

# LOW RISK WAYS TO START

**Food & Beverage and Restaurant Entrepreneurship**  
**Sybil Yang – Hospitality & Tourism Management**  
**Spring 2024 – I&E Bootcamp**

# BIG COMMITMENTS

- **Location (Purchase > Lease > Rental > Communal)**
- **Equipment (Purchase > Lease > Rental > Communal)**
- **People (Partner > Employee > Contractor)**
- **Goods/Wares (Perishable > Non-Perishable)**
- **You: Reputation, Time**

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# FORMS OF ACCESS

	Purchase	Lease	Communal
<b>Initial Investment</b>	Down Payment Outright Purchase Construction Permitting	Deposits (Large) Construction Leasehold Improvements	Deposit (Small?)
<b>On Going Payments</b>	Mortgage Property Tax Insurance Maintenance	Lease Payments "Triple Net" CAM	Usage? Time?
<b>Duration</b>	20+ years	5-10yrs +2-3x @5-7yrs	Wks-Mos

# SPACE ANALYSIS FOR FOH

Form of Service	Service Area per 100 Seats	Square Feet (Square Meters) per Chair
Table service, moderate price	100 sq. ft. (9.3 sq. m.) of server station	12–14 (1.1–1.3 sq. m.)
Table service, high price	150 sq. ft. (13.9 sq. m.) of server station	13–16 (1.2–1.5 sq. m.)
Table service, luxury	200 sq. ft. (18.6 sq. m.) of server station	16–20 (1.5–1.9 sq. m.)
Cafeteria service	500 sq. ft. (46.5 sq. m.) of straight–line cafeteria	12–14 (1.1–1.3 sq. m.)
Scramble cafeteria	600 sq. ft. (55.7 sq. m.) of servery	12–14 (1.1–1.3 sq. m.)
Booth service	100 sq. ft. (9.3 sq. m.) of server station	12–14 (1.1–1.3 sq. m.)
Banquet (private dining)	25 sq. ft. (2.3 sq. m.) of storage and service area	10–12 (.93–1.1 sq. m.)
Fast food	50 sq. ft. (4.7 sq. m.) of counter area	9–11 (.84–1.0 sq. m.)

*Notes:* Service area is separate, not a part of the dining room. Square feet per chair includes space for aisles and general circulation.

# SPACE REQUIREMENTS

Type of Service	BOH Sqft/Seat	Dining Room Sqft/Seat	~Total Sqft/seat
Cafeteria / Comm	10-12	12-14	18.6
Coffee Shop	8-10	9-11	14.3
Table Service	10-12	12-16	20.0
High End	14-16	16-20	25.7

# RATES

## Restaurant with Brick Veneer / Wood Frame

Cost Estimate (Standard Union Labor)	% of Total	Cost Per SF	Cost
SubTotal	100%	\$164.13	\$820,647.90
Contractor Fees (General Conditions,Overhead,Profit)	25%	\$41.03	\$205,161.98
Architectural Fees	7%	\$14.36	\$71,806.69
Total Building Cost		\$219.52	\$1,097,616.57

Cost Estimate (Open Shop)	% of Total	Cost Per SF	Cost
SubTotal	100%	\$149.06	\$745,318.60
Contractor Fees (General Conditions,Overhead,Profit)	25%	\$37.27	\$186,329.65
Architectural Fees	7%	\$13.04	\$65,215.38
Total Building Cost		\$199.37	\$996,863.63

## Other Square Foot Model Building Type Options:

Restaurant with E.I.F.S. / Reinforced Concrete

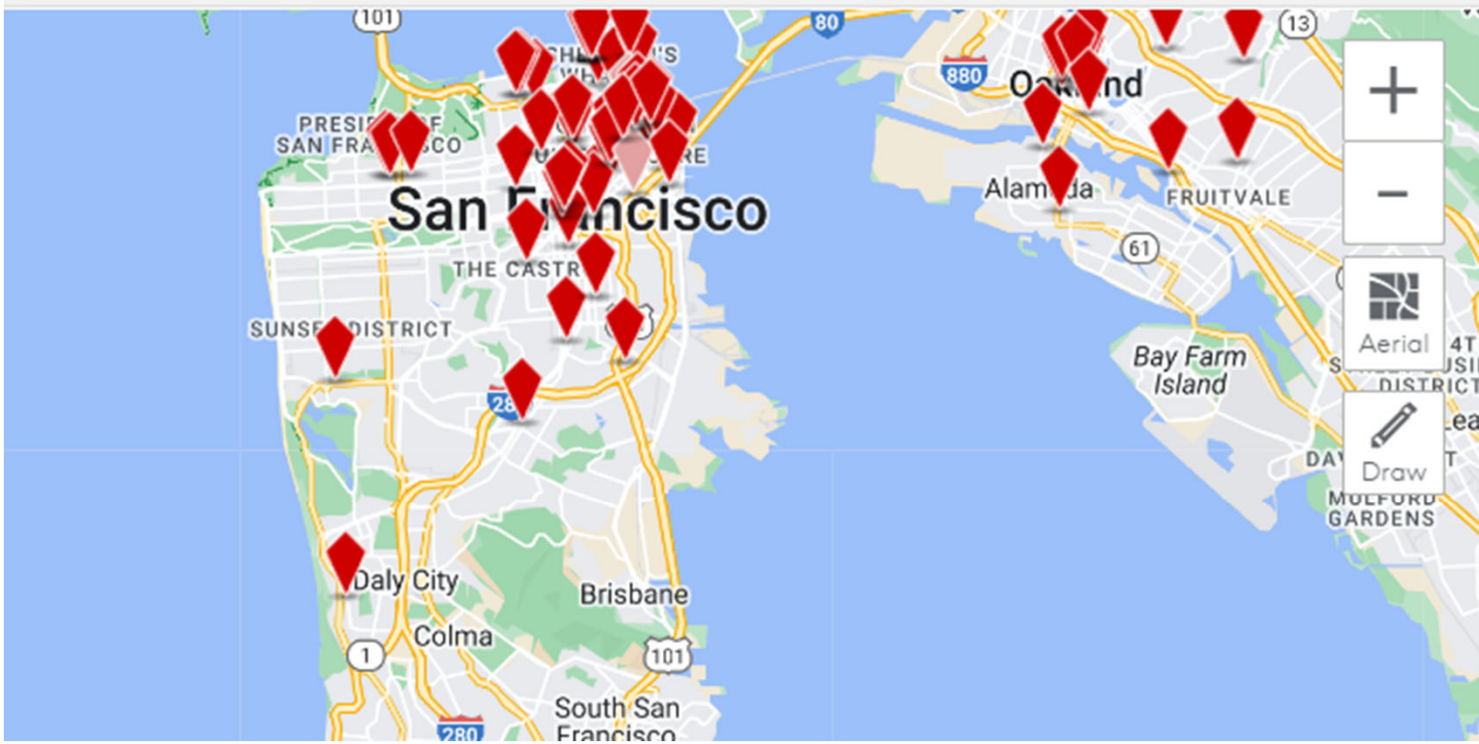
Restaurant with Fiber Cement / Rigid Steel

<https://www.rsmeans.com/>



Current Map Area  For Lease  All Filters(1) Clear

75 Results



**412 Madison St**  
**Link Apartments Four12**  
 Oakland, CA, 94607  
 4 Star | Built in 2024  
 1,000 SF Retail Space  
 1 Space Available Soon



**100 Brannan St**  
**100 The Embarcadero, San Francisco, CA ...**  
 San Francisco, CA, 94107  
 Built in 1989  
 5,000 SF Retail Space  
 1 Space Available Now



# RATES

## Restaurant Lease Rate

Area	(\$/yr per sqft)	
San Francisco	\$25 - 75 (\$40s)	
Oakland	\$20-50 (\$30s)	
Variable Rent	5%-8% ; 12%	
CAM	~10% of Rent	
Property Tax	~3% of Property Value	
Ghost Kitchen	\$300-800 (\$/sqft)	@~200-400 sqft

<https://www.loopnet.com/Listing/5325-5333-Adeline-St-Emeryville-CA/24383623/>  
<https://www.loopnet.com/Listing/475-485-6th-St-San-Francisco-CA/18559593/>



# Charter Oak Food Pickup

- Overview
- What's inside
- Location
- Features
- Nearby
- Order food



## Charter Oak Food Pickup

Charter Oak, San Francisco, CA, 94124

Placed in the Lower Mission District, this facility services all of Daly City and Mission District. Lower Mission ghost kitchens give you access to high consumer demand from local residents and students. With a delivery radius that includes San Francisco State University and UCSF, this facility receives a high volume of orders from thousands of students who consistently use delivery services day and night. This facility is also built to fulfill a higher order volume with technology and optimized for workday efficiency.

Shēf connects talented cooks with local customers.

We believe in providing the shefs in our community – individuals who have always dreamt of building their own food business – the opportunity to make a meaningful income by doing what they love.

Everyone should have access to a wholesome, homemade meal. Shēf is a community devoted to economic empowerment and social justice through food. Join Shēf.

Shēf?



### Be your own boss

As a Shēf, you can design your own menu, set your own prices and work when you want. We'll help you with payments, logistics and customer support.

## JOINT VENTURE KITCHEN



### Ready When You Are

JVK is a unique food service opportunity to a qualified operator. Originally created in 2017 by Steve Paoli and Kristina Skoro with the idea of providing a plug-and-play restaurant space hosting rotating popups and chef-driven private events. Since then, JVK has become a leading food service provider in the San Francisco area.

<https://www.thekitchenrental.com/kitchen-rental/california/san-francisco>

# Reserve and pay for a stall at the Alemany Farmers Market

If you're approved  
pay for it.

## Cost

\$52.00 and up.

- \$50 per stall
- \$2 administrative fee

Costs depend on the number of stalls you  
reserve

## 2 Fill Out the Vendor Application Form

**CLICK RIGHT HERE** to go to our online Vendor Application Form. Fill it in. Upload your supporting documentation. Sign it. Pay the fee via the online interface. Make your way to step 4. If you prefer not use the online interface, see step 3.

## 3 Optionally, Mail or Deliver Your Completed Application and \$20 Payment

Print out the application page at our **ONLINE LINK**. Fill it in. Get your copies of your supporting documentation together and mail them, along with your application and a \$20 check made out to "The Santa Rosa Certified Organic Farmers Market", to:

SROCFM – Application  
P.O. Box 3148  
Santa Rosa, CA 95402  
707-596-8553

You can also bring your materials in person, along with samples of your products, to the Santa Rosa market. We'd be pleased to meet you! Time now for step 4.

# SF State Vendor Program

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Vendors are able to showcase their services and goods on the SF State campus through coordinated efforts through Student Activities & Events, and it benefits both the student organizations, their club operations and programs and the vendor.

Vendors will have the opportunity to rent space on SF State campus.

- \$150 for a 6 foot - by - 6 foot (6'x6') space for one (1) week
- \$200 for a 10 foot - by - 10 foot (10'x10') space for (1) week

Additionally, to participate in this program, Vendors need to establish a relationship with a student organization and financially support the student organization as part of the on-campus agreement.