

DINNER THYME PERSONAL CHEF SERVICE PROPOSAL FOR SERVICES

OVERVIEW

"Dinner Thyme" is pleased to submit this proposal for services to support

Muzammil Choudhry	
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To fulfill his goals in the food truck catering business.

The Objective

- <Need #1: Develop an exciting food truck catering concept/theme
- <Need #2: Produce a menu based on concept/theme
- <Need #3: Standardize recipes, procedures and food costs

The Opportunity



- <Goal #1: With an initial meeting we brainstorm and review the client's needs
- <Goal #2: Begin the planning process, review demographics, equipment needs and relevant costs
- <Goal #3: Execution of planning process, with reviews monthly of financial success

The Solution



- Develop theme/concept
- Standardize menu and production methods
- Implement costing tools

OUR PROPOSAL

Dinner Thyme has a well-deserved reputation for quality customer service. Our success ratio is unmatched, with dozens of operations both new and old benefiting from our expertise.

We have developed solutions to help businesses stay ahead of customer satisfaction trends and propose that Muzammil implement a solid strategy that is systems based on professional food service management tools.

Rationale

- Research
- Market opportunities
- Alignment with mission
- Current resources/technology

Execution Strategy

Our execution strategy incorporates proven methodologies, extremely qualified personnel, and a highly responsive approach to managing deliverables. Following is a description of our project methods, including how the project will be developed, a proposed timeline of events, and reasons for why we suggest developing the project as describe

Project Deliverables

Following is a complete list of all project deliverables:

Deliverable	Description
Develop Theme	The theme is the core of your business and sets the standard for menu, staffing, equipment, etc
Menu	Based on the theme, we establish a core menu
Recipes and Costing	Based on real time food prices, labour and other costs

Timeline for Execution

Key project dates are outlined below. Dates are best-guess estimates and are subject to change until a contract is executed.

i [In the table that follows, include all important dates related to the project, broken down by date and duration. The descriptions shown are for illustration purposes only: replace them with meaningful descriptions related to your project. Items can include such things as payment and project milestones, installation schedules, meetings, or reviews.]

Description	Start Date	End Date	Duration
Initial Meeting			2 hours
Discussion of theme			
Discussion of options and needs			
Develop theme (remote)			8 hours
Review client ideas			

Proposal by DTPCS			
Develop Menu (remote)			8 hours
Initial menu proposal with client input			
Finalize menu			
Menu Costing and production			12 hours

EXPECTED RESULTS

We expect our proposed solution to Muzammil's requirements to provide the following results:

Financial Benefits

- <Result #1: By going through our well-established process, we can avoid unnecessary cost overruns.
- <Result #2: A solid theme/menu will differentiate you from your competitors.
- <Result #3: Professionally developed recipes and procedures will keep costs at a minimal level.

PRICING

The following table details the pricing for delivery of the services outlined in this proposal. This pricing is valid for 30 days from the date of this proposal:

Services Cost <Category #1>	Price
Consulting Fee	\$1800.00
Software for menu development, license fee, plus other tools that will be provided	\$200
Total Services <Category #1> Costs	\$2000
Services Cost <Category #2>	
Initial consultation and Meeting Fee	\$120
HST	\$275.60
6 months complimentary review of progress, monthly	FREE

30% Deposit due before initial in person meeting	
Total	\$2,395.60

Disclaimer: The prices listed in the preceding table are an estimate for the services discussed. This summary is not a warranty of final price. Estimates are subject to change if project specifications are changed or costs for outsourced services change before a contract is executed.

QUALIFICATIONS

<Dinner Thyme is continually proven to be an industry leader for hospitality professionals in the following ways:

- Unmatched customer Service
- High customer success ratio
- Excellence in consulting strategy

CONCLUSION

We look forward to working with you and supporting your efforts to get involved in the exciting and rewarding food service business.

If you have questions on this proposal, feel free to contact me at your convenience by email at macgillb2@gmail.com or by phone at 1-437-345-7185.

Thank you for your consideration,

Brent MacGillivray, Dinner Thyme Personal Chef Service
CCC, CEO