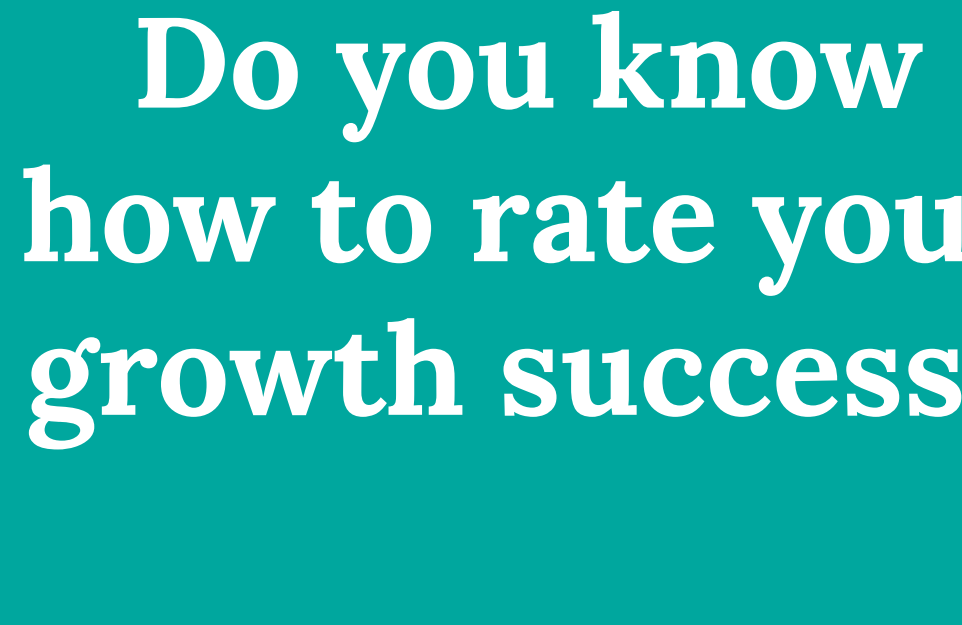
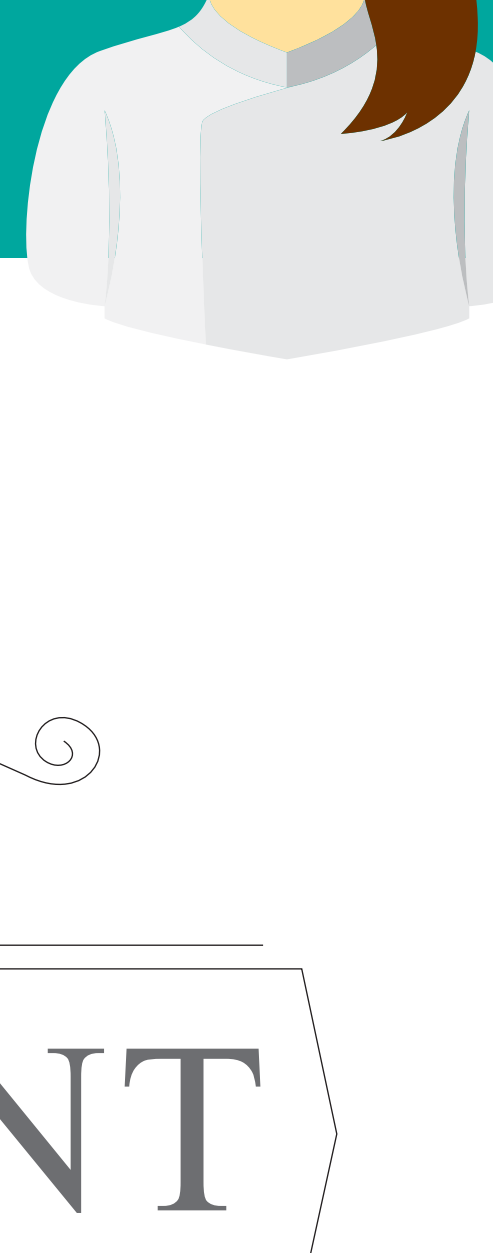




Are you the owner or manager of a Restaurant?

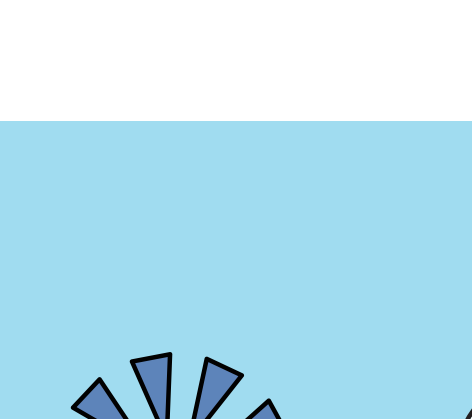



Do you know how to rate your growth success?



A Secret Recipe for RESTAURANT Success!

Freshly picked and organically grown by

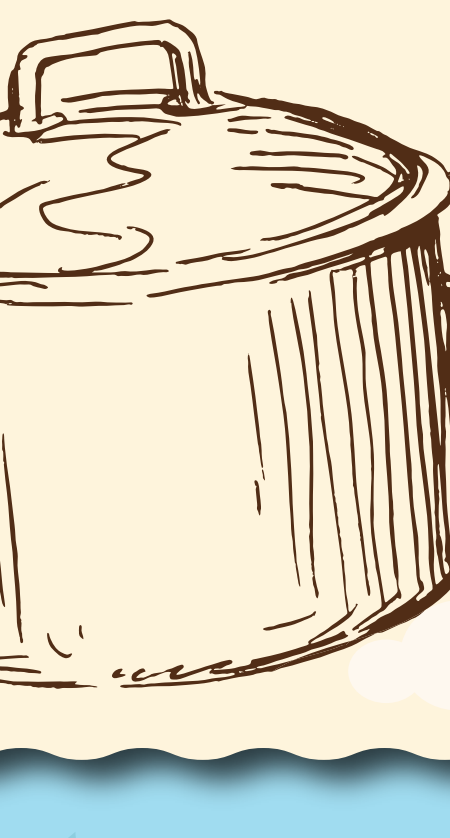


Recipe: TCFOS Bisque

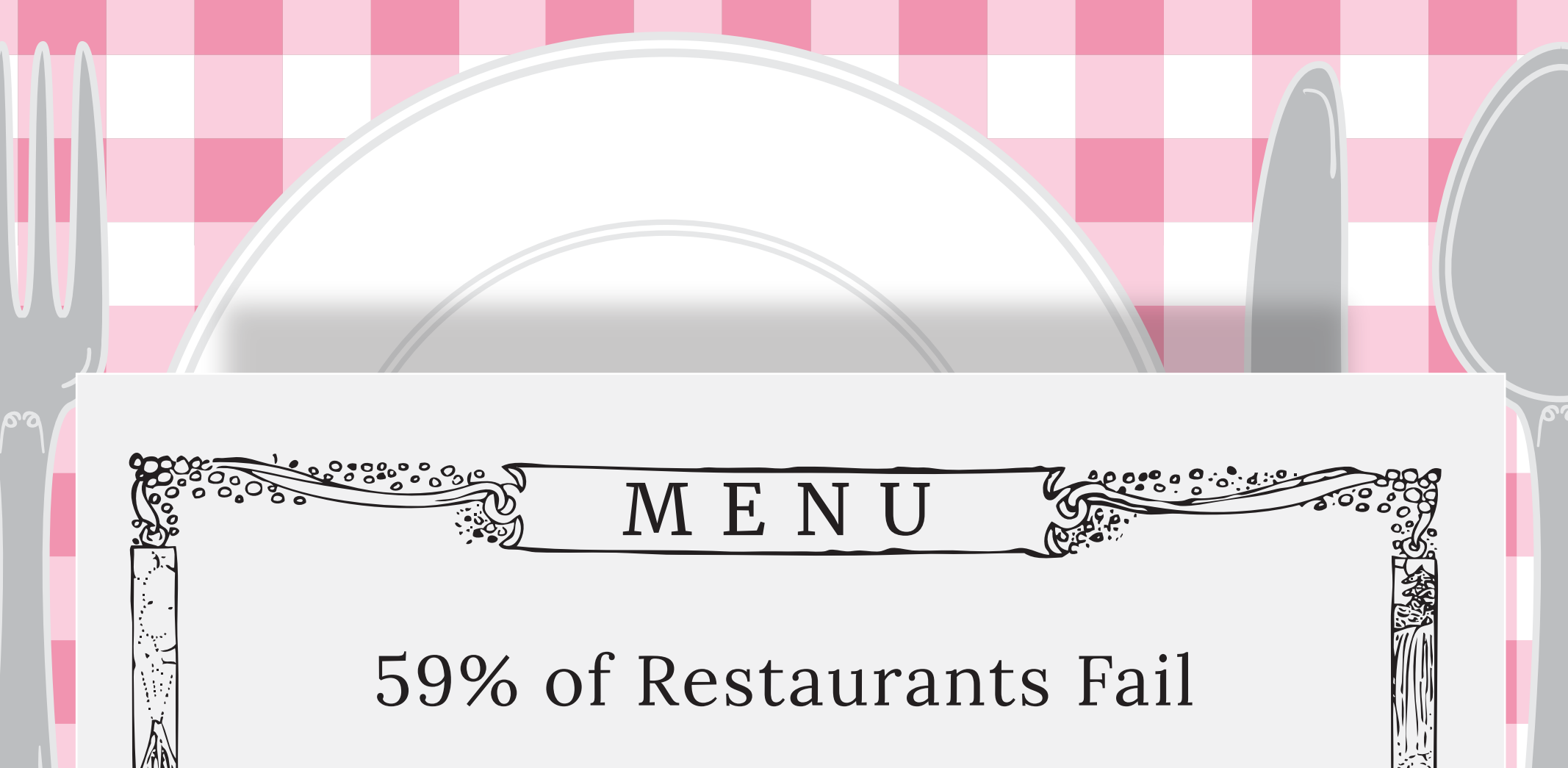
There are 2 secret ingredients:



1) Think like an investor!



2) Know your Third Financial Statement!



M E N U

59% of Restaurants Fail

Restaurants start with an enormous amount of capital which quickly runs out in 6-12 months. Money disappears when you don't have a plan of action and a third financial statement.

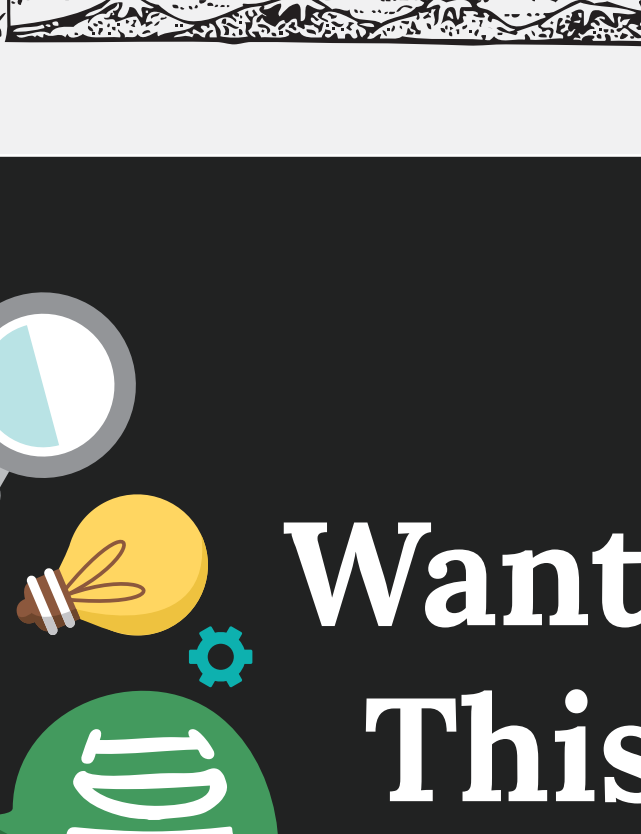
Year 1 26%

Year 2 19%

Year 3 14%

Poor Cash flow..... 90% fail
90% of small business failures are caused by poor cash flow.

Roasted in insufficient capital -seasoned with unexpended capital - multiplied by over-invested fixed assets - on a platter of poor inventory management is 90% of small businesses failing.



Want To Avert This Failure With Your Restaurant?

Learn HOW The Third financial statement (Cash Flow Report) helps your restaurant flourish.

Explore the three main areas that affect your cash flow & how to plan for growth!

Discover three ideas to keep an investor mindset and position your restaurant for success.

Visit

TrustedCFOsolutions.com/third to watch our free webinar.

