**Join the Curaçao Restaurant Association!**

Please fill out the form below and email this to join@curacaorestaurants.org

Submit payment to our bank or send cheque to our address.

If you have any questions regarding our membership, please email us at info@curacaorestaurants.org

**BUSINESS INFORMATION**

Company name Chamber of Commerce number(KvK)

C

Business name

Location address Country

C

Location phone #’s Location email

Owner/manager name Other contact name

**PRIMARY MEMBER INFORMATION**

**CATEGORY** *Please choose one by marking a X*  **CUISINE** *Please choose one or more by marking a X* 

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|   | Ethnic |   | Family style |  |   | Brazilian  |   | Jamaican |
|   | Fast food |   | Fine Dining |  |   | Cajun  |   | Jamaican |
|   | Fast casual |   | Beach Bar & Restaurant |  |   | Cantonese  |   | Japanese |
|   | Casual dining |   | Cafetaria |  |   | Caribbean  |   | Korean |
|   | Premium Casual |   |   |  |   | Chinese cuisine  |   | Lebanese |
|  |  |  |  |  |   | Colombian |   | Mediterranean |
|  |  |  |  |  |   | Creole-Local |   | Mexican |
|  |  |  |  |  |   | Cuban |   | Moroccan |
|  |  |  |  |  |   | Dominican |   | Note by Note cuisine |
|  |  |  |  |  |   | Filipino |   | Nouvelle cuisine |
|  |  |  |  |  |   | French |   | Persian  |
|  |  |  |  |  |   | Fusion cuisine |   | Peruvian  |
|  |  |  |  |  |   | Greek |   | Portuguese  |
|  |  |  |  |  |   | Haute cuisine |   | Seafood |
|  |  |  |  |  |   | Indian Chinese |   | Spanish |
|  |  |  |  |  |   | Indian cuisine |   | Surinam |
|  |  |  |  |  |   | Indian Singaporean cuisine |   | Taiwanese |
|  |  |  |  |  |   | Indonesian |   | Vegan cuisine |
|  |  |  |  |  |   | Italian cuisine |   | Vegetarian cuisine |
|  |  |  |  |  |   | Italian-American |   |   |

**HOURS AND DAYS OF OPERATION**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
|  | From |  | To |  |  |  |
| Mon |   |  |   |  | Take out |   |
| Tue |   |  |   |  |  |  |
| Wed |   |  |   |  | Delivery |   |
| Thu |   |  |   |  |  |  |
| Fri |   |  |   |  |  |  |
| Sat |   |  |   |  |  |  |
| Sun |   |  |   |  |  |  |

**RESTAURANT INFORMATION**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Personnel  | Full timers |  |  | Part-timers |  |
| Seating capacity |   |  | Open air terrace |   |  | Airconditioned room |   |
|  |  |  |  |  |  |  |  |
|  |  |  | Lounge area |   |  | Bar |   |

Provide a small description of your restaurant (max 1500 characters)

EXTRA INFORMATION DUE TO CRISIS 

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|   | % Local |  |   | % Tourists |

Customer type

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
|

|  |
| --- |
| Help**Monthly salary expense**  |

 |  |

|  |
| --- |
| Help**Monthly COGS expense** |

 |  |

|  |
| --- |
| **Monthly Operational cost**  |

 |
|   | Between 10.000 and 15.000 |  |   | Between 5.000 and 10.000 |  |   | Between 5.000 and 10.000 |
|   | Between 15.000 and 20.000 |  |   | Between 10.000 and 15.000 |  |   | Between 10.000 and 15.000 |
|   | Between 20.000 and 25.000 |  |   | Between 15.000 and 20.000 |  |   | Between 15.000 and 20.000 |
|   | Between 25.000 and 30.000 |  |   | Between 20.000 and 25.000 |  |   | Between 20.000 and 25.000 |
|   | Between 30.000 and 35.000 |  |   | Between 25.000 and 30.000 |  |   | Between 25.000 and 30.000 |
|   | Between 35.000 and 40.000 |  |   | Between 30.000 and 35.000 |  |   | Between 30.000 and 35.000 |
|   | Between 40.000 and 45.000 |  |   | Between 35.000 and 40.000 |  |   | Between 35.000 and 40.000 |
|   | Between 45.000 and 50.000 |  |   | Between 40.000 and 45.000 |  |   | Between 40.000 and 45.000 |
|   | Between 50.000 and 60.000 |  |   | Between 45.000 and 50.000 |  |   | Between 45.000 and 50.000 |
|   | Between 60.000 and 70.000 |  |   | Between 50.000 and 60.000 |  |   | Between 50.000 and 60.000 |
|   | Between 70.000 and 80.000 |  |   | Between 60.000 and 70.000 |  |   | Between 60.000 and 70.000 |
|   | More than 80.000 |  |   | Between 70.000 and 80.000 |  |   | Between 70.000 and 80.000 |
|   |   |  |   | More than 80.000 |  |   | More than 80.000 |
| **Monthly O.B. (6% & 9%)** |  | **Monthly Utility expense** |  | **Monthly rent cost**  |
|   | Less than 5.000 |  |   | Less than 500 |  |   | Less than 500 |
|   | Between 5.000 and 10.000 |  |   | Between 500 and 750 |  |   | Between 500 and 750 |
|   | Between 10.000 and 15.000 |  |   | Between 750 and 1.000 |  |   | Between 750 and 1.000 |
|   | Between 15.000 and 20.000 |  |   | Between 1.000 and 1.250 |  |   | Between 1.000 and 1.250 |
|   | Between 20.000 and 25.000 |  |   | Between 1.250 and 1.500 |  |   | Between 1.250 and 1.500 |
|   | Between 25.000 and 30.000 |  |   | Between 1.500 and 2.000 |  |   | Between 1.500 and 2.000 |
|   | Between 30.000 and 35.000 |  |   | Between 2.000 and 2.500 |  |   | Between 2.000 and 2.500 |
|   | Between 35.000 and 40.000 |  |   | Between 2.500 and 3.000 |  |   | Between 2.500 and 3.000 |
|   | Between 40.000 and 45.000 |  |   | Between 3.000 and 3.500 |  |   | Between 3.000 and 3.500 |
|   | Between 45.000 and 50.000 |  |   | Between 3.500 and 4.000 |  |   | Between 3.500 and 4.000 |
|   | Between 50.000 and 60.000 |  |   | Between 4.000 and 4.500 |  |   | Between 4.000 and 4.500 |
|   | Between 60.000 and 70.000 |  |   | Between 4.500 and 5.000 |  |   | Between 4.500 and 5.000 |
|   | Between 70.000 and 80.000 |  |   | Between 5.000 and 6.000 |  |   | Between 5.000 and 6.000 |
|   | More than 80.000 |  |   | Between 6.000 and 7.000 |  |   | Between 6.000 and 7.000 |
|  |  |  |   | Between 7.000 and 8.000 |  |   | Between 7.000 and 8.000 |
|  |  |  |   | Between 8.000 and 9.000 |  |   | Between 8.000 and 9.000 |
|  |  |  |   | Between 9.000 and 10.000 |  |   | Between 9.000 and 10.000 |
|  |  |  |   | Between 10.000 and 12.500 |  |   | Between 10.000 and 12.500 |
|  |  |  |   | Between 12.500 and 15.000 |  |   | Between 12.500 and 15.000 |
|  |  |  |   | Between 15.000 and 17.500 |  |   | Between 15.000 and 17.500 |
|  |  |  |   | Between 17.500 and 20.000 |  |   | Between 17.500 and 20.000 |
|  |  |  |   | Between 20.000 and 22.500 |  |   | Between 20.000 and 22.500 |
|  |  |  |   | Between 22.500 and 25.000 |  |   | Between 22.500 and 25.000 |
|  |  |  |   | More than 25.000 |  |   | More than 25.000 |

**ASSOCIATE MEMBER INFORMATION**

|  |  |
| --- | --- |
|  | **Please select one or more** |
|   | Food supplier |
|   | Beverage supplier |
|   | Equipment supplier |
|   | Services supplier |
|   | Training & Education |
|   | Hygiene |
|   | Other |

Short description of services and or products offered

Explanations.

1. CATEGORY

Ethnic

Ethnic restaurants specialize in ethnic or national cuisines. For example, Greek restaurants specialize in Greek cuisine.

Fast food

Fast food restaurants emphasize speed of service. Operations range from small-scale street vendors with food carts to multibillion-dollar corporations like McDonald's and Burger King. Food is ordered not from the table, but from a front counter (or in some cases, using an electronic terminal). Diners typically then carry their own food from the counter to a table of their choosing, and afterward dispose of any waste from their trays. Drive-through and take-out service may also be available. Fast food restaurants are known in the restaurant industry as QSRs or quick-service restaurants.

Fast casual

Fast casual restaurants are primarily chain restaurants, such as Chipotle Mexican Grill and Panera Bread. More of the food is prepared at the restaurant than is the case at fast food chains. Fast casual restaurants usually do not offer full table service, but many offer non-disposable plates and cutlery. The quality of food and prices tend to be higher than those of a conventional fast food restaurant but may be lower than casual dining.

Casual dining

A casual dining restaurant (or sit down restaurant) is a restaurant that serves moderately priced food in a casual atmosphere. Except for buffet-style restaurants, casual dining restaurants typically provide table service. Casual dining comprises a market segment between fast-food establishments and fine-dining restaurants. Casual-dining restaurants often have a full bar with separate bar staff, a full beer menu and a limited wine menu. In Italy, such casual restaurants are often called "trattoria", and are usually independently owned and operated.

Premium casual

Premium casual restaurants are described as upscale fast casual. Similarly to casual dining, they typically feature a dining room section. Premium casual restaurants carry a wide range of menu options including burgers, steaks, seafood, pizza, pasta and Asian foods.

Family style

Family style restaurants are a type of casual dining restaurants where food is often served on platters and the diners serve themselves. It can also be used to describe family-friendly diners or casual restaurants.

Fine dining

Fine dining restaurants are full-service restaurants with specific dedicated meal courses. Décor of such restaurants features higher-quality materials, with establishments having certain rules of dining which visitors are generally expected to follow, sometimes including a dress code.

Beach Bar & Restaurant

Usually the setting is at the beach, either independent or part of a hotel. Very casual and sometimes beachwear is common. Menu's are mostly targeted at simple items like burgers.

Cafeteria

Cafeterias are simple restaurants which offer sandwiches and small meals. Most of them don't serve dinner.

1. CUISINE

You may choose more than one selection (hold Ctrl and select). This in case you have different types of cuisines your restaurant serves.

If your type of cuisine is not listed, please send an email to info@curacaorestaurants.org with subject: Edit cuisine type.

1. EXTRA INFO

Due to the Covid-19 we are in need of some extra info as asked by the government. This is very confidential info and we assure you this info will be deleted when analyses have been done. This info will not be seen by the total board, only the daily board. The final analysis will be shared with our members. Thank you for your understanding.

1. **Monthly salary expense**

Please select the range based on a BRUTO salary!

1. **Cost Of Goods Sold**

Cost of goods sold (COGS) refers to the direct costs of producing the goods sold by a company. This amount includes the cost of the materials and labor directly used to create the good. It excludes indirect expenses, such as distribution costs and sales force costs.

**Key factors:**

* Cost of goods sold (COGS) includes all of the costs and expenses directly related to the production of goods.
* COGS excludes indirect costs such as overhead and sales & marketing.
* COGS is deducted from revenues (sales) in order to calculate gross profit and gross margin. Higher COGS results in lower margins.
* The value of COGS will change depending on the accounting standards used in the calculation.

**Formula and Calculation for COGS**

COGS=Beginning Inventory + P − Ending Inventory

where

P=Purchases during the period