



## Join the Curaçao Restaurant Association!

Please fill out the form below and email this to [join@curacaorestaurants.org](mailto: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](mailto:info@curacaorestaurants.org)

### BUSINESS INFORMATION

Company name

Chamber of Commerce number(KvK)

Business name

Location address

Country

Location phone #'s

Location email

Owner/manager name

Other contact name

### PRIMARY MEMBER INFORMATION

**CATEGORY** *Please choose one by marking a X*



<input type="checkbox"/>	Ethnic	<input type="checkbox"/>	Family style
<input type="checkbox"/>	Fast food	<input type="checkbox"/>	Fine Dining
<input type="checkbox"/>	Fast casual	<input type="checkbox"/>	Beach Bar & Restaurant
<input type="checkbox"/>	Casual dining	<input type="checkbox"/>	Cafeteria
<input type="checkbox"/>	Premium Casual	<input type="checkbox"/>	

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



<input type="checkbox"/>	Brazilian	<input type="checkbox"/>	Jamaican
<input type="checkbox"/>	Cajun	<input type="checkbox"/>	Jamaican
<input type="checkbox"/>	Cantonese	<input type="checkbox"/>	Japanese
<input type="checkbox"/>	Caribbean	<input type="checkbox"/>	Korean
<input type="checkbox"/>	Chinese cuisine	<input type="checkbox"/>	Lebanese
<input type="checkbox"/>	Colombian	<input type="checkbox"/>	Mediterranean
<input type="checkbox"/>	Creole-Local	<input type="checkbox"/>	Mexican
<input type="checkbox"/>	Cuban	<input type="checkbox"/>	Moroccan
<input type="checkbox"/>	Dominican	<input type="checkbox"/>	Note by Note cuisine
<input type="checkbox"/>	Filipino	<input type="checkbox"/>	Nouvelle cuisine
<input type="checkbox"/>	French	<input type="checkbox"/>	Persian
<input type="checkbox"/>	Fusion cuisine	<input type="checkbox"/>	Peruvian
<input type="checkbox"/>	Greek	<input type="checkbox"/>	Portuguese
<input type="checkbox"/>	Haute cuisine	<input type="checkbox"/>	Seafood
<input type="checkbox"/>	Indian Chinese	<input type="checkbox"/>	Spanish
<input type="checkbox"/>	Indian cuisine	<input type="checkbox"/>	Surinam
<input type="checkbox"/>	Indian Singaporean cuisine	<input type="checkbox"/>	Taiwanese
<input type="checkbox"/>	Indonesian	<input type="checkbox"/>	Vegan cuisine
<input type="checkbox"/>	Italian cuisine	<input type="checkbox"/>	Vegetarian cuisine
<input type="checkbox"/>	Italian-American	<input type="checkbox"/>	

### HOURS AND DAYS OF OPERATION

	From	To
Mon		
Tue		
Wed		
Thu		
Fri		
Sat		
Sun		

Take out

Delivery

### RESTAURANT INFORMATION

Personnel

Seating capacity

Full timers

Open air terrace

Lounge area




Part-timers

Airconditioned room

Bar




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

### EXTRA INFORMATION DUE TO CRISIS

Customer type

% Local

% Tourists

#### Monthly salary expense

	Between 10.000 and 15.000
	Between 15.000 and 20.000
	Between 20.000 and 25.000
	Between 25.000 and 30.000
	Between 30.000 and 35.000
	Between 35.000 and 40.000
	Between 40.000 and 45.000
	Between 45.000 and 50.000
	Between 50.000 and 60.000
	Between 60.000 and 70.000
	Between 70.000 and 80.000
	More than 80.000

#### Monthly COGS expense

	Between 5.000 and 10.000
	Between 10.000 and 15.000
	Between 15.000 and 20.000
	Between 20.000 and 25.000
	Between 25.000 and 30.000
	Between 30.000 and 35.000
	Between 35.000 and 40.000
	Between 40.000 and 45.000
	Between 45.000 and 50.000
	Between 50.000 and 60.000
	Between 60.000 and 70.000
	Between 70.000 and 80.000

#### Monthly Operational cost

	Between 5.000 and 10.000
	Between 10.000 and 15.000
	Between 15.000 and 20.000
	Between 20.000 and 25.000
	Between 25.000 and 30.000
	Between 30.000 and 35.000
	Between 35.000 and 40.000
	Between 40.000 and 45.000
	Between 45.000 and 50.000
	Between 50.000 and 60.000
	Between 60.000 and 70.000
	Between 70.000 and 80.000



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	More than 80.000
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	More than 80.000
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**Monthly O.B. (6% & 9%)**

Less than 5.000
Between 5.000 and 10.000
Between 10.000 and 15.000
Between 15.000 and 20.000
Between 20.000 and 25.000
Between 25.000 and 30.000
Between 30.000 and 35.000
Between 35.000 and 40.000
Between 40.000 and 45.000
Between 45.000 and 50.000
Between 50.000 and 60.000
Between 60.000 and 70.000
Between 70.000 and 80.000
More than 80.000

**Monthly Utility expense**

Less than 500
Between 500 and 750
Between 750 and 1.000
Between 1.000 and 1.250
Between 1.250 and 1.500
Between 1.500 and 2.000
Between 2.000 and 2.500
Between 2.500 and 3.000
Between 3.000 and 3.500
Between 3.500 and 4.000
Between 4.000 and 4.500
Between 4.500 and 5.000
Between 5.000 and 6.000
Between 6.000 and 7.000
Between 7.000 and 8.000
Between 8.000 and 9.000
Between 9.000 and 10.000
Between 10.000 and 12.500
Between 12.500 and 15.000
Between 15.000 and 17.500
Between 17.500 and 20.000
Between 20.000 and 22.500
Between 22.500 and 25.000
More than 25.000

**Monthly rent cost**

Less than 500
Between 500 and 750
Between 750 and 1.000
Between 1.000 and 1.250
Between 1.250 and 1.500
Between 1.500 and 2.000
Between 2.000 and 2.500
Between 2.500 and 3.000
Between 3.000 and 3.500
Between 3.500 and 4.000
Between 4.000 and 4.500
Between 4.500 and 5.000
Between 5.000 and 6.000
Between 6.000 and 7.000
Between 7.000 and 8.000
Between 8.000 and 9.000
Between 9.000 and 10.000
Between 10.000 and 12.500
Between 12.500 and 15.000
Between 15.000 and 17.500
Between 17.500 and 20.000
Between 20.000 and 22.500
Between 22.500 and 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.

2. 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](mailto:info@curacaorestaurants.org) with subject: Edit cuisine type.

3. 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.

4. **Monthly salary expense**

Please select the range based on a BRUTO salary!

5. **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**

$COGS = \text{Beginning Inventory} + P - \text{Ending Inventory}$

where

P=Purchases during the period