Steak Burrito Bowl	\$7.50	N/A	N/A	N/A	N/A	N/A	\$7.99	\$8.49
Lettuce Wrap	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
Side	\$1.95	\$3.00	\$3.50	\$1.95	\$3.50	\$2.95	\$1.49	\$2.99
Fountain Large Drink	\$2.10	\$1.75	\$3.50	\$2.00	\$2.00	\$1.99	\$1.99	\$2.49
Combo Price	No Combo	No Combo	No Combo	No Combo	No Combo	No Combo	\$5.39	2 tacos, one drink, chips & queso (\$6.99)

Market Analysis-- Averages

Competitors	Competitors' Average		
Soft Chicken Taco (3)	\$9.84		
Soft Steak Taco (3)	\$10.59		
Chicken Burrito Bowl	\$6.99		
Steak Burrito Bowl	\$7.99		
Lettuce Wrap	N/A		
Side	\$2.67		
Fountain Large Drink	\$2.23		
Combo Price	\$6.19		

SWOT Analysis (Internal Factors)

Strengths

- 3-week cycle menu employees and guests who eat at the bistro every day can still enjoy variety of selections
- Excellent reputation of quality customer service
- No inner competition only cafeteria in the hospital
- Competitive menu prices
- Attractive appearance
- Easy location for employees

Weaknesses

- Employee shortage may cause delays in food production, line waiting times, and overall customer satisfaction
- Hot/cold serving stations and Grab-N-Go station frequently not restocked on time before opening for breakfast and re-opening for lunch
- Medium sized dining room

SWOT Analysis (Internal Factors)

Strengths

- Visibility of nutritional information and item ingredients (Healthy for Life)
- Safety and sanitation standards
- Variety of hot menu options
- Attracts local business workers from surrounding areas due to low plate lunch/dinner prices
- Large windows allowing natural light to shine in

Weaknesses

- Poor social media presence
- Offering Aramark designed recepies, not particularly favorable to
 Cajun/Creole preferences
- Long grill line
- Not many sales in deli station
- No cultural variety, for example: asian, korean items

SWOT Analysis (External Factors)

Opportunities

 Staying up to date with latest food trends to increase revenue and customer volume and satisfaction

Threats

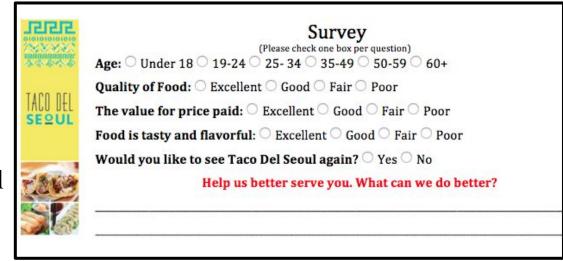
- Prices are too low compared to outside market
- Consistently promoting southern creole/cajun meal options-according to verbal survey, customers would like to see ethnic foods from around the world

Market Segmentation

Preliminary Survey

Taste Testing and customer surveys' were distributed March 1st to March 3rd 2017.

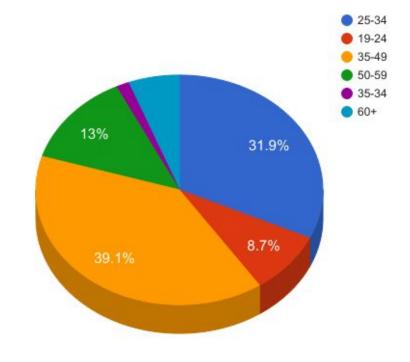
69 surveys were completed and returned





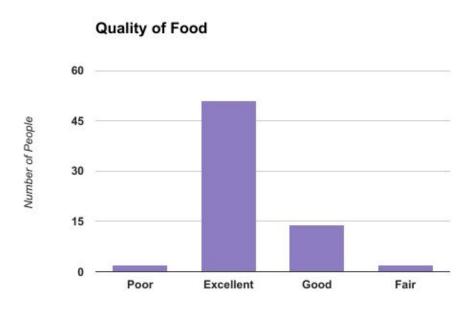
39.1% of the population that purchased Taco Del Seoul were between the ages of 35-49 years old.

31.9% of the population that purchased Taco Del Seoul were between the ages of 25-34 years old.



Quality of Food

An overwhelming majority of the people claimed the quality of food was "Excellent".



Value for Price Paid

A vast majority of the participants agreed that the price of the food was excellent or good in terms of value.



Positive Comments

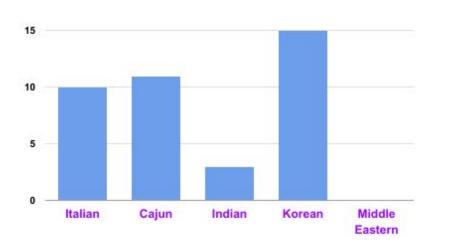
- Shrimp and chicken good taste
- Great ideas and flavors
- Side spring roll is nice
- Tasty, fresh, different variety
- Mango Salsa was delicious
- Love to see this as an everyday option

Negative Comments

- Slightly larger portion preferred
- Lettuce bibb had dirt on it
- Add cheese
- Need wheat wraps

Target Market





Consumer Verbal Survey

Number of Individuals

Random patrons of the hospital cafeteria were asked exactly what type of food they would like to be introduced as a promotional item in the hospital.

Target Market

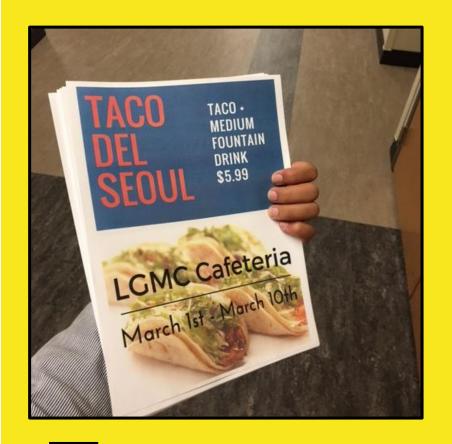
- LGMC customers
- Who visit the cafeteria at least once weekly.

Based on the Market Analysis and Market Segmentation

- Female hospital employees
- Who purchase food at the hospital 3-5 times weekly.
- Who are interested in tasting new foods with a Korean influence

Marketing Strategy

- Each nurses station on main tower and west tower were handed flyers
- 2. Verbal advertisement to coworkers



Marketing Strategy

Flyers with description of Taco Del Seoul were placed on each table every day for 4–5 days prior to start date.



Marketing Strategy

Banner was placed near station to advertise





Mr. Sanders

Production Supervisor

 In charge of preparing the protein on daily basis (chicken, flank steak, and shrimp)



Mr. Josh

Production Supervisor

- Ordering produce (ex, lettuce, mango, etc.)
- Prepping for the following day-- slaw and marinating proteins



Mrs. Mariela Catering Cook

 Made Thai Mango Salsa, Salsa Verde, and Salsa Roja



Mrs. Brenda Food Service Worker

Fried egg rolls



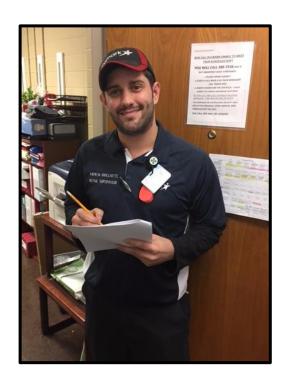
Mr. Teyerance Sous Chef

Assisted in any way possible



Ms. Alexis
Cashier

Assisted in marketing



Mr. AndrewRetail SupervisorAssisted in serving

Equipment Resources

All equipment resources were already in house and no additional purchases were needed to carry out this restaurant promotion.

Food Processor	Strainer	Refrigerator	Convection Oven	
Freezer	Freezer Tongs		Vegetable Slicer	
Orange Peeler for Limes	Fryer for Spring Rolls	Chafing Dish to keep meats hot	²⁄₃ pans	
2 ½ deep size pans	6 Hour Chafing dish fuel	Lighter	4 oz spoodles	
Grill to cook meats	Aluminum Baking Pans	Stainless Steel Mixing bowls	Disher 1.77 oz	
Disher 2.78 oz	Blender	Stainless Steel Mobile Mixing Bowl Stand 80 qt	Immersion Blender- Turbo	

Food Resources

In house

- Chicken
- Flank Steak
- Shrimp
- Cabbage
- Jalapenos
- Basil
- Romaine Lettuce
- Red Bell Peppers
- Veggie Egg Rolls
- 6' Flour Tortillas

Needed to Order

Item Code	Description	Count	Price	Total Price
26013EA	Cilantro 30 ct	2	\$2.65	\$5.30
460112EA	Lime 150/175 ct	3	\$3.55	\$10.65
37043LB	Ginger, Whole 30#	3	\$5.60	\$16.80
61203LB	Radish, Daikon 40#	3	\$3.44	\$10.32
4695CASE	Mango, Peel & Half 2/1#	3	\$15.55	\$46.65
4542CASE	Lettuce, Bibb Hydro Living 12 ct	2	\$34.00	\$68.00
67015LB	Tomatillo Bulk	1	\$4.40	\$4.40

All items were ordered as needed

Sales

Sales on Day 1-- 03/01/2017

Combos

Chicken Taco Del Seoul Combo: \$5.99

SOLD: 6

Shrimp Taco Del Seoul Combo: \$6.49

SOLD: 12

COMBO TOTAL SALES: \$113.82

Individual Items

Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 21

Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49

SOLD: 30

TOTAL SALES: \$269.49

Side

Veggie Spring Roll: \$1.49 each

SOLD: 35

TOTAL SALES: \$52.15

Total Sales for Day 1:

\$435.46

Sales on Day 2-- 03/02/2017

Combos

Chicken or Steak Taco Del Seoul Combo: \$5.99

SOLD: 30

COMBO TOTAL SALES: \$ 179.70

Individual Items

Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 34

TOTAL SALES: \$169.66

Side

Veggie Spring Roll: \$1.49 each

SOLD: 43

TOTAL SALES: \$64.07

ERROR (NO SHRIMP OFFERED ON THIS DAY)

Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49

SOLD: 4

TOTAL SALES: **\$21.96**

Total Sales for Day 2:

\$435.39

Sales on Day 3-- 03/03/2017

Combos

Chicken Taco Del Seoul Combo: \$5.99

SOLD: 8

Shrimp Taco Del Seoul Combo: \$6.49

SOLD: 7

COMBO TOTAL SALES: \$ 93.35

COMBO TOTAL SALES RECEIVED DUE
TO ERROR: \$86.42

Individual Items

Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 15

Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49

SOLD: 4

TOTAL SALES: \$96.81

Total Sales for Day 3:

\$204.09

Side

Veggie Spring Roll: \$1.49 each

SOLD: 14

TOTAL SALES: \$20.86

WHY DID SALES DROP?

On this day there were a variety of seafood items available (lent season) such as:

- Shrimp platter and fries for less price then the shrimp taco
- Fried fish
- Salmon

Sales on Day 4-- 03/06/2017

Combos

Chicken or Steak Taco Del Seoul Combo: \$5.99

SOLD: 15

COMBO TOTAL SALES: \$ 89.85

COMBO TOTAL SALES RECEIVED DUE

TO ERROR: \$83.91

Individual Items

Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 38

TOTAL SALES: \$189.62

Side

Veggie Spring Roll: \$1.49 each

SOLD: 24

TOTAL SALES: \$35.76

ERROR

Chicken or Steak Taco Del Seoul Combo price was entered incorrectly.

Loss of \$5.94

Total Sales for Day 4:

\$309.29

Sales on Day 5-- 03/07/2017

Combos

Chicken or Steak Taco Del Seoul Combo: \$5.99

SOLD: 21

COMBO TOTAL SALES: \$125.79

Individual Items

Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 44

TOTAL SALES: \$219.56

Side

Veggie Spring Roll: \$1.49 each

SOLD: 31

TOTAL SALES: \$46.19

Total Sales for Day 5:

\$391.54

Sales on Day 6-- 03/08/2017

Combos

Chicken Taco Del Seoul Combo: \$5.99

SOLD: 14

Shrimp Taco Del Seoul Combo: \$6.49

SOLD: 12

COMBO TOTAL SALES: \$161.74

Individual Items

Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 30

Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49

SOLD: 31

TOTAL SALES: \$319.89

Side

Veggie Spring Roll: \$1.49 each

SOLD: 38

TOTAL SALES: \$56.62

Total Sales for Day 6:

\$538.25

Sales on Day 7-- 03/09/2017

Combos

Chicken or Steak Taco Del Seoul Combo: \$5.99

SOLD: 12

COMBO TOTAL SALES: \$71.88

Individual Items

Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 46

TOTAL SALES: \$229.54

Side

Veggie Spring Roll: \$1.49 each

SOLD: 42

TOTAL SALES: **\$62.58**

Total Sales for Day 7:

\$364.00

Sales on Day 8-- 03/10/2017

Combos

Chicken Taco Del Seoul Combo: \$5.99

SOLD: 6

Shrimp Taco Del Seoul Combo: \$6.49

SOLD: 6

COMBO TOTAL SALES: \$74.88

Individual Items

Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99

SOLD: 6

Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49

SOLD: 35

TOTAL SALES: \$222.09

Side

Veggie Spring Roll: \$1.49 each

SOLD: 63

TOTAL SALES: \$93.87

Total Sales for Day 8:

\$390.84



Total Sales \$3,068.76

Sales Analysis Summary

Menu Item	Avg Menu Cost	Cafe Charging Price	Profit Per Item
Taco (3)	\$2.18	\$4.99	\$2.81
Lettuce Wrap	\$2.35	\$4.99	\$2.64
Rice Bowl	\$2.01	\$4.99	\$2.98
Side	\$0.64	\$1.49	\$0.85

Sales Analysis Summary

Total Sales should have been \$3,107.80

Total Sales Obtained \$3,068.76

Due to **error** in pricing in register a loss of \$39.04 was incurred.

Sales				
Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap \$4.99	234 SOLD \$1,167.66			
Shrimp Taco/Burrito Bowl/Lettuce Wrap Sales Price \$5.49	104 SOLD \$570.96			
Chicken or Steak Taco Del Seoul Combo \$5.99	112 SOLD \$670.99			
Shrimp Taco Del Seoul Combo \$6.49	41 SOLD \$266.09			
Vegetable Spring Rolls \$1.49	290 SOLD \$432.10			
TOTAL SALES	781 ITEMS SOLD \$3107.80			

Project Day





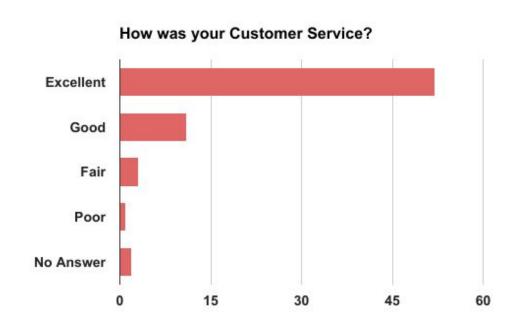


Evaluation

Focusing on customer service from the first interaction:

- Beginning with a warm smile
- Ending with a courteous, "Thank You"

This was the initial step to add personal touch and interaction which also positively reflected increased revenue.



Evaluation

- At LGMC, the average sales for three weeks is \$28,852.
- The original goal was to increase total retail revenue sales by 3%.
- The retail revenue for the week of the promotion was a whopping \$30,801, which is a 6.75% increase in total revenue.

Minor Changes for the future?

Wait Time

Line at the station went out the door.

 To decrease customer wait time, having an additional employee during peak times would be advisable.

Minor Changes for the future?

Prepping Enough Items the day before

Sufficient salsa was not prepared to last through the day.

 Preparing 2-3 days of salsa in bulk to prevent shortage while serving the customer would be beneficial.

Minor Changes for the future?

Communicating Effectively

Approximately \$39 was lost due to miscommunication between POS System and Cashiers.

 It is critical that prices are conveyed properly to prevent cashier and system errors and loss of revenue.



Few of the Employees that Savored Taco Del Seoul







Verbal Consent for pictures was received by each individual