

Executive Summary

Martin Rosberg is a young entrepreneur with senior managerial experience in the Barcelona Restaurant environment, in the Art Gallery business, and in franchising activities.

He is opening a new restaurant in Barcelona.

He is seeking one or more equity investors, with the aim of raising Euros 200,000.

The equity investors who take up this offer will be entitled to 50% of the company and, depending on the corporate structure chosen, may appoint one member to the board of directors. Other shareholder agreement terms and conditions will be agreed upon.

Annual sales are conservatively estimated at EUR 1,040,000 and pre-tax profit at EUR 275,000. which translates to EUR 184,000 after taxes.

This project's timeline was initially scheduled for the last quarter of 2003. However, the very exceptional opportunity of securing an outstanding location at the "Borne" neighbourhood on very favourable conditions has caused us to invite you to participate now. The property must be contracted by June 7th if we are to take advantage of this opportunity.

In consequence, to move ahead on this opportunity, we need investors' commitments by June 6th

We have some leeway in designing the local structure to suit our equity investors' needs from a tax planning and asset protection perspective.

At the equity investors' option, we can negotiate an exit strategy after several years' permanence.

Minimum investment participation is set at EUR 20,000.-

Please indicate your interest in participating.

“Wine Bar and Restaurant”

BUSINESS PLAN
(May 29, 2003 draft)

A few words about Barcelona

The two authors that follow express perfectly what is needed to say about the city.

“If any European city may serve as a dynamic model for 21st century urban renewal, it would certainly be Barcelona -- and that is especially true of fine dining. Indeed, more so than Madrid, Barcelona stands at the forefront of modern Spanish cuisine and is the proud promoter of the Catalan winemakers who now compete with the best in the world. (...)

If many of these new restaurant dishes seem far from the idea of Spanish cooking full of yellow rice and pimientos -- never traditional Spanish food in the first place -- realize that in Barcelona you are really in Catalonia, where a long legacy of beloved foods has given way to a truly modern style that makes the city's gastronomy as exciting as any in Europe right now.”

John and Galina Mariani, Wine Spectator

“Barcelona remains one of the most eye-knocking cities in Europe. A cradle of art, architecture, and design -- the indelible marks left by Picasso, Miró, and Dalí are never far away -- this metropolis is now generating a renaissance of Catalan culture. Much better than flawless, Barcelona remains unforgettably exciting, relentlessly alive.

The city advances into the new millennium in the throes of a cultural and industrial rebirth only comparable to the late-19th-century Renaixença that filled the city with flamboyant Moderniste architecture. Barcelona, a 2,000-year-old master of the legerdemain of perpetual novelty, is now Spain's most visited city.”

Fodor's

This is the review we are aiming to achieve with this enterprise

Immediately, from the moment you walk in the door, you *know* that you are welcome. A host greets you with spontaneous, genuine charm.

This is clearly not one of the many the tourist-focused restaurants you find in and around Barcelona. It's every customer's dream. If you haven't booked a table in advance, the wait for a table doesn't feel long: while you wait, you're given a place at the bar where good music being played (at a volume that allows you to hold a conversation without shouting), offered wine, cava or other fine beverages which will smoothen the mood and quench your thirst. And hors d'oeuvres to prepare your palate for what is coming.

There are little corners in which to hide with your loved one.

This gives you the space to relax and enjoy the relaxed atmosphere created by the owner, Martin Rosberg.

At the bar you can tell that a lot of thought has gone into the wine menu, with a range that starts off locally then spreads to the farthest regions of good wine worldwide. Not to mention the extensive list of imported beers. You can expect to be satisfied with what you order.

By day the restaurant is a welcome oasis from the turmoil of work. You can sit down with your work colleagues and discuss your latest projects, gaining creative inspiration from the art work exhibited on the walls. In the evening, it's a good place to kick back after a day's hard work. The friendly staff are always available and willing to meet your needs, in a relaxed and unobtrusive manner, without becoming a nuisance.

How often do you go out to a restaurant in Barcelona and are treated at all times with a **genuine** smile and cheer?

Not many.

Once you are seated at a table you are given a food menu which is hard to choose from as everything is tempting. From the starters to the desserts you are guaranteed excellent value. The dishes are always prepared from fresh produce so don't expect to have exactly the same dish twice just in case the season changes. But, as the food, service and ambience are so good, you will most probably become a regular. Don't worry about missing out!

The inspiration behind this venture is Martin Rosberg, an un-assuming entrepreneur who in his teens and early twenties spent a long time travelling around Europe and working at all levels of the food industry studying, analyzing. The first thing he wanted once he had decided to set upwas to make the customers feel special as soon as they walked in through the doors.

Using his experience gained from working as an art dealer (one of his many explorations into the human psyche) he has created a space which is aesthetically pleasing as well as being very practical. The colours are warm and inviting, the art work surrounding you is what you would expect from a top art gallery. The menu shows his unique knowledge of his travels from around the world and the music being played reflect his passion for beautiful sound.

"Once I decided to make Barcelona my home", he mentioned to me *en route* to the bar while, behind us, the remains of our meal were being cleared away.

"I wanted a place to go out and eat in and have a quiet drink when anytime I felt like it."

He looked around at the other tables and smiled, "I think this is okay for now".

Be you young or not-so-young, there's a place for you here. The maitre greets you like an old friend and if you're a new customer he immediately sets you at ease. This is a place to stay and feel comfortable..... And return. And return.

Join us in the experience of making this dream a reality!

Statement of purpose

Our Mission is to provide our customers wonderful food and wine through professional yet unobtrusive service, where each and every one of them finds their expectations exceeded.

The main key to achieve this is identifying, training and keeping the most talented, front and back of the house people in the industry.

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A. Description of the business.

A Barcelona-located wine bar and restaurant catering to locals and tourists over age 25. The three pillars on which we will be building are outstanding food, excellent wines and a contemporary art environment.

1. Location:

The three areas of the city where the space is planned for are the “Raval”, the “Gothic” and “Gracia” areas. They all share similar architecture, very old and very narrow streets, with antique buildings. Also, all of them are emerging areas where the city council is investing to promote business development and restoration of the buildings while keeping the essential *antique and cosy* looks of the areas. In all of them we find a high concentration of artists and galleries showing a great diversity of styles and visions.

2. Dimensions:

The surface of the restaurant and the capacity will vary according to the space we find. Minimum area of 200m².

Note: The figures in this plan are based on a 200m² location.

3. Product

- Wine and beverages

The wine menu will start with a selection of approximately 50 wines, of which 6 will be served by the glass (2 white, 3 red and 1 dessert wine). The selection will grow with the development of the business to fulfil the “Wine Bar” concept. Once a month there will be wine tastings by invitation only for customers and wine lovers as well as *sommellerie* students. By doing this, we establish and build relationships with the wineries (that bring their specialists and give us the wine for these events), with wine experts and students (that help build a market presence by word of mouth) and with the customers. These activities also build the reputation of the restaurant, thus gaining recognition as one of the “wine spots” in the city.

- Cuisine

Top quality Mediterranean style, based on the quality of product. The menu will consist of a small selection (6 starters, 8 main courses and 5 desserts approximately) that will change with availability of fresh produce on the market. The *CITY* Wine bar and restaurant will be a place where change and innovation will take place to keep the standards and customer satisfaction.

4. Art

Contemporary artists will exhibit their works. We will change the selection every 6 weeks approximately. This is a strong marketing feature when contacting customers via mailing to invite them to openings. The artists’ acquaintance list will build rapidly, and the activities will bring recognition to the restaurant. Also conferences on art by artists and critics will be hosted. The artist selection will be done in Barcelona, New York, London, Paris, Buenos Aires, and Berlin. The selection as well as the negotiating of the margins of the works will be done by the General Manager. The pieces on show will coexist harmoniously with décor, creating the desired atmosphere.

5. Capacity and price

- The initial idea of minimum capacity is of 75 up to 100 per seating
- The average price (ticket-mix) for a dining customer will around 40/45€
For customers only having a drink, we'll be looking at 12/15€

6. Design

- The style of the restaurant's decor will be minimalistic, with pure materials combined: Cement, wood and wrought iron basically. The idea is working on the building (an old one if possible) having the old construction living together with the new. An important factor will be to have the wine cellar (subterraneous or not) visible, to give the charm of a wine bar, and also something that is very rare in restaurants in Barcelona.

B. Profit and loss budget

Profit and loss budget – Annual		
Item		
Sales	78,3 customers per day, approx 310 days	
	Beverage	321.287,50 €
	Food	717.210,00 €
Net Sales		1.038.497,50 €
Expenses		
	Personnel	258.720,00 €
	Rent	24.000,00 €
	Lawyer fees	6.000,00 €
	Utilities	18.000,00 €
	Total fixed costs	306.720,00 €
	Beverage cost (35%)	112.450,63 €
	Food Cost (40%)	286.884,00 €
	Tableware replacement (2,5%)	20.769,95 €
	Total Variable costs	420.104,58 €
	Variable + fix cost	726.824,58 €
	Aleas 4%	29.072,98 €
	Total costs	755.897,56 €
Gross profit		282.599,94 €
less:	Interest payments 3,5%	7.000,00 €
less	income tax 32,5%	91.844,98 €
Net Profit		183.754,96 €

C. Marketing

The most efficient publicity for the restaurant will be customers' word of mouth. Thus, the restaurant will aim to provide service and quality beyond customers' initial expectations.

To market, we will focus on the press and public relations:

- Press: We will contact restaurant critics and artists, while at the same time talking to design magazines and wine experts. A press release will be sent contacting directly with the journalists inviting them for meals and exhibitions as well as wine tastings. Restaurant guides will follow the critics. Travel guides will be contacted.
- PR: Contacting hotels and bars as well as bar and club managers.

All of this will be done with the guidance of 2 important contacts: Elisa Loncan, Director of programming of "RTVE internacional" (the state owned and most important TV network) and Pedro Baqués, journalist for special events for most of the free guides of Barcelona. This way we cover the whole spectrum of journalism in Barcelona, from the most formal to the informal.

D. Competition

Barcelona's restaurant market comprises essentially two types of establishments:

- The traditional, old fashioned, style that specialize in either seafood or grilled meats and,
- The modern cuisine and new trend type, which are city success stories and are recognized in specialized press worldwide (with Ferrán Adriá with "El Bulli" Restaurant in Roses – a small town in north Catalonia- as their head and pioneer).

For the last 5 years the first group of restaurants is losing market share against the modern ones, as the city gets more cosmopolitan and develops as a culture, art and design centre for Europe.

Restaurant Groups:

There are 3 main restaurant groups in Barcelona that we identify as direct competitors for their price and style of cuisine, which are: *Nolla Restaurant Grup*, *Cacheiro*, and *Grupo Tragaluz*.

They all have similar price ranges and high sales volumes. They base their business on good quality food and the variety of styles. They tend to differentiate their establishments by type of cooking and name so that they have different options for their customers to choose from.

All of them share the same problems in their operations, the quality of food is acceptable but they have serious service quality issues. This is mainly because:

- a.- in order to increase sales and broaden their offer, they open for long hours, as many as 18 hours a day and,
- b.-their expansion is such that it exceeds their capacity to train their staff.. There is a great demand of qualified waiters in Barcelona and by making them work long hours, from 10 to 12 per day, and paying them low salaries, the end result is personnel exhaustion and inferior service

One of the consequences is high personnel turnover, not only with waiters and cooks but also in the management positions. For example, in the year 2000, the *Nolla grup* lost 8 managers in their 9 restaurants including a top manager that was responsible for 4 restaurants and 4 general managers. The turnover objective for that whole group was 140% for the year 2001 (a figure that they exceeded, reaching 148% by year end). With this turnover companies cannot offer constant personal service. Furthermore, a high percentage of the floor staff is not familiar with the standards of service and the products the house offers.

The areas where these competitors operate are in or close to the "Eixample" neighbourhood, an area that was planned and built in the end of the XIX century and the beginning of the XX. In this area (which is significantly modern compared with the

Gothic and Raval areas) streets are wide and buildings tall. This area has a surface of 746Ha., and concentrates businesses as well as residential apartments.

This information will be completed as we decide for a space.

Loyalty in this type of business is not a core issue, most of the locals are willing to try new restaurants and, as the latest figures by the local government show, they spend most of their monthly budget in dining out, providing a sustained demand. Of the diners served in establishments of the class and price range that we are targeting, most are willing to try new restaurants in different areas. It is a social event to show friends and family new restaurants that the customers “discover”.

As repeatedly stated, we will be focusing on service delivery quality. This is achievable by quality personnel selection (as described in point D of this business plan), adequate work conditions, permanent training, and not being driven to grow beyond our management capabilities. Modern personnel management techniques, such as those which are applied for example in Nobu, Maison Blanche, Tribeca Grill, or Scoози in Chicago (but notably absent in Spain) will be a powerful tool in implementing this strategy.

E. Operating procedures

Opening times:

The Wine Bar and Restaurant will open from 6 pm until 1am on Tuesdays, Wednesdays, Thursdays and Sundays, and from 6pm until 2am on Fridays and Saturdays. We will close on Mondays.

Structure:

There will be one General Manager who will overlook the two main areas: Kitchen and Floor.

The Kitchen will have a team of 6 people in total: 1 Chef, 1 second Chef, 3 Cooks and 1 Steward.

The Floor will have a team of 6 people (one of them working part-time) in total: 1 Assistant Manager working as a maitre, and 4 servers/bartenders and a part-time busboy (a waiters' helper).

The kitchen will be divided in what in Spanish we call “partidas”, starters, main courses and desserts and the Chef will supervise the correct function of all of them, helping where there is need throughout the service. A steward will be cleaning the dishes and pots.

The floor will be divided in *rangs* (French term for divisions of tables) of approximately 23 customers each. The servers will take the orders at all their tables in order to provide personalized service (the same person dealing with the table during the whole meal). The General and Assistant Managers will receive the customers, walk them to their tables, and supervise the service helping in the weak *rangs* as they get filled and require extra attention in order to keep up with service. There will also be a bartender preparing drinks and taking care of cleaning the glasses, as well as a busboy delivering food from the kitchen to the waiters so that quality is tops at all times (the hot dishes arrive at the table hot, and the starters fast) and the servers stay near the tables. The cash register will be handled by the General and Assistant Managers only.

Food production and pricing

All of the dishes will have a production sheet with the ingredients and the quantities.

Example:

Foie gras starter			
Product	Kilos/pieces	Price	Total
Foie gras entier	0,15	7	1,05 €
Apple	0,1	2,5	0,25 €
Truffles	0,5	5,5	2,75 €
			- €
			- €
Cost			4,05 €
Margin			235%
Selling price			13,57 €

This way there is certainty that the price is according to the products used by the cooks. These sheets will have an explanation of the procedures for preparing the food during service.

Stock and orders

The stocks and the orders will both be worked on the same sheet. This has four columns: Stock, Max, Min and Order:

Orders sheet				
Ingredient	Stock	Max	Min	Order
Foie	2	5	2	3
Chicken breasts	10	18	12	8
Lamb chops	3	8	5	5

This allows us to control not only the quantity of the product we have in stock, but also guide us on how much we should have. These quantities are flexible and can be changed as the work increases or the consumption of a certain product decreases. All of the changes have to be authorised by the GM and Chef. There will be different sheets for different types of products, as they have by law to be kept in different refrigerators.

Payment to suppliers

The suppliers will be paid monthly, after they send us the bill of the whole month at its end. We will settle the bills by the 20th of the month by wire transfer.

F. Personnel – Staff and job descriptions

Staff

The chef will be selected from amongst the ex-students of the “Escola de Restauracio I Hostalatge de Barcelona” (www.ferhb.com). three out of the 10 Michelin stars in Spain have attended that school, which also has a reputation for being one of the best in Europe in restaurant service and chef training. The General Manager’s personal friendship with the director of this school will assure the hiring not only of a good professional, but also an honest worker, a most important consideration in this métier.

The recruiting of floor staff will be done personally by the General Manager, the kitchen staff will be hired between the General Manager and the Head Chef.

The General Manager position will be occupied by the founding partner, Martin Rosberg.

Job descriptions

Head Chef

House Name:
Employee:
Responsible to:

Purpose of Job

To contribute to the turnover and profitability of the house by the preparation and cooking of food to the standards set by the House Management and to the satisfaction of the customers. To control, direct, and motivate kitchen staff

Duties and Responsibilities

1. To prepare and cook food for the customers.
2. To provide individual costing for all menu items.
3. To store all food correctly and to follow stock rotations systems.
4. To be responsible for the preparation of the kitchen and equipment for service and at all times maintain the standards set by the House Management.
5. To maintain the standards of personal hygiene, dress and appearance as required by the House Management and in compliance with legislation.
6. To be responsible for all food handled during preparation, cooking, and service.
7. To be responsible for the cleanliness of the working area and equipment used in accordance with the requirements of the House Management and Legislation.
8. To present food to its best advantage with the objective of increasing sales.
9. To maintain stock levels of food products as required by the Head Chef and House Management and to assist in achieving Gross Profit Margins as detailed by the Company.
10. To use the Company appointed suppliers when ordering food products and dry goods, always choosing best quality in raw materials and products.
11. To recommend improvements to the GM within the areas of staffing, menu design, kitchen operations and menu content
12. To be aware of national, local, and competitors changes and trends and their effect on the wine bar / restaurant operation
13. To observe as applicable:-
 - a) Health, Hygiene and Safety Regulations;
 - b) House Fire Procedures;
 - c) Security Procedures;
 - d) To report any sickness to the head chef or shift manager as soon as possible.
14. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME:.....

Signature of Manager:PRINT NAME:.....

Date:

Assistant Manager

House Name:
Employee:
Responsible to:

Purpose of Job

To contribute to the turnover and profitability of the house by supervising the staff, assisting the GM in the achievement of forecasts and objectives and to the satisfaction of the customers, with whom a cordial and courteous relationship must be maintained at all times.

Duties and Responsibilities

1. To control, direct, and motivate floor staff.
2. To provide high standards of customer service and control staff to ensure fast and efficient service.
3. To keep the GM fully informed regarding product quality, product range, staff performance and hygiene matters that may either improve or detract customer service.
4. To be aware of customer needs and reactions in relations to current operation and offer proposals that will strengthen customer loyalty.
5. To operate the areas under his/her control, as designated by the GM, to the agreed standards.
6. To set an example to both staff and customers in appearance, demeanour and application.
7. To actively pursue self training and development to improve personal skills and knowledge.
8. To deputise for the GM during periods of absence.
9. To carry out relief manager's duties within the existing estate.
10. To maintain the standards of personal hygiene, dress and appearance as required by the House Management and in compliance with legislation.
11. To be responsible for the cleanliness of the working area and equipment used in accordance with the requirements of the House Management and Legislation.
12. To recommend improvements to the GM within the areas of staffing, menu design, floor operations and menu content
13. To be aware and research, together with the GM, national, local, and competitors changes and trends and their effect on the wine bar / restaurant operation
14. To observe as applicable:-
 - a) Health, Hygiene and Safety Regulations;
 - b) House Fire Procedures;
 - c) Security Procedures;
 - d) To report any sickness to the head chef or shift manager as soon as possible.
15. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME:.....

Signature of Manager:PRINT NAME:.....

Date:

Cook

House Name:
Employee:
Responsible to:

Purpose of Job

To contribute to the turnover and profitability of the house by the preparation and cooking of food to the standards set by the House Management and to the satisfaction of the customers.

Duties and Responsibilities

1. To prepare and cook food for the customers.
2. To store all food correctly and to follow stock rotations systems.
3. To be responsible for the preparation of the kitchen and equipment for service and at all times maintain the standards set by the House Management.
4. To maintain the standards of personal hygiene, dress and appearance as required by the House Management and in compliance with legislation.
5. To be responsible for all food handled during preparation, cooking, and service.
6. To be responsible for the cleanliness of the working area and equipment used in accordance with the requirements of the House Management and Legislation.
7. To present food to its best advantage with the objective of increasing sales.
8. To maintain stock levels of food products as required by the Head Chef and House Management and to assist in achieving Gross Profit Margins as detailed by the Company.
9. To use the Company appointed suppliers when ordering food products and dry goods.
10. To observe as applicable:-
 - a) Health, Hygiene and Safety Regulations;
 - b) House Fire Procedures;
 - c) Security Procedures;
 - d) To report any sickness to the head chef or shift manager as soon as possible.
11. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME:.....

Signature of Manager:PRINT NAME:.....

Date:

Bar Person

House Name:
Employee:
Responsible to:

Purpose of Job

To contribute to turnover and profitability of the house by the service of drink, food and tobacco to the standard set by the House Management and to the satisfaction of the customers, with whom a cordial and courteous relationship must be maintained at all time.

Duties and Responsibilities

1. To serve drink, food and tobacco to customers.
 2. To provide a welcome to customers and to comply with Customers Care procedures as detailed by the House Management.
 3. To prepare the bar area for service and at all times maintain the standards of service set by the House Management.
 4. To handle cash and issue change in accordance with the instructions given by the House Management.
 5. To be responsible for all the cash and stock handled in the course of duty.
 6. To insure that all transactions involving cheques, credit and charge cards are carried out in accordance with the procedures laid down by the House Management.
 7. To maintain standards of personal hygiene, dress and appearance as required by the House Management.
 8. To maintain the cleanliness of the working area, and of the equipment used, in accordance with the standards required by law and the requirements of the House Management.
 9. To display stocks to the best advantage with the objective of increasing and promoting sales of the Company's products and goods.
1. To observe as applicable:-
 - a) Licensing Laws and other Statutory Requirements;
 - b) Security Procedures;
 - c) Health, Hygiene and Safety Regulations, including not smoking or alcohol consuming while on duty;
 - d) House Fire Procedures.
 2. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME.....

Signature of Manager:PRINT NAME.....

Date:

Waiters / Waitresses

House Name:
Employee:
Responsible to:

Purpose of Job

To contribute to the turnover and profitability of the house by the service of food, and where appropriate drink and tobacco to the standard set by the House Management and to the satisfaction of the customers with whom a cordial and courteous relationship must be maintained at all times.

Duties and Responsibilities

1. To serve food, and where appropriate drink and tobacco to customers.
2. To provide a welcome to customers and to comply with Customer Care procedures as detailed by the House Management.
3. To prepare the public areas where food is to be served and to maintain the standards of service as detailed by the House Management.
4. To handle cash and issue change in accordance with the instructions given by the House Management.
5. To be responsible for all cash and stock handled in the course of duty.
6. To ensure that all transactions involving cheques, credit and charge cards are carried out in accordance with the procedures laid down by the House Management.
7. To maintain the standards of Personal Hygiene, dress and appearance as detailed by the House Management.
8. To maintain the cleanliness of the working area and of the equipment used in accordance with the standards required by law and the requirements of the House Management.
9. To present and serve food to its best advantage with the objective of promoting sales.
10. To observe as applicable:-
 - a) Licensing Laws and other Statutory Requirements;
 - b) Security Procedures;
 - c) Health, Hygiene and Safety Regulations, including no smoking or the consumption of alcohol consuming while on duty;
 - d) House Fire Procedures.
11. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME.....

Signature of Manager:PRINT NAME.....

Date:

Steward

House Name:
Employee:
Responsible to:

Purpose of Job

Collection, cleaning and recycling of all crockery, cutlery, pots, pans, and utensils to appropriate areas of the kitchen and to assist in the preparation of food as necessary.

Duties and Responsibilities

3. To wash and dry crockery, cutlery, pots, pans, and utensils using appropriate cleaning methods as directed by the House Management.
4. To clean the kitchen and equipment using the appropriate cleaning methods as directed by the House Management.
5. To ensure that the wash-up is maintained in a clean and tidy condition and is equipped with necessary supplies.
6. To report any defective equipment to the House Management as appropriate.
7. To assist with the storage and rotation of food products as directed by the Chef and House Management.
8. To assist in the preparation of food products prior to cooking as directed by the House management.
9. To dispose of waste food products and other material in a safe and hygienic manner.
10. To return all crockery, cutlery, pots, pans and utensils to the designated areas after being cleaned.
11. To undertake tasks not specified above which could be reasonably be held to be associated with these subjects and which are in furtherance of the Company's interests.

Signature of Employee:PRINT NAME.....

Signature of Manager:PRINT NAME.....

Date:

H . Martin Rosberg's background

Martin has been in the restaurant business for 8 years, working his way from busboy at Cipriani in Buenos Aires, up to a Senior Manager in a 45 employee restaurant in Barcelona (Mussol, part of the Nolla Restaurant Group). Martin worked in Nobu London, and Maison Blanche in Paris.

For the last 2 years he served as a manager for a chain of art hotels based in Sitges and Barcelona.

His knowledge of the local market and contacts as well as his commitment to service and team work make him the ideal person to take this project to success.

Martin is 26 years old.