

# Presentation of internship in Sweden

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# *IL CARDINALE*

RESTAURANT  
PIZZERIA

IL CARDINALE  
RESTAURANG DELIKATESSER



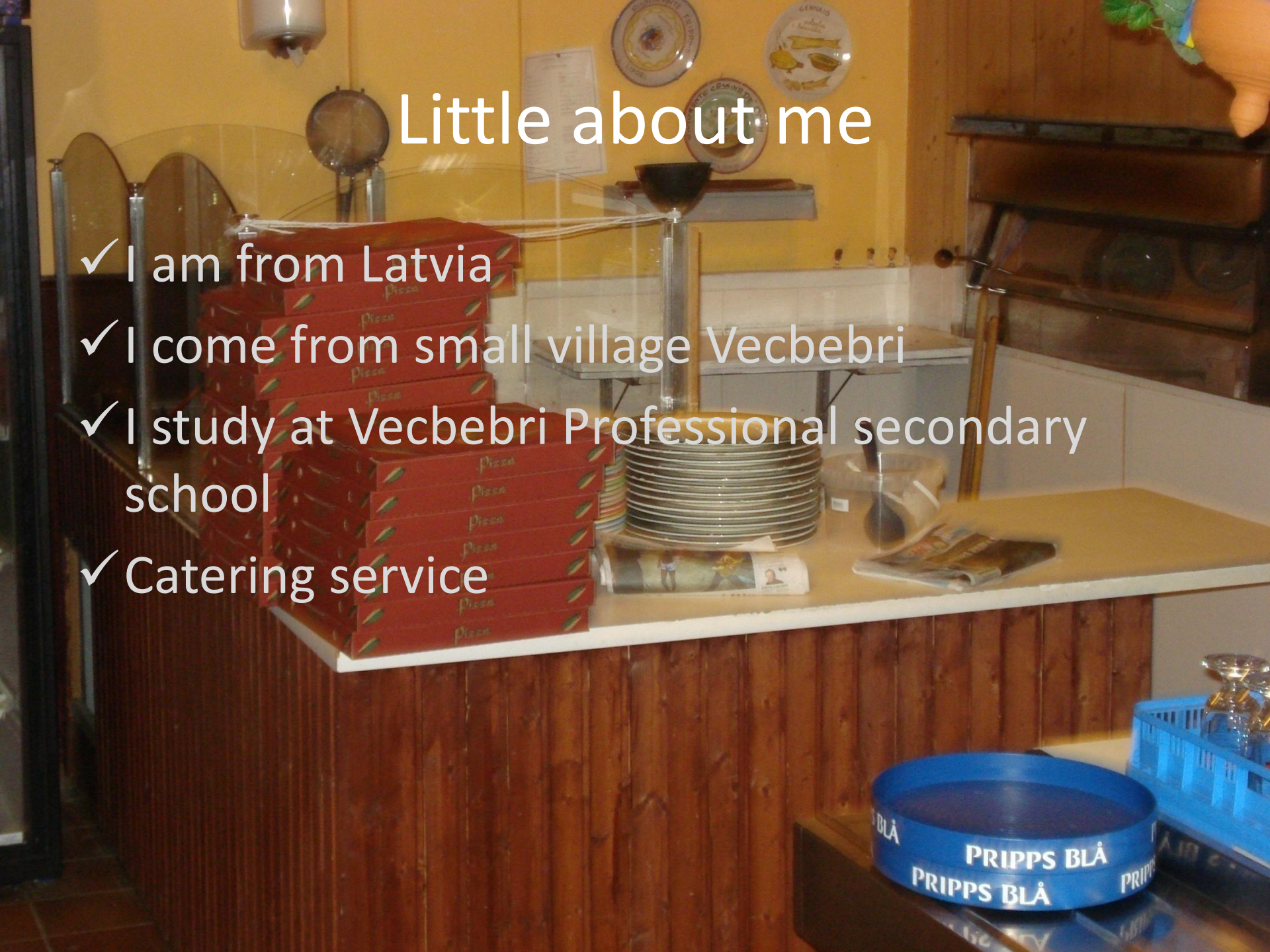
IL CARDINALE  
RESTAURANG DELIKATESSER





# Little about me

- ✓ I am from Latvia
- ✓ I come from small village Vecbecri
- ✓ I study at Vecbecri Professional secondary school
- ✓ Catering service





# My goals

- ❖ To know how to make Italian food in different ways
- ❖ To make a real business plan for my own Italian food and pizzeria place

# Host company

- Restaurant and pizzeria “IL Cardinale”
- Here people are very kind and helpful
- They like to speak with each other when they are eating and after
- 2 Italians Rocco and Bruno work at this restaurant





Bruno



Rocco

# Delizie alla Romana

- Pasta plates(boiled)
- Ham
- Cheese
- Cukini(fryed from bouth side)



# Tortellini

➤ Spinet

➤ Cheese(rikotta)

➤ Pasta plates



# Pizza sauce

- Tomato concentrate
- Smashed tomatoes
- Oil
- Garlic
- Salt
- Sugar
- Oregano
- Basilica



# A little about my business plan

- I am going to start a small Italian food place
- Soon I'll finish this professional secondary school and I will be catering service specialist.
- My restaurant will be in classic style where customers can sit and slowly eat his meal
- I will try to show how you can eat fast food in relaxing way



Kafinīcas telpas šķēršļi autoostā.

Nr.p.k. Telpas nosauks		Aplocplēve Telpas platība		Aplocplēve Telpas platība		Aplocplēve Telpas platība	
		m <sup>2</sup>		m <sup>2</sup>		m <sup>2</sup>	
28.	Kafejnīca	28.	40.8	3.00	apmierinošs		
29.	Virtuve	29.	14.8	3.55	apmierinošs		
30.	Koridors	30.	4.7	2.95	apmierinošs		
31.	Telpa	31.	2.6	2.95	apmierinošs		
32.	Tualetes	32.	2.3	2.95	apmierinošs		
33.	Telpa	33.	5.9	2.95	apmierinošs		







# Business

- I start with small Italian restaurant and maybe later we can sell some Italian products in here
- Prices in my place will depend on quality and products price
- My target group are those who are open minded for new dishes and culture



# Marketing strategy

- In crowded places we give brochures
- In some places we put posters
- E-mailing to friends and they call other friends
- Put advertisement in local website





# Suppliers

- Vegetables we get from ecological farm which is near
- Meat we can get from other farms
- But all other products we get from wholesale dealers in Italia





# Start up budget investments



## ➤ Machines who will be in kitchen we can buy used

- ☐ Moist mixer- 100Ls
- ☐ Fridge -350Ls
- ☐ Freezer-250Ls
- ☐ Slicer-100Ls
- ☐ Dish washer-600Ls
- ☐ Cuter-150Ls
- ☐ Electric stove-200Ls
- ☐ pots, pans , other kitchen equipment-500Ls

**Total-2250Ls**

## ➤ Equipment and machinery who need new.

- ❖ Pizza oven-1920Ls
- ❖ Pizza table with refrigerator+spice-1800Ls
- ❖ Tables-85Ls(6)
- ❖ Chears-30Ls(24)
- ❖ Tableware-60Ls
- ❖ Plates and dishes-200Ls
- ❖ Glases-70Ls
- ❖ Accessories-150Ls
- ❖ Cooling showcase-358Ls

**Total-5788Ls**

**Total-8038Ls**

# Budget

- ◆ Other payments per month 0
- ✓ Electricity- about 200Ls (depends from orders)
- ✓ Rent-420Ls
- ✓ Water-150Ls
- ✓ Waste disposal-70Ls
- ✓ Heating-150Ls(winter)
- ✓ Sawerage-100Ls
- ✓ Insurance-150Ls

**Total-1240Ls**



# My next step

- Do market research in Latvia
- Look for investors , suppliers , cooperation partners
- Planning for Rocco's visit to Latvia
- Make survey for local people



**Thanks you for  
your attention!**