

FAST FOOD CENTRE

NORTH INDIAN

1. INTRODUCTION

A North Indian fast-food restaurant serves a variety of traditional and contemporary dishes from the northern region of India. Known for its rich flavors and diverse range of cuisines, the restaurant aims to offer quick, delicious, and authentic meals that capture the essence of North Indian Street food. Popular items often include items like **chole bhature**, **samosas**, **aloo tikki**, **kebabs**, **paneer tikka**, **naan**, and various curries like **butter chicken** and **dal makhani**.

The concept of a fast-food restaurant focuses on convenience, offering meals in a fast, efficient manner without compromising on flavor or authenticity. Customers can expect a comfortable, vibrant ambiance with an emphasis on delivering quick service for busy individuals and families alike.



The North Indian fast-food restaurant has immense potential for success, driven by the growing demand for diverse, flavorful, and convenient meal options. By offering a combination of traditional favorites, fusion innovations, and customer-

focused services, such restaurants can stand out in a competitive market. Expanding the customer experience through innovative offerings like online ordering, catering services, DIY kits, and interactive dining options can further strengthen the brand, helping to attract a wide and loyal customer base.

2. MARKET POTENTIAL

- **Growing Demand for Indian Cuisine:** Indian food, especially North Indian cuisine, is becoming increasingly popular globally due to its rich flavors, diversity, and vegetarian-friendly options. The rising demand for ethnic foods and fusion options provides ample market potential for a North Indian fast food restaurant.
- **Urbanization and Busy Lifestyles:** With the rapid urbanization and hectic schedules of people, the demand for quick, yet quality meals is growing. North Indian fast food restaurants cater to this need by offering convenient dining experiences with high-quality food served quickly.
- **Increasing Popularity of Vegetarian and Vegan Options:** North Indian cuisine offers a wide variety of vegetarian and vegan dishes, which are increasingly sought after by health-conscious consumers and those following plant-based diets. The market is expanding as more people look for healthier, plant-based fast food options.
- **Tech-Savvy Consumer Behavior:** The rise of food delivery apps and online ordering platforms is further expanding the market for North Indian fast food. With consumers preferring delivery and takeout options, restaurants that can leverage technology and offer efficient service will have a competitive edge.
- **Global Expansion Potential:** As North Indian cuisine garners more international attention, there is potential for fast food outlets to expand

beyond local markets into international ones, especially in areas with a large South Asian diaspora.

3. SERVICES PROVIDED



- **Fast Food Menu with Traditional North Indian Dishes:** The restaurant offers a wide selection of street food items like **chole bhature**, **pav bhaji**, **bhel puri**, and **chaat**. Main course dishes like **dal makhani**, **kadhai paneer**, **butter chicken**, and various types of **naan** are served with a variety of accompaniments like **raita**, **pickles**, and **salads**.
- **Vegetarian and Non-Vegetarian Options:** A diverse menu caters to both vegetarian and non-vegetarian customers, offering authentic preparations of both types of dishes.
- **Combo Meals:** For convenience and value, combo meals offer a combination of popular dishes such as **samosas with chole**, **dal makhani with naan**, or **butter chicken with rice**, often at a discounted price.

- **Takeout and Delivery Services:** Customers can easily order food for takeout or delivery, providing flexibility for busy individuals or families who want to enjoy their meal at home or in the office.
- **Catering Services:** The restaurant may offer catering services for small and large events, providing bulk orders of popular North Indian dishes for parties, office gatherings, or celebrations.
- **Beverages:** Traditional drinks like **lassi**, **masala chai**, and **sugarcane juice** may be offered alongside sodas and juices, complementing the rich flavors of the food.
- **Customization Options:** Some restaurants allow customers to customize their dishes, adjusting spice levels or adding extra toppings based on personal preferences.
- **Efficient Service:** Given the fast-food concept, the restaurant ensures a quick and seamless customer experience with a focus on reducing wait times while maintaining food quality.

4. CAPIATL ASSETS

- **Kitchen Equipment**



- **Refrigerator**



- **Fryer**



PROJECT AT A GLANCE - TOP SHEET

1 Name of the Beneficiary **XXXXXXX**

2 Constitution(Legal Status) **Individual**

3 Father/Spouse Name **XXXXXXX**

4 Unit Address **XXXXXX**

Taluk/Block: **XXXXXXX**

District : **XXXXXXX**

Pin: **XXXXXXX**

E-Mail : **XXXXXXX**

Mobile **XXXXXXX**

State: **XXXXXXX**

5 Cost of Project	:	Rs.	8.11	in Lakhs
(i) Capital Asset			6.00	in Lakhs
(ii) Furniture & Fixtures			1.00	in Lakhs
(iii) Working Capital Required			1.11	in Lakhs

6 Means of Finance	:	Rs.		
(i) Term Loan			6.30	in Lakhs
(ii) Working Capital			1.00	in Lakhs
(iii) Own Capital			0.81	in Lakhs
			8.11	in Lakhs

7 Debt Service Coverage Ratio : **2.10**

8 Break Even Point : 52.90%

9 Capital Asset : Kitchen equipment, cooking range, refrigerator, fryer, gas stoves, etc.

10 Employment : 6

11 Power Requirement : 5.00

12 Name of the project / business activity : Fast Food Centre-North Indian

PROJECTED CASH FLOW STATEMENT

PARTICULARS	YEAR-I	YEAR-II	YEAR-III	YEAR-IV
<u>SOURCES OF FUND</u>				
Capital	0.81	-	-	-
Reserve & Surplus	2.29	2.71	3.24	3.72
Depriciation & Exp. W/off	1.00	0.86	0.73	0.63
Increase in Cash Credit	1.00	-	-	-
Increase In Term Loan	6.30	-	-	-
Increase in Creditors	0.12	0.02	0.02	0.02
Increase in Provisions	0.50	0.03	0.03	0.03
TOTAL :	12.02	3.61	4.02	4.39
<u>APPLICATION OF FUND</u>				
Increase in Fixed Assets	7.00	-	-	-
Increase in Debtors	0.59	0.08	0.08	0.09
Repayment of Term Loan	1.26	1.68	1.68	1.68
Drawings	1.50	1.75	2.00	2.50
TOTAL :	10.35	3.51	3.76	4.27
Opening Cash & Bank Balance	-	1.68	1.78	2.03
Add : Surplus	1.68	0.10	0.26	0.12
Closing Cash & Bank Balance	1.68	1.78	2.03	2.16

PROJECTED BALANCE SHEET

PARTICULARS	YEAR-I	YEAR-II	YEAR-III	YEAR-IV
<u>SOURCES OF FUND</u>				
Capital Account	-	1.60	2.57	3.81
Add: Addition	0.81			
Add : Net Profit	2.29	2.71	3.24	3.72
	3.10	4.32	5.81	7.53
Less : Drawings	1.50	1.75	2.00	2.50
NET OWN FUNDS	1.60	2.57	3.81	5.03
Term Loan	5.04	3.36	1.68	-
Cash Credit	1.00	1.00	1.00	1.00
Sundry Creditors	0.12	0.13	0.15	0.17
Provisions & Other Liab	0.50	0.53	0.55	0.58
TOTAL :	8.26	7.58	7.19	6.77
<u>APPLICATION OF FUND</u>				
Fixed Assets	7.00	7.00	7.00	7.00
Less : Depreciation	1.00	1.86	2.59	3.21
Net Fixed Assets	6.00	5.15	4.41	3.79
Current Assets				
Sundry Debtors	0.59	0.66	0.74	0.83
Cash and Bank	1.68	1.78	2.03	2.16
TOTAL :	8.26	7.58	7.19	6.77

PROJECTED PROFITABILITY STATEMENT

PARTICULARS	YEAR-I	YEAR-II	YEAR-III	YEAR-IV
Probability %	65%	70%	75%	80%
<u>SALES</u>				
Gross Receipts/Sale	11.70	13.23	14.85	16.56
Total	11.70	13.23	14.85	16.56
COST OF SALES				
Consumables	3.51	3.97	4.46	4.97
Power & Fuel Expenses	0.59	0.66	0.74	0.83
Salary to Staff	2.34	2.65	2.97	3.31
Selling & Adm Expenses Exp.	1.17	1.72	2.23	2.82
Depreciation	1.00	0.86	0.73	0.63
Interest on Term Loan	0.69	0.55	0.37	0.18
Interest on Working Capital	0.11	0.11	0.11	0.11
TOTAL (D+G)	9.41	10.52	11.61	12.84
NET PROFIT	2.29	2.71	3.24	3.72
	19.59%	20.52%	21.85%	22.44%
CASH ACCRUALS	3.29	3.57	3.98	4.34

COMPUTATION OF PRODUCTION

Customers served per day	20	Servings
No. of Working Hour	10	
No of Working Days per month	25	
No. of Months	12	
Customers served per annum	6,000	Servings

Year	Probability	Servings
YEAR-I	65%	3,900
YEAR-II	70%	4,200
YEAR-III	75%	4,500
YEAR-IV	80%	4,800

COMPUTATION OF SALE

Particulars	YEAR-I	YEAR-II	YEAR-III	YEAR-IV
No of Customers served per annum				
Fast Food Centre-North Indian	3,900	4,200	4,500	4,800
Avg Revenue per serving	300.00	315.00	330.00	345.00
Gross Receipts (in lacs)	11.70	13.23	14.85	16.56

COMPUTATION OF DEPRECIATION

Description	Plant/Machinery Equipments	Furniture	TOTAL
Rate of Depreciation	15.00%	10.00%	
Opening Balance	-	-	-
Addition	6.00	1.00	7.00
	6.00	1.00	7.00
Less : Depreciation	0.90	0.10	1.00
WDV at end of Year-1	5.10	0.90	6.00
Additions During The Year	-	-	-
	5.10	0.90	6.00
Less : Depreciation	0.77	0.09	0.86
WDV at end of Year II	4.34	0.81	5.15
Additions During The Year	-	-	-
	4.34	0.81	5.15
Less : Depreciation	0.65	0.08	0.73
WDV at end of Year III	3.68	0.73	4.41
Additions During The Year	-	-	-
	3.68	0.73	4.41
Less : Depreciation	0.55	0.07	0.63
WDV at end of Year IV	3.13	0.66	3.79

TERM LOAN

Year	Opening Balance	Repayment	Closing Balance	Interest @ 11%
1st	6.30	1.26	5.04	0.69
2nd	5.04	1.68	3.36	0.55
3rd	3.36	1.68	1.68	0.37
4th	1.68	1.68	0.00	0.18

BREAK EVEN POINT & RATIO ANALYSIS				
Particulars	1st Year	2nd Year	3rd Year	4th Year
Fixed Cost	2.82	3.15	3.48	3.85
Variable Cost	6.59	7.36	8.12	8.99
Total Cost	9.41	10.52	11.61	12.84
Sales	11.70	13.23	14.85	16.56
Contribution (Sales-VC)	5.11	5.87	6.73	7.57
Probability	65%	70%	75%	80%
B.E.P in %	55%	54%	52%	51%
Break Even Sales in Rs.	6.46	7.11	7.69	8.43
Net Profit Ratio	19.59%	20.52%	21.85%	22.44%
<u>CALCULATION OF D.S.C.R</u>				
PARTICULARS	YEAR-I	YEAR-II	YEAR-III	YEAR-IV
<u>CASH ACCRUALS</u>	3.29	3.57	3.98	4.34
Interest on Term Loan	0.69	0.55	0.37	0.18
Total	3.99	4.12	4.35	4.53
<u>REPAYMENT</u>				
Instalment of Term Loan	1.26	1.68	1.68	1.68
Interest on Term Loan	0.69	0.55	0.37	0.18
Total	1.95	2.23	2.05	1.86
DEBT SERVICE COVERAGE RATIO	2.04	1.85	2.12	2.43
AVERAGE D.S.C.R.	2.10			