

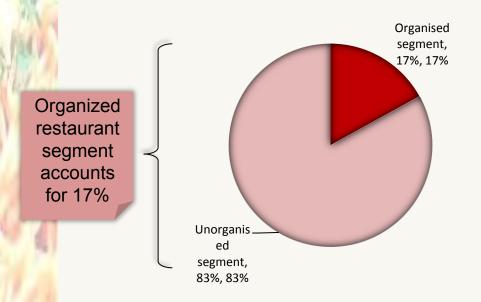


Research Possibilities in Restaurants...

Eating out is one of the most enjoyable entertainment activities for 50 per cent of Urban Indians

Restaurant Market in India: Size and Growth

- The restaurant market in India is valued at US \$ 10 billion
 - The organized segment is valued at US \$ 1.7 to US \$ 1.8 billion



➤ Overall market Growth

: 5% – 6%

➤ Growth in organized segment : 20% - 25%

Organized Restaurants in India: Classification



Growth Drivers for the Restaurant Industry



The number of people employed by the restaurant industry is 5 times that employed by the IT industry and 10 times that employed by the Hotel sector

Socio-Economic

- Growing income levels
- Increased levels of urbanization
- •Changing preferences and lifestyles
- •Increased proportion of working women
- •A higher proportion of Indians visiting abroad and picking up exotic tastes
- •Impact on society (Provides direct employment to 5 million people)

Regulatory

•Single window licensing (a number of other initiatives on the regulatory front are needed)

Business Questions...





Who are my consumers?

Profile of consumers

by:

- Age
- Income
- Socio-Economic Classification
- Locality

How do I know about the decision-making process in 'choice of restaurant' process?

- · Triggers for eating out
- Who are the influencers/final decision-makers
- What are the various steps in the decisionmaking process?
- · What are the roles of :
- Past Experience
- Brand Name
- Occasion

In choice of restaurant

What are the factors that go into Choice of cuisine

- Whether Chinese,
 Continental, North
 Indian, South
 Indian, others
- Choice Decisionmaking factors

How can I get numerical insights on the Orders? (Order Analysis)

- Average ticket size
- Comparison with competition
- Comparison with competing food categories

...And more

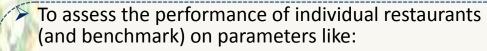
...Addressed by Research Solutions...





An Illustration: Restaurant Health Check

...through mystery audits



- ☐ Infrastructure & Upkeep
- Service levels
- Taste
- Hygiene
- Overall Experience
- Standard Azul audit form and reporting format
 - A total of 75 parameters on which a restaurant could be assessed
- Performance can be assessed and compared across:
 - Weekday and Weekend
 - Day and Evening



Typical Output Of An Audit			
Attributes *	Weekday	Weekend	Overall
Infrastructure and Upkeep	9.1	8.8 ONL	9.1
Service Levels	9.1 05.1 AT USTRAT 8.8	10N 01	4.6
Taste ILI	8.8	8.8	8.8
Hygiene	8.0	6.0	7.0
Overall Experience	8.9	7	8

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