

# Restaurant Creation

Name: \_\_\_\_\_ Date: \_\_\_\_\_

**Directions:** You and your groupmates want to open a restaurant. When opening your restaurant, you must keep in mind the plentiful and scarce resources in the region.

- Plentiful resources: vegetables, fruit, grains, sugar, chocolate, fish, cheese, spices
- Scarce resources: beef, pork, chicken

1. How will your business answer the three economic questions?
  - a. What to produce? (What type of food are you going to make at your restaurant?)
  
  
  
  
  
  
  
  
  
  
  - b. How to produce? (What area of town do you plan to locate in? Is your restaurant going to be large or small? Are you going to hire skilled chefs or young, less skilled cooks? Don't forget to keep cost in mind)
  
  
  
  
  
  
  
  
  
  
  - c. For whom to produce? (Who are you marketing your restaurant toward? A family eating on a budget, the wealthy upper-class, etc.?)
  
2. Next, consider which resources will you need to have a successful restaurant. Name 3 examples for each type of resource. Then, explain why you think those resources will help your restaurant be successful. (*consider technology, speed, etc.*).
  - a. Natural Resources:
  
  
  
  
  
  
  
  
  
  
  - b. Human Resources:
  
  
  
  
  
  
  
  
  
  
  - c. Capital Resources: