

The Fundamentals Of Running A Restaurant

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It seems like everyone and her third cousin is running a restaurant these days. In the U.S., 935,000 eateries serve more than 70 billion meals and snacks per year, according to the National Restaurant Association.

You know something about food and wine. You like people. You could be a restaurateur, right?

It's a sexy idea--until you realize how hard starting a restaurant really is. Soon enough, questions will be flying like grains of sea salt. What permits do you need? What are your start-up costs? Where should you buy your produce? What corporate structure should you choose?

In other words, you need to know the fundamentals.

That's why Forbes.com is breaking down those building blocks by answering eight core questions related to a given industry. Taken together, the information will give budding entrepreneurs a head start on making those first critical steps.

So start mastering the Fundamentals. Your entrepreneurial dreams depend on them.

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