

EATER'NATIONAL



Ephemeral Restaurant from
Students of Hospitality School - Illkirch Graffenstaden



— SALON PROFESSIONNEL
DE L'ÉQUIPEMENT
DE LA GASTRONOMIE
DE L'AGROALIMENTAIRE
DES SERVICES
ET DU TOURISME

égast 2014
SALON PROFESSIONNEL

15 AU 18 MARS
PARC EXPO STRASBOURG

LE SALON ▼ VISITER ▼ EXPOSER ▼ ANIMATIONS ▼ PARTENAIRES ▼ PRESSE ▼

EATER'NATIONAL



ENTERPRISE

ADVENTURE

TEACH

EXPERIENCE

RESULTS



Restaurant EaterNational



RESTAURANT EPHEMERE - SALON PROFESSIONNEL EASY 2014
CONCEPT DES ÉLÈVES DU LYCÉE HÔTELIER ALEXANDRE DUMAS
D'ILLKIRCH-GRAFFENSTADEN

Restaurant EaterNational



Formule 2 plats
DEMI-POUR - 10€ - 12€

20€

Menu 10€ - 12€ / 10€

30€

Menu 10€ - 12€ / 10€

40€

Formule 3 plats
DEMI-POUR - 10€ - 12€

30€

Menu 10€ - 12€ / 10€

40€

Menu 10€ - 12€ / 10€

50€

Les plats composant
votre menu sont libres
d'être choisis entre les
5 continents !



MERCI
POUR VOTRE VISITE !

EF PRO

STANDARDS PRO

de BUTLER

Credit Mutuel

BRAGARD

FRANCE BOISSONS

mb

ABC

Red éga

surat

JC

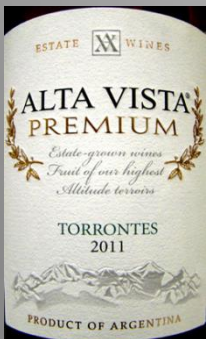
COUVER



TEACH

The learning was very instructive with : Recruitment, negotiations, gastronomy, wines...

OCÉANIE		
<i>– vins Classe Affaires – (12 cl par verre)</i>		<i>– vins Première Classe – (12 cl par verre)</i>
<i>Torrontes Premium 2011 Mendoza - Alta Vista (Argentine)</i>	<i>Crémeux au fromage de chèvre et légumes en différentes textures</i>	<i>AOP Alsace Sylvaner La Louve élevé en fûts de chêne 2011</i>
•	•	•
<i>Zinfandel 2011 Backhouse (USA, Californie)</i>	<i>Pavé de Kangourou mariné au vin rouge relevé d'épices et légumes comme un barbecue</i>	<i>Altitudes 2010 Ixsir (Liban)</i>
	•	•
	<i>Barre choc'coco, sorbet au bounty</i>	<i>Napos 2011 Château Dereszla (Hongrie)</i>



ADVENTURE

- Our story aim to show you, our view of a « Gastronomic and Culinary world trip » :

Two different point of sale to answer to the needs of our two type of guest (Professionnels and Family):

- The first one, a traditionnal restaurant that offer 5 starters, 5 main courses and 5 desserts, one for each continents, made with the main ingredients or recipe of those continents. We had french wines but mostly wine from all over the world. Guest could add a wine composition from the « Classe affaire » made with medium wines to the « 1st class » made with more expansive wines. It also provide 120 seats.
- The second one, a snack that provide salad'bar and wok'away. Guests order their salad or wok, the sides, and the dressing, then the staff shake or cook the dishes in front of the guest. We also had differents types of sandwiches from each continents.



EXPERIMENTATION

The efforts of each member allows us to grow up, have a overlook of the things, it also give a real view of the responsibilities that we could have one day as manager, demonstrating what we learn at school could be apply in our job :

- Find our independance, we grow,
- Create recipe and give them life,
- Looking for suppliers that offer the materials we needed and contact them,
- Elaborate a recruitment plan and proceed on a internal recruitment at school,
- Manage the team with volunteers,
- ...



ENTERPRISE

That allow us to...

- Run a company,
- Master financial tools,
- Hire and manage employees,
- Negotiate the prices with our suppliers, get payment deadlines after the trade show...
- Built a website and manage social network such as Facebook.
- And so one..



RESULTS

Thanks to great investments of the staff, the teachers and the suppliers, we had realize great results, that you could see below in the board. For four days we served approximately 2 000 guests.

COMPTE DE RESULTAT EATER'NATIONAL – EXERCICE 2014			
CHARGES	EXERCICE 2014	PRODUITS	EXERCICE 2014
Charges d'exploitation		Produits d'exploitation	
Achats de matières premières et autres approvisionnements :		Production vendue Restaurant	38 938.00 €
Nourriture	15 153.00 €	Production vendue Snack	6 250.00 €
Boissons	5 968.00 €	Vente de vins	455.00 €
Marketing (Roll-up, site internet, tracts)	434.00 €	Prestations extérieures	3 090.00 €
Matériel et consommables	5 440.00 €		
Location emplacement	5 456.00 €		
Autres achats et charges externes	4 063.00 €		
TOTAL I	36 513.00 €	TOTAL A	48 733.00 €
Charges financières		Produits financiers	
TPE	199.00 €	Capital	500.00 €
Commissions CB	233.00 €	Dons	4 429.00 €
TOTAL II	432.00 €	TOTAL B	4 929.00 €
Total des charges (I+II)	36 945.00 €	Total des produits (A+B)	53 662.00 €
Solde créditeur = BENEFICE	16 717.00 €	Solde débiteur = PERTE	0.00 €
TOTAL GENERAL	53 662.00 €	TOTAL GENERAL	53 662.00 €