

Restaurant Startup Checklist

Every step between "I want to open a restaurant" and opening night, in the order we run it with our clients. Tick each box before you move on to the next stage.

01 Concept & numbers

- ☐ Define the concept in one line: cuisine, format, price point, who it is for
- ☐ Visit 5–10 competitors nearby and note prices, footfall and gaps
- ☐ Build a feasibility study: investment, monthly costs, break-even covers
- ☐ Set your target food cost % and average bill
- ☐ Decide funding and keep 3–6 months of running costs in reserve

02 Location & licences

- ☐ Check footfall, visibility, parking and delivery reach before signing
- ☐ Confirm power load, water, gas line, drainage and exhaust routes
- ☐ Negotiate rent-free fit-out months and a lock-in that suits you
- ☐ FSSAI food licence and GST registration
- ☐ Shop & Establishment, health/trade licence and fire NOC
- ☐ Liquor and music licences if you serve alcohol or play music

03 Kitchen, equipment & vendors

- ☐ Plan the kitchen flow: receiving → storage → prep → cooking → pass
- ☐ Size equipment to the menu, not the other way round
- ☐ Plan exhaust, fresh air and fire safety with your kitchen layout
- ☐ Shortlist 2 vendors per category: produce, dairy, meat, dry goods, packaging
- ☐ Agree credit terms, delivery days and quality standards in writing

04 Menu, recipes & costing

- ☐ Keep the opening menu tight: fewer dishes, done really well
- ☐ Write a standard recipe card for every dish with portion and plating
- ☐ Cost every plate and price it to your target food cost
- ☐ Run food trials with real customers and adjust before launch
- ☐ Engineer the menu layout so your best-margin dishes stand out

05 Team, training & SOPs

- ☐ Fix the staffing plan by shift before you start hiring
- ☐ Hire your head chef and floor manager first
- ☐ Write SOPs for opening, closing, hygiene, receiving and service
- ☐ Train on recipes, service steps and the POS before soft launch

06 Technology, pre-opening & launch

- ☐ Set up POS, billing, inventory and kitchen display
- ☐ List on delivery apps and Google Business Profile with real photos
- ☐ Run 1–2 weeks of trial service with friends and family
- ☐ Do a soft launch, fix issues, then plan the grand opening
- ☐ Review sales, food cost and feedback weekly for the first 90 days

You imagine it. We cook it.

Gourmet Guys has set up 130+ restaurants, cafés and QSRs across India, Dubai and Dar es Salaam. Send us your idea and we will tell you, honestly, what it takes to open it right.

Licence requirements vary by city and state. Confirm the current list with your local authority or licensing consultant.