

Social distance regulations are predicted to result in 60% reduction in onpremises sales in the UK for the foreseeable future.

# **Executive Summary**

Your Business is a 40 cover bar and restaurant specializing in new cocktails, craft beer and a unique twist on Vietnamese seafood tapas, located in an up-coming area of London.

In 2019, Your Business saw modest and steady profit growth. The COVID-19 crisis however resulted in Your Business closing its doors beginning March 1, 2020 with all staff on furlough.

Your Business are looking to re-open their doors, pending eased government restrictions. The following analysis takes into consideration several factors: 1) historical performance 2) government regulations on social distance and capacity restrictions 3) reliance on 3<sup>rd</sup> Party deliver aggregators for marketing and fulfillment 4) re-balancing service channels.

Profit and loss cash flow models are based on an 8-week period and examine: 1) New sales split (off-premises versus on-premises); 2) Cost of sales; 3) Gross profit; 4) Net profit.

Two scenarios are provided to illustrate the state of Your Business should the business "Do Nothing" and carry on as they have been, prior to COVID-19, or pursue an "Active Rebound" which includes new service channels, operations, process and technology improvements.

Should Your Business pursue an Active Rebound, we project the following outcomes are achievable:

- 55% on premises, and 45% via offline sales mix
- 30.9% average cost of sales by week 8
- 34% gross profit on total sales, and
- 2.9% net income profit

Let's dig into the numbers.

\* Utilizing industry published figures



# **Key Findings**

#### Maximize Your **Technology Capabilities**

- Speed of service
- Upsell dynamically
- Mobile pay
- Contactless service

Social distancing affects max covers but biggest impact is loss of customers who may not visit a restaurant in the near term

**Net Profit Margin** 

Projected Positive Cash position by adopting active rebound strategy

Profitable by week

of your sales mix will come from new off-premises service channels



Oracle Food and Beverage Restaurant Rebound report examines your current operation and considers trends in the industry.

#### **Key Considerations:**

- How social distancing regulations will impact business operations, cash flow and profit
- Evaluate available new and emerging sales channels to determine optimal mix
- Identify operational efficiencies which could positively impact cost of goods sold
- Recommendations to navigate short-term challenges and adapt for long-term results



## Your Business

Your Business has taken a government grant of £25k to pay business rents and other costs, and staff are currently on UK furlough scheme. Although business rates have been cancelled by UK government, Your Business may need an additional cash injection to cover cash flow for re-opening.

Your Business had considered revising their menu but the required reduction on COGS to maintain profits couldn't be calculated due to lack of in house analytics. In addition, efficiencies in staffing levels had not been considered.

Pre-COVID Off-premises dining via Deliveroo had been considered but the price was deemed too high at 34% commission while terms and conditions such as maintaining current prices and ban on additional aggregators rendered the channel unattractive. Your Business do have a strong social media presence and following.

The following pre-COVID figures provided by Your Business have been used in the predictions.

#### **Pre-COVID Key Stats**

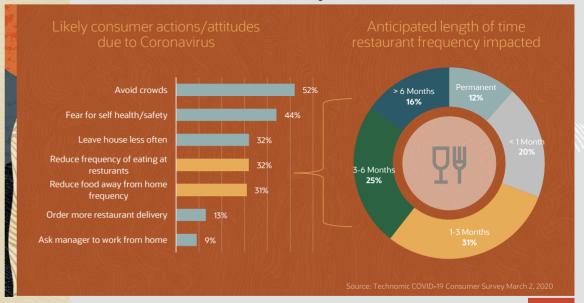
£7,520 Avg. Weekly Revenue

£35 Avg. transaction value per cover

~216 # Customers Per Week

6.79% Avg. Net Profit Margin

#### Post-COVID Industry Stats





# Your Business

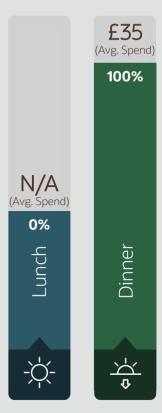
35% Food COGS25% Drinks COGS28% Labor Costs

6 out of 10 \*customers say they will be more likely to use mobile to order & pay after restrictions are lifted...

#### Sales Channels Split:



#### Occupancy & Spend:



## **COVID Impacts:**

13% Increased service & labor costs to enforce new hygiene and non contact service requirements\*\*

Agree "I will be more likely to use mobile ordering to collect and take away than I was before coronavirus"\*

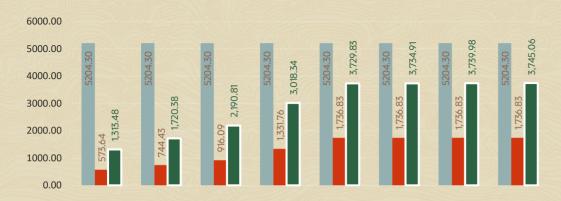
New social distancing rules impact on seating capacity at 2m



<sup>\*</sup>Reference for quoted stats
How will hospitality customers respond when COVID-19 restrictions are lifted?, Wi5 Consumer research, April 2020

# Your Business P&L Analysis

#### **Gross Profit**



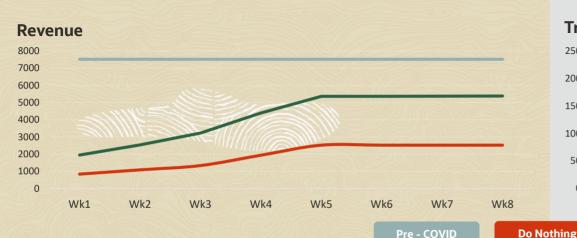
Using Your Business's current business numbers as inputs coupled with market research, we have generated two future business scenarios, over an 8-week period, in the form of familiar food and beverage financial P&L reports.

Throughout the following pages, we will reference up to three scenarios to aide in comparison and help you make an informed decision.

Scenarios used for comparison:

- 1. Pre-COVID: historical factual data provided by Your Business. Provides a baseline view on how your business was performing.
- 2. Do Nothing: assumes no actions taken when reopening. Business will continue as before, but fully impacted by new factors out of your control
- Active Rebound: recommended actions and measures to mitigate as much negative impact as possible as a result of new customer behaviors and post-COVID rules/regulations

Over an 8-week period it is possible to increase revenue, albeit unlikely to hit the same levels as before in the short-term. However, the number of transactions is expected to be similar as a result of new and existing customers moving to off-premise service channels.





models based le actions.

**Active Rebound** 



£1,091
Potential Delivery & Collection Weekly Revenue

## **Active Rebound**

The following articulates factors taken into account using the Active Rebound scenario. The most important consideration for Your Business is to ensure they review and analyze their strategy, channels and profitability frequently. Setting targets and KPIs is critical. And don't be afraid to adjust them and review your numbers more frequently than before, its all about marginal gains and sustainability, testing new concepts, remaining agile and continuously improving.

#### Increase Average Check by 10%

- Upsell and promote more drinks per order
- Increase menu prices (comparables indicate prices are low)
- Introduce set menu deals

29%

Introduce off-premise service channels:

Week on week 29% increase of new delivery & existing collection customers

(Includes existing customers shifting to delivery & collection\*

28%

Improve delivery channel cost of goods sold by -7%

- Online deals
- Meal kits, revised menu & recipe for higher margin

Reduce labor COGS to 34%

Redeploy existing staff to service new operating models

Improve & maintain COGS by -5%

30%

- Better menu planning
- Supplier costs management
- Revised menu & recipe for higher margin

0

## Cash Flow

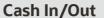
At its very base level, cash flow is an analysis of cash coming in versus the amount of cash going out on a daily, weekly, and monthly basis.

Here we have projected the possible 8-week cash flow using the 'Do Nothing' and 'Active Rebound' scenarios so you can compare the impact. All values are net of local tax such as value added tax.

Based on Your Business's input, COGS are paid weekly and all other costs listed below are paid on week 4:

- Operating costs (utilities, subscription, services, supplies & sundries
- Occupancy costs (premise licenses, business tax, rent & insurance)
- · Fixed costs (finance cost, loans, debts)
- · Labor costs (staff, fixed labor, pensions)









### Cash Flow Scenarios

#### **Active Rebound**

- Positive balance at end of week 4 & 8
- Cumulative cash growth at week 8 after monthly costs

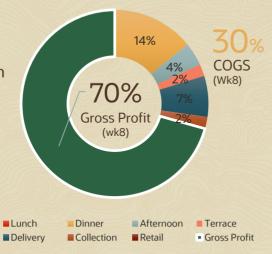
#### **Do Nothing**

- Negative balance at both end of week 4 & 8
- Similar negative cash position at week 4 & 8
- Would require cash injection to cover monthly costs



## Profit & Loss

The following profit and loss assessment, otherwise known as an income statement, provides an overview of your revenue, costs, and expenses over an 8-week period. This illustration helps articulate your net profit or loss in each scenario.



#### PNL Trend: Possible Positive Net profit by week 5!



Pre - COVID Do Nothing Active Rebound

#### **Bar Om Forecasted PNL Summary**

	١	Week 8	8 V	Vk Period to Dat	te
Sales:					
Food	r	3,642.11	67.7%	22,945.03	68.3%
Beverage	•	1,738.38	32.3%	10,640.84	31.7%
Other					
Total Sales		5,380.49	100.0%	33,585.87	100.0%
Cost of Sales:					
Food	_	1,073.84	29.5%	6,754.19	29.4%
Beverage		343.38	19.8%	2,098.67	19.7%
Other (Packaging & Delivery)		218.21	4.1%	1,540.24	4.6%
Total Cost of Sales		1,635.43	30.4%	10,393.09	30.9%
Labor:					
Staff	_	1,829.37	34.0%	11,419.20	34.0%
Total Cost of Sales		1,829.37	34.0%	11,419.20	34.0%
Prime Cost		3.464.80	64.4%	21,812.28	64.9%
Time cost		3,404.00	04.470	21,012.20	04.77
Operating Costs:					
Utilities (gas, electricity, water, commercial waste	e)	153.51	2.9%	1,228.08	3.79
Subscriptions & Services		54.69	1.0%	437.53	1.39
Pension Schemes	Ĺ	40.25	0.7%	322.00	1.09
Supplies & Sundries	Ċ	23.33	0.4%	186.67	0.69
Other Operating		-	0.0%	-	0.09
Total Operating Cost		271.78	5.1%	2,174.27	6.5%
Occupancy Costs:					
Premise Licenses	•	8.79	0.2%	70.32	0.2%
Business/Real EstateTax	•	74.38	1.4%	595.04	1.8%
Rent	•	961.54	17.9%	7,692.33	22.9%
Insurance	•	47.41	0.9%	379.29	1.19
Other Occupancy	•	-	0.0%	-	0.0%
Total Occupancy Cost		1,092.12	20.3%	8,736.97	26.0%
Fixed Costs:	,	44 / 15	2 22 F	c== ==	
Do you have any other fixed Finance Costs (Loa	16	116.67	2.2%	933.33	2.89
What are your fixed Labour Costs Per Month	,	280.00	5.2%	2,240.00	6.7%
Other Fixed		-	0.0%	-	0.0%
Total Fixed Cost		396.67	7.4%	3,173.33	9.4%
Net Income Profit		155.12	2.9% -	2,310.99	-6.9%



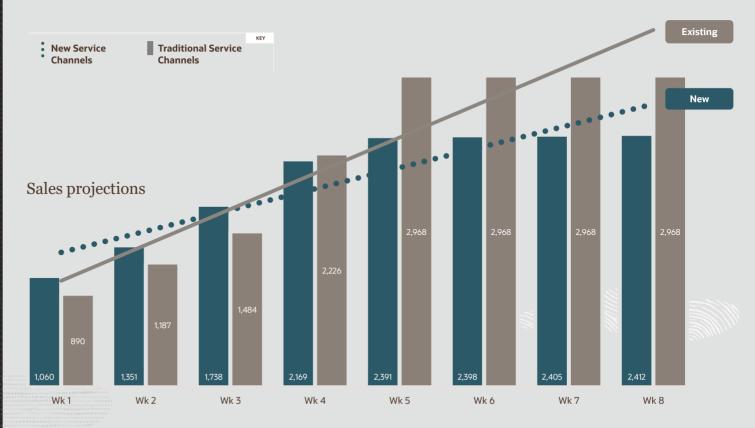
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Your Business's historical sales revenue mix by channel averaged 98.2% from onpremises dinner service, and 1.8% for collections or take-out.

Our Active Rebound scenario diversifies your sales revenue mix and re-balances your on-premises contribution to 55% of your total revenue. This is largely expected to be driven by customer behavior as we continue to see a sharp shift to off-premise ordering.

# Sales Mix by Channel

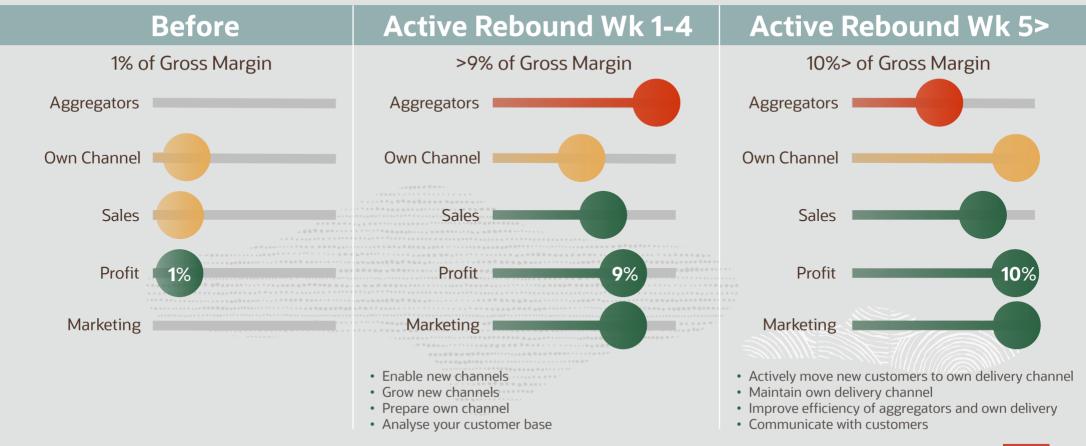
New service channels may be critical to your revenue from week 1 of opening until confidence in the market drives more customers back into the restaurant. It is anticpated that your sales revenue mix will rebalance to include growth of collection/take-out to 7% compared to a previous percentage of 1.8%





## Optimizing Off-premises Channels

In absence of representative historical data, and a significant shift in revenue from on- to off-premises, it will be important for Your Business to actively monitor performance by channel, and adjust strategy regularly. As illustrated below, an Active Rebound relies on a thoughtful use of 3<sup>rd</sup> Party aggregators to initially market off-premises offerings, and acquire new customers, and then a shift to direct off-premises channels for maximum profitability.





# Summary

45%

of your sales mix will come from new off-premises service channels

Profitable by week

2.9%

Possible Positive Net Profit Margin by Week 8\* Your Business has a unique opportunity to not only survive the current economic environment and new operating paradigm, but thrive.

Through a thoughtful re-balance of revenue channels, business process and technology adoption, a cash-positive position is possible in just over a month.

For more information about the contents of this report, or support in implementing the strategies outlined, contact us by emailing: foodbev-central ww@oracle.com.

#### **About Oracle Food and Beverage**

Oracle Food and Beverage is the leading provider of point of sale systems to restaurants, and sports and entertainment venues worldwide.

Our tiered platform and cloud ecosystem provide brands with agility, control, insight, security, stability, and room to grow.

International chains, to independent start ups, rely on Oracle MICROS Simphony to simplify operations, reduce cost, expand revenue channels and deliver a modern customer experience.

For more tips on navigating COVID-19 subscribe to our <u>blog</u>, visit us <u>online</u>, or <u>chat</u> with one of our experts.

