2050 The Restaurant Lifecycle

Product Fieldbook · https://kb.jeffreysummers.com/docs/2050-the-restaurant-lifecycle-2/

The Demand

Before you plan anything else this quarter, name honestly which stage of the lifecycle your restaurant is actually in — pre-opening, opening, growth, or exit — and whether you are surviving that stage or succeeding in it. Most operators who are grinding are not failing, they simply never closed the gap between the two. Name one decision at your current stage that is compounding against you right now, and change it before it compounds further.

The Work

Your restaurant's age and current lifecycle stage:

Surviving or succeeding — the honest distinction, with evidence:

Rate how intentional your decisions have been at this stage versus reactive, 1-5:

Decision compounding in your favor — name one, and why it is working:

Decision compounding against you — name one, and what it is costing you every month it continues:

What would this stage look like if you built with intention instead of reacting to problems the lifecycle already warned you about:

The one decision you will change this week to stop the compounding against you: