# Retail Business Plan Project 

## Alisha Mukadam

## Outline

- Mission Statement
- Business Objectives
- Company Summary
- Market
- Market analysis
- Market Segmentation
- Target Market
- Strategy
- Marketing strategy
- Resource review
- Financial data
- Evaluation
- Conclusion


## Mission Statements

Aramark:
To deliver experiences that enrich and nourish lives.

## aramark ${ }^{\circ}$

Lafayette General Medical Hospital:
To Restore, Maintain and Improve Health

## Lafayette General 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 8o 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

## Lafavette General Medical Hospital (LGMC)

- Community-owned, Non-profit health system ${ }^{1}$

- Established in $1911^{1}$
- 342 beds $^{1}$
- Recipient of the Women's Choice Award as one of America's 100 Best Hospitals for Patient Experience in $2015^{2}$



## Company Summary

- $\operatorname{In} 2015^{3}$
- 335 daily census
- 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 $\not \subset{ }^{\circ}$ Dinner - 11 a.m. to 7 p.m.


## Market Analysis

Local Competitors

1. Chipotle
2. ACME Taco $\mathbb{\delta}$ 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 | lzzo's |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Soft Chicken Taco <br> (3) | \$6.50 | \$8.00 | $\begin{gathered} \$ 3.75 \\ (1 \text { taco }) \\ \$ 11.25 \end{gathered}$ | $\begin{gathered} \$ 3.75 \\ (1 \text { taco }) \\ \$ 11.25 \end{gathered}$ | $\begin{gathered} \$ 5.50 \\ (1 \mathrm{taco}) \\ \$ 16.50 \end{gathered}$ | $\$ 8.95$ $(2$ tacos $)$ $\$ 13.43$ | $\begin{gathered} \$ 1.79 \\ (1 \text { taco }) \\ \$ 5.37 \end{gathered}$ | \$6.49 |
| Soft Steak Taco (3) | \$7.50 | \$8.00 | $\begin{gathered} \$ 4.75 \\ (1 \text { taco }) \\ \$ 14.25 \end{gathered}$ | $\begin{gathered} \$ 4.00 \\ (1 \text { taco }) \\ \$ 12.00 \end{gathered}$ | $\begin{gathered} \$ 6.20 \\ (1 \text { taco }) \\ \$ 18.60 \end{gathered}$ | $\$ 8.95$ $(2$ tacos $)$ $\$ 13.43$ | $\begin{gathered} \$ 2.49 \\ (1 \text { taco }) \\ \$ 7.47 \end{gathered}$ | \$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 | $\mathrm{N} / \mathrm{A}$ |
| 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


## Market Segmentation- Preliminary Survey Results

## Age

$39.1 \%$ 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.


## Market Segmentation- Preliminary Survey Results

## Quality of Food

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

Quality of Food


## Market Segmentation- Preliminary Survey Results

Value for Price Paid

## 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.


## Market Segmentation- Preliminary Survey Results

## 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

## What type of food they would like to be introduced as a promotional item in the hospital?

20


## Consumer Verbal Survey

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

1. 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


## Employee Resource Review



## 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


## Employee Resource Review



Mrs. Mariela
Catering Cook

- Made Thai Mango Salsa, Salsa Verde, and Salsa Roja


Mrs. Brenda
Food Service Worker

- Fried egg rolls


## Employee Resource Review



Mr. Teyerance
Sous Chef

- Assisted in any way possible


## Employee Resource Review



Ms. Alexis
Cashier

- Assisted in marketing


Mr. Andrew
Retail Supervisor

- Assisted in serving


## Eauidment 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 | Tongs | Cutting board | Vegetable Slicer |
| Orange Peeler <br> for Limes | Fryer for <br> Spring Rolls | Chafing Dish to <br> keep meats hot | $2 / 3$ pans |
| 2 1/2 deep size <br> pans | 6 Hour <br> Chafing dish <br> fuel | Lighter | 4 oz spoodles |
| Grill to cook <br> meats | Aluminum <br> Baking Pans | Stainless Steel <br> Mixing bowls | Disher 1.77 oz |
| Disher 2.78 oz | Blender | Stainless Steel <br> Mobile Mixing <br> Bowl Stand 80 qt | Immersion Blender- <br> Turbo |

## Food Resources

## In house

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

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

All items were ordered as needed

Sales

## Sales on Day 1-- 03/01/2017

| Combos | Individual Items |
| :---: | :---: |
| Chicken Taco Del Seoul Combo: \$5.99 | Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99 |
| SOLD: 6 | SOLD: 21 |
| Shrimp Taco Del Seoul Combo: \$6.49 | Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49 |
| SOLD: 12 | SOLD: 30 |
| COMBO TOTAL SALES: \$113.82 | TOTAL SALES: \$269.49 |

## Total Sales for Day 1:

$\$ 435.46$

## Sales on Day 2-- 03/02/2017



Total Sales for Day 2:
$\$ 435.39$

## 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

## Sales on Day 3-- 03/03/2017



## Sales on Day 4-- 03/06/2017

| Combos | Individual Items |
| :---: | :---: |
| Chicken or Steak Taco Del Seoul Combo: \$5.99 | Chicken or Steak Taco/Burrito Bowl/Lettuce Wrap: \$4.99 |
| SOLD: 15 | SOLD: 38 |
| COMBO TOTAL SALES: \$ 89.85 | TOTAL SALES: \$189.62 |
| COMBO TOTAL SALES RECEIVED DUE <br> TO ERROR : \$83.91 |  |

## Total Sales for Day 4:

## 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

## Sales on Day 5-- 03/07/2017


Side
Veggie Spring Roll: \$1.49 each
SOLD: 31
TOTAL SALES: $\$ 46.19$

## Total Sales for Day 5:

## Sales on Day 6-- 03/08/2017

| Combos | Individual Items | Side |
| :---: | :---: | :---: |
| Chicken Taco Del Seoul Combo: \$5.99 | Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99 | Veggie Spring Roll: \$1.49 each |
| SOLD: 14 | SOLD: 30 | SOLD: 38 |
| Shrimp Taco Del Seoul Combo: \$6.49 | Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49 | TOTAL SALES: \$56.62 |
| SOLD: 12 | SOLD: 31 |  |
| COMBO TOTAL SALES: \$161.74 | TOTAL SALES: \$319.89 |  |

## Total Sales for Day 6:

$\$ 538.25$

## Sales on Day 7-- 03/09/2017



## Total Sales for Day 7:

## Sales on Day 8-- 03/10/2017

| Combos | Individual Items |
| :---: | :---: |
| Chicken Taco Del Seoul Combo: \$5.99 | Chicken Taco/Burrito Bowl/Lettuce Wrap: \$4.99 |
| SOLD: 6 | SOLD: 6 |
| Shrimp Taco Del Seoul Combo: \$6.49 | Shrimp Taco/Burrito Bowl/Lettuce Wrap: \$5.49 |
| SOLD: 6 | SOLD: 35 |
| COMBO TOTAL SALES: \$74.88 | TOTAL SALES: \$222.09 |

## Total Sales for Day 8:



## 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

 \$3,107.80Total 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 <br> Bowl/Lettuce Wrap <br> $\$ 4.99$ | 234 SOLD <br> $\$ 1,167.66$ |
| Shrimp Taco/Burrito Bowl/Lettuce <br> Wrap Sales Price <br> $\$ 5.49$ | 104 SOLD |
| $\$ 570.96$ |  |
| Chicken or Steak Taco Del Seoul |  |
| Combo |  |
| $\$ 5.99$ |  |$\quad$| 112 SOLD |
| :---: |
| $\$ 670.99$ |

## 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 $\mathbf{\$ 3 0 , 8 0 1}$, 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.








