

Final Course Project Status Report



DeVry University

PROJ586

La Familia Food Truck

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Summary:

My proposed project is to provide a food truck that will not only be known for serving great food, but also an environment to relax, socialize, and network. The food truck will start running within six months with a cost not to exceed a budget of \$50,000 and will become profitable within 30 days. It will offer a great selection of food, like sandwiches, hamburgers and hotdogs and even deserts. The food truck will be parked in a heavy traffic area to increase potential customers. There will be two tables with 6 chairs to seat a few customers while they wait for their food or to eat their meals. We plan on offering discounts to local business owners to increase revenue as well.

Project Scope:

This project is a food truck that serves delicious food, drinks and snacks. The menu would have a variety of food to choose from like hamburgers, hot dogs, sandwiches, sweets and drinks. This type of concept would appeal to working people or college students who want a quick bite to eat. We plan on completing the work required for this project by purchasing a food truck and equipment needed to make all of these foods in regulation with health code standards and licensing. The name of this food truck is La Familia Food Truck and it was picked because this is going to be a family business with recipes that we would normally make at home. The truck would be located in a high traffic area in the San Antonio area that is in dire need of a food truck. Aspects of site selection are accessibility, visibility and local neighborhoods. The truck would be parked not too far from the local colleges. In addition, there are many office buildings and warehouses with employees who will need to grab a quick bite during their lunch breaks. The main task about location is to get a parking permit or permission from the local business to

use their parking lot. Starting a food truck in Texas has its own set of legal considerations that are specific to both the restaurant industry and the state of Texas. These include obtaining proper state and local licenses and permits, dealing with state and local health and safety regulations, and getting adequate insurance.

Milestones and Deliverables

1. Purchase Food Truck – due 3/1/2023
2. Obtain License from the Texas Department of State Health Services (DSHS) – due 3/7/2023
3. Obtain Local County Health Department Permit – due 3/8/2023
4. Attend Food Safety Course and Pass Exam to obtain Food Handler Permit – due 3/22/2023
5. Pass Food Truck Inspection – due 4/29/2023
6. Purchase materials needed to remodel – due 5/21/2023
7. Purchase appliances – due 6/28/2023
8. Fire Department and Health inspections completed – due 7/7/2023
9. Purchase supplies and perishables (plastic ware, bread, ingredients, coffee, milk, etc) received – due 8/11/2023
10. Purchase signage and menus – due 8/15/2023
11. Open business – due 9/1/2023