

Top Restaurant, NIPAM

JOHN & PENNY GROUP (PTY) LTD

TOP CATERING

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1. Background and Introduction

Top Food restaurant will be a high quality yet moderately priced restaurant to be suited at NIPAM premises, Paul Nash Street in Windhoek's Olympia suburb. A variety of steaks and chops of beef, mutton/lamb and pork origin will be on the main menu with a touch of additional desserts, starters as well as soft and alcoholic beverages. The menu will be flexible to seasons' demand to take full advantage of both demand and supply.

The restaurant will be owned and will be operated by John & Penny Group (Pty) Ltd concurrently with internal catering of conferences held at NIPAM. The enterprise will appeal to a broad base of customers by positioning itself as premier provider of high quality meals, quaint dining environment and warm customer service to every customer, all at a reasonable price.

2. Objectives

Quality - To provide high quality meals and relaxed atmosphere at all times without compromise.

Service Delivery – To offer superior inclusive customer service to each customer that comes through the door for each customer to feel valued and want to come back tomorrow.

Variety - To have a broad products and service package that sufficiently serve the diverse needs of religious, cultural and medical origin.

Prices – To charge fair and competitive prices that are high enough to cover the overheads and profitability but not too high to rip-off the customers.

3. Products and Services

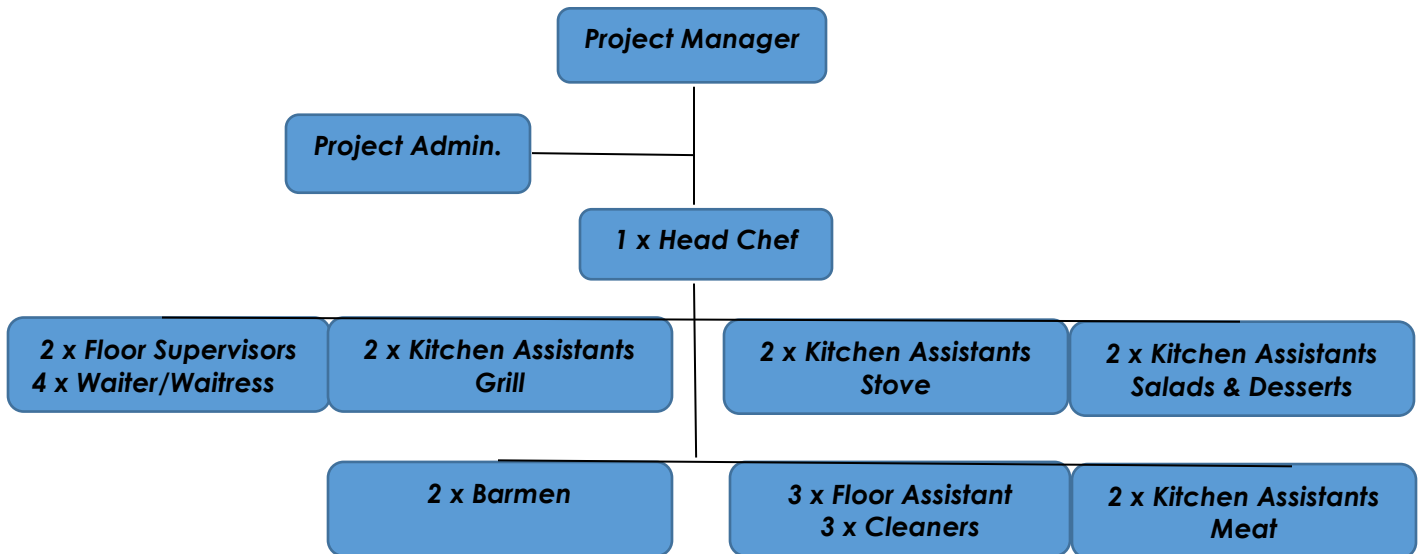
In addition to formal restaurant and NIPAM conferences and workshop internal catering, Top Foods intend to provide catering services for:

- Birthdays
- Graduations
- Baptisms and Confirmations
- Family and School Reunions
- Team building and/or business luncheons
- Fundraising
- Historical Celebrations i.e. Independence/Heroes Day
- Sport matches e.g. world cup final, etc.
- Informal braai and weekend turn-ups

4. Management and Operational Plan

As previously stated, Top Restaurant will be fully owned, run and managed by John & Penny Group (Pty) Ltd under its Top Foods division. There will be no sub-contract of any type, hence, J&P Group will directly account to NIPAM in every regard of the project.

The project will be headed by the Restaurant Manager and a Head Chef as per structure:



Manager: Overall and directly management of the day-to-day restaurant activities.

Administrator: Responsible for all Clerical work such stock ordering, stock take, invoices and accounts

Head Chef: Directing of all kitchen activities, mostly the food preparation and handling

Grill: Fish and grilled steaks

Stove: Seafood and pan-fliers

Meat: Ungrilled meat

Salads & Desserts: Preparation of all salads, starters and desserts

Waiter/Waitress: Customers' orders, information and serving

Barmen: Beverages and snack tendering

Floor Assistants: Hygiene and cleanliness

The working days and hours will be:

- Monday – Friday: 07h30 – 22h00
- Saturday and Public Holidays: 08h00 – 21h00
- Sunday: Closed

5. Menu

5.1. Breakfast

- Omlette
- Toast
- Tea/Coffee
- Cereals
- Jungle Oats
- Fruit Salad
- Warm Croissant
- Mini Breakfast (1 x Egg, Bacon, Sausage, Mushroom and Tomatoes)
- Farm House Breakfast (2 x Eggs, Bacon, Sausages, Mushroom and Tomatoes)
- French toast
- Bacon and Parmesean Scrambled eggs

5.2. Main Meals

- Beef T-Bone
- Beef Rump Steak
- Beef Chops
- Matangara
- Dry Meat
- Beef Lasagne
- Pork Schnitzel
- Pork Spare Rib
- Pork Isbien
- Pork Chops
- Lamb Chops
- Hake Fillet

- Full and Half Marathon Chicken
- Omagungu

All steaks and chops will be 350g, served with:

- Rice
- Spaghetti
- Pap - Maize/Mahangu
- Mashed Potato
- Chips/Potato Wedges
- Vegetables
- Greek Salad

5.3. *Light Menu*

- Fish & Chips
- Smoked/Cheese Russian & Chips
- Smoked/Cheese Vienna & Chips
- Smoked/Cheese Russian
- Smoked/Cheese Vienna
- Hamburger
- Hot Dog
- Toasted Sandwiches
- Bacon & Eggs Toast
- Snack Basket

5.4. *Starters*

- Soup of the Day
- Chicken Salad
- Greek Salad
- Veggie Kish

5.5. Dessert

- Chocolate fondant
- Baked Cheese Cake
- Malva Pudding
- chocolate mouse
- Fruit salad
- Hot Chocolate
- Tea/Coffee