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Are you looking to quit corporate life and be your own boss? Choosing to start an F&B business is one of the ways to go, cafes in particular. Coffee is a profitable business, and coffee shops will always be in demand no matter where you are in the world. Singapore has a healthy and growing coffee culture; a cafe is a go-to place for most to get their daily fix.Like every other business, opening a cafe is a delicate decision as a lot of factors need to be taken into consideration. Being an entrepreneur requires time, dedication, and the right finance. However, cafes are springing up all around Singapore, and having a solid business plan is one great way to set your cafe apart from the rest.Factors to Consider When Opening a CafeThere are a lot of factors to consider and steps youll need to take when starting a coffee business:RegistrationRegardless of whatever type of business youre choosing to start, Singapore law requires the registration of your business with Singapores Accounting and Corporate Regulatory Authority (ACRA). This is a way for you to legitimise your business.The cost of registering a business is about $5, while the registration fee is around $300 $1,200 for foreigners and $50 $600 for locals.Location/RentalRenting a space will be your businesss biggest recurring expenditure. With the constant increases in rental rates in Singapore, a high sales volume is needed. Rental rates as of today are estimated to be as follows:Central Business District (CBD): $30,000 for 2,500 sq ftBugis: $8,000 for 900 sq ftTanjong Pagar: $12,000 for 1,200 sq ftDuxton: $13,000 for 1,600 sq ftAside from setting aside some amount for the rental deposit, you should also save up enough to cover about 3 to 6 months worth of operational costs, just in case you do not generate enough revenue in the early stages of the business.LicensesBusinesses in Singapore do not usually require a permit or license to operate. But depending on the type of business you choose to engage in; you might need a license as they are usually industry-specific. For example, the cafe business is listed under the Food and Beverage industry, with a few licensing requirements and a fee of around $200.A list of the required licenses needed to run a cafe is as follows:Food Shop Licence: This license is required for all food and beverage businesses in Singapore. An already available space is required before applying for this license, as a physical inspection needs to be done before it can be issued.Government Service Tax (GST) Registration: You will only need to apply for this license when your annual revenue reaches at least $1 million.Basic Food Hygiene Course: This course is mandatory for all food businesses in Singapore.Central Provident Fund (CPF) Registration: As an employer, you are required by law to register for this social security savings plan.Liquor license: This license is only needed if you plan to sell liquor in your cafe.License for food ingredients importation: This license is required if you import the ingredients you use in your cafe by yourself.Halal Certification: (Optional, but advisable if you intend to serve the Muslim community).Renovation and AestheticsOwning a cafe in this day and age involves more than just serving good coffee and great food. Due to the growth in social media usage, having a cafe with excellent interior design, which is Instagram-worthy and a place young people would want to hang out at, is crucial to attracting customers. The lighting, decorations, furniture, and flooring can incur high costs when renovating your new cafe. Renovation costs are estimated to be around $40,000 for a 1,000 sq ft cafe.StaffThis is the second biggest recurring expenditure. The workforce required largely depends on whether your cafe will be serving cooked food or only beverages.For a start, youll need at most six workers for your cafe. A full-time Singapore citizen or PR is paid between $2,000 to $2,500. You will also need to find part-time workers for the job, as finding full-time workers for food and beverage jobs is difficult. Part-timers are paid between $7 to $8 per hour.Sticking to a 6-man team with two part-timers will bring your staffing cost to about $20,000 monthly.TrainingUnless you are a trained barista, youll need to train yourself or a member of your staff to prepare various types of coffee by paying for a basic barista course. Such courses start from around $400 per trainee and teach the basics of latte art, espresso extraction, milk frothing and more.If youre looking to differentiate your cafe from the rest by serving top-notch coffee, you can choose to up your game by taking professional-level courses. These advanced courses are estimated to be around $1,000.EquipmentCoffee-making equipment costs can vary depending on the brand and make. Renowned espresso machine brands like La Marzocco and Synesso cost about $25,000. However, for a startup cafe, it is best to go for mid-range espresso machines, which costs around $3,500.A coffee grinder is just as important as a coffee machine. Most cafes have two grinders just to be on the safe side. However, it is best to go for burr grinders rather than blade grinders. Burr grinders are said to make better coffees as they produce better grinds. A good quality grinder costs around $3,000.If your cafe is going to serve cooked food and baked goods, youll need to set aside another $20,000 for refrigerated display units and other kitchen equipment.ConsumablesAn excellent way to keep your old customers coming back and new ones coming in is by investing in high-quality beans. A 1kg bag of pre-roasted beans will produce about 120 expressos. This 1kg bag costs around $15 to $20. Therefore, the monthly cost of beans will be at least $500.UtilitiesRunning a cafe that operates around 8-10 hours daily will cost you about $1,000 in water and electricity bills.InsuranceDue to the high cost of starting a cafe, having good insurance is important, as there are certain risks and accidents that can occur while you are running your cafe. For example, your coffee machine could develop faults. Your barista might incur burns while making a latte, or a little fire incident might occur. Paying up to about $200 for an all-in-one insurance policy can help you cover the extra costs due to these business disruptions.ConclusionPutting the cost of all the above-listed factors together, starting up a new cafe in Singapore will cost a minimum of $120,000. So, if youre set on opening a cafe in Singapore, a good business plan and a minimum of $120,000 is needed for the capital.Cafes are common in Singapore and if your path to becoming an entrepreneur is owning a cafe, carefully selecting a standout business name, finding the right location, and having a solid business plan is a great way to start placing your cafe at the top of the list.You can ensure your costs are in control and everything goes as per your plan by engaging a corporate service provider to help you incorporate your business as well as guide you through the entire set-up process and beyond.the free encyclopedia that anyone can change.Search the 271,031 articles in the Simple English WikipediaHow to write Simple English pages Useful pages Simple talk Categories HelpSchools Gateway (for users who want to make changes from a school)This is the front page of the Simple English Wikipedia. Wikipedias are places where people work together to write encyclopedias in different languages. We use Simple English words and grammar here. The Simple English Wikipedia is for everyone, such as children and adults who are learning English.There are 271,031 articles on the Simple English Wikipedia. All of the pages are free to use. They have all been published under both the Creative Commons Attribution/Share-Alike License 4.0 International License and the GNU Free Documentation License. You can help here! You may change these pages and make new pages. Read the help pages and other good pages to learn how to write pages here. If you need help, you may ask questions at Simple talk.When writing articles here:Use Basic English words and shorter sentences. This allows people to understand complex terms or phrases.Write good pages. The best encyclopedia pages have useful, well-written information.Use the pages to learn and teach. These pages can help people learn English. You can also use them to make a new Wikipedia to help other people.Simple does not mean short. Writing in Simple English means that simple words are used. It does not mean readers want basic information. Articles do not have to be short to be simple; expand articles, add details, but use basic vocabulary.Be bold! Your article does not have to be perfect, because other editors will fix it and make it better. And most importantly, do not be afraid to start and make articles better yourself.Powderfinger is a rock band from Brisbane, Australia. The band started in 1989. Powderfinger has five members; Bernard Fanning (sings, plays guitar), Darren Middleton (plays guitar), Ian Haug (plays guitar), John Collins (plays bass guitar), and Jon Coghill (plays drums).After some extended plays (EPs) that sold quite well, and making one full album, Powderfinger became popular in Australia with their second album; Double Allergic. Their third album, Internationalist, was even more popular and made them celebrities. It sold over 350,000 copies. Odyssey Number Five was their fourth album and was released in 2000. It is their most famous album; it was sold overseas in the United States and Canada. Powderfinger's next two albums were not as popular as the earlier ones, but still got to number one on the Australian Recording Industry Association (ARIA) charts.more...Other very good articles Proposals RequirementsFrom a collection of Wikipedia's articles:... that Lily Gladstone (pictured) is the first Native American to be nominated for the Academy Award for Best Actress?... that with over $975 million in the box office, Oppenheimer is the highest-grossing biographical movie of all time?... that the mayor of Kiev, Vitali Klitschko, was a former professional boxer?... that in 2022, Qatar became the first Arab country to host the FIFA World Cup?... that Alexander Graham Bell believed that when two deaf people married each other, that it would create a "deaf race"?... that the urban legend The Backrooms is believed to have created the internet's aesthetic of liminal spaces, which shows usually busy areas as unnaturally empty?Archives Start a new article Nominate an articleApplied sciencesArchitecture (building) Communication Electronics Engineering Farming Health Industry Medicine Transport WeatherPeople and social studiesAnthropology (study of people) Archaeology (history of civilization) Geography Education History Language Philosophy (abstract ideas) Psychology Sociology TeachingDaily life, art and cultureAnimation Art Book Cooking Custom Culture Dance Family Games Gardening Leisure (free time) Movies and films Music Radio Sports Theater Travel TelevisionNatural sciences and mathsAlgebra Astronomy (stars and space) Biology (animals and plants) Chemistry Computer science Earth science Ecology Geometry Mathematics Physics Statistics Zoology (study of animals)Government and lawCopyright Defense Economics (trade and business) Government Human rights Laws Military Politics TradeReligions and beliefsAtheism Bah' Buddhism Christianity Esotericism Hinduism Islam Jainism Judaism Mythology Paganism Sect Sikhism Taoism TheologyWikipedia is hosted by the Wikimedia Foundation, a non-profit organization that also hosts a range of other projects:In Simple English:WiktionaryDictionary and thesaurusCommonsFree media repositoryWikifunctionsFree collection of functionsIn Regular English:WikispeciesDirectory of speciesWikipediaEnglish WikipediaWikidataFree knowledge baseWikinewsFree-content newsWiktionaryDictionary and thesaurusWikiquoteCollection of quotationsWikibooksFree textbooks and manualsWikisourceFree-content libraryWikiversityFree learning resourcesMeta-WikiWikimedia project coordinationWikivoyageFree travel guideMediaWikiWiki software developmentSee the pages of the Wikimedia Foundation Governance wiki, too.5,000,000 articles or moreEnglish Cebuano (Cebuano)1,000,000 articles or more (Arabic) (Egyptian Arabic) Deutsch (German) espaol (Spanish) (Persian) franais (French) italiano (Italian) (Japanese) Nederlands (Dutch) polski (Polish) portugus (Portuguese) (Russian) svenska (Swedish) (Ukrainian) Ting Vit (Vietnamese) Winaray (Waray) (Chinese)500,000 articles or morecatal (Catalan) (Chechen) etina (Czech) suomi (Finnish) magyar (Hungarian) Bahasa Indonesia (Indonesian) (Korean) norsk (Norwegian) romn (Romanian) / srpski (Serbian) Trke (Turkish) / tatara (Tatar) 100,000 articles or moreSimple English Afrikaans (Afrikaans) asturianu (Asturian) azrbaycanca (Azerbaijani) (South Azerbaijani) (Belarusian) (Bulgarian) (Bangla) Cymraeg (Welsh) dansk (Danish) (Greek) Esperanto (Esperanto) eesti (Estonian) euskara (Basque) galego (Galician) (Hebrew) (Hindi) hrvatski (Croatian) (Armenian) (Georgian) (Kazakh) Latina (Latin) Ladin (Ladin) lietuvi (Lithuanian) latvieu (Latvian) Malagasy (Malagasy) Minangkabau (Minangkabau) (Macedonian) Bahasa Melayu (Malay) (Burmese) norsk nynorsk (Norwegian Nynorsk) srpskohrvatski / (Serbo-Croatian) slovenina (Slovak) slovenina (Slovenian) shqip (Albanian) Kiswahili (Swahili) (Tamil) (Telugu) (Tajik) (Thai) (Urdu) ozbekcha / (Uzbek) (Cantonese) / Bn-lm-g (Minnan)List of all Wikipedias Languages working together Start a Wikipedia for a new languageRetrieved from " at a caf A small cafOutside a cafA caf is a type of restaurant which typically serves coffee and tea, in addition to light refreshments such as baked goods or snacks. The term "caf" comes from the French word meaning "coffee".A caf setting is known as a casual social environment where you can find people reading the provided newspapers and magazines or their own, playing board games, studying or chatting with others about current events. It is also regarded as a place where information can be exchanged.A caf is sometimes called a coffeehouse or a coffee shop or tea shop in English, a caf in French and a bar in Italian (cafe, a misspelling due to the difficulty of typing the accented "", and caf are the common spellings used in English, French, Spanish, Portuguese et al. However, the word is spelled "caff" in Italian). It shares some characteristics of a bar and some characteristics of a restaurant given its selection of foods and beverages served, but is distinct from a cafeteria which is a type of restaurant where customers can choose from many dishes displayed on a serving line. In some countries, cafs are designed to more closely resemble restaurants whereby offering a range of hot meals and possibly licensed to serve alcohol. Most British cafs however, do not sell alcohol likely due to the prominent pub culture.In the Netherlands, cannabis-selling cafs face an uncertain future under a planned new law banning smoking in public places. The cafs, which attract millions of tourists each year, allow customers to buy marijuana over the counter and openly smoke it. The acronym CAFE, Cannabis and Fine Edibles is used in Canada to represent the largest retail chain in the country, post-legalization.Another type of caf, known as the Internet caf, was introduced in the 1990s and went hand in hand with the rising prevalence of computers in society. Computers and Internet access in a contemporary atmosphere created a youthful, modern public space compared to existing locales including traditional bars and old-fashioned diners. Many cafs offer public wireless Internet or even computers and telephones. Further integrating internet usage to the caf atmosphere, some stores like Starbucks allow you to order directly from your smartphone, tablet, or other devices through their free store app or websites online.More recently alongside the growing popularity of geek and gaming culture, gaming cafs have also begun to open in cities worldwide. These cafs offer a library of board games and tabletop games, from childhood classics such as Monopoly to indie games, for customers to play at their leisure for a nominal fee. This short article can be made longer. You can help Wikipedia by adding to it.Retrieved from " Share copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution You must give appropriate credit , provide a link to the license, and indicate if changes were made . You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. The thought of crafting delicious brews, creating a cozy ambiance, and connecting with coffee lovers is undeniably enticing. However, before embarking on this exciting journey, its crucial to understand the estimated costs involved.The estimated cost of opening a coffee shop, considering equipment, rent, salaries, licensing, permits, and inventory, can range from $100,000 to $500,000 or even more. It all depends on your location and the size of your dream caf. So, are you ready to dive into the world of aromatic brews and frothy goodness?In this article, I will delve into the various expenses associated with opening a coffee shop, including equipment, lease or rent, staff salaries, licensing, permits, and initial inventory.When it comes to opening a coffee shop, one of the most substantial initial expenses is acquiring the necessary equipment. A well-equipped coffee shop requires a range of essential tools, such as espresso machines, grinders, brewers, blenders, refrigerators, and more, tailored to your specific menu offerings. The cost of equipment can vary significantly based on factors such as the brand, quality, and whether you opt for new or used items.Its important to invest in reliable and high-quality equipment that can withstand the demands of a bustling coffee shop. While prices can vary, a rough estimate for essential equipment typically falls within the range of $20,000 to $50,000. However, keep in mind that this estimate can increase if you choose more specialized or premium equipment options.When considering equipment costs, its beneficial to strike a balance between quality and budget. While it may be tempting to opt for the cheapest options available, investing in durable and efficient equipment can save you money in the long run by minimizing maintenance and replacement costs.Additionally, its worth exploring both new and used equipment options. Used equipment, in good condition, can often provide a more cost-effective solution without compromising on quality. However, ensure that any used equipment you consider undergoes thorough inspection and, if possible, comes with a warranty.To determine the precise equipment costs for your coffee shop, its advisable to research reputable suppliers, consult with industry professionals, and create a detailed equipment list based on your menu and operational needs. This will enable you to develop a comprehensive budget and make informed decisions when purchasing equipment for your coffee shop.Read more about Costs For Starting A Coffee Shop: Exploring The Hidden CostsThe cost of the lease or rent for your coffee shop depends on several factors, including the size of the space, its location, and the prevailing local market conditions. Typically, prime locations in busy urban areas come with a higher price tag, while suburban or rural areas may offer more affordable options.Lease rates can vary significantly, but a general estimate for lease or rent expenses ranges from $2,000 to $10,000 per month. Its important to note that these figures can go even higher for premium locations in highly sought-after areas. When setting your budget for lease or rent, its crucial to carefully consider the location and its potential foot traffic.Choosing a location with high visibility and a steady flow of potential customers can positively impact your coffee shops growth. Busy commercial areas, office districts, or locations near colleges and universities often attract a significant number of customers. However, keep in mind that prime locations with heavy foot traffic may come with a higher cost.When evaluating potential locations, consider factors such as proximity to your target market, accessibility, parking availability, and competition in the area. Conducting thorough market research and analyzing the demographics and consumer behavior of the surrounding area will help you make an informed decision.While lease or rent expenses can be a significant portion of your overall budget, its essential to strike a balance between affordability and the potential return on investment. A location that aligns with your target market and offers strong growth potential may justify a higher lease cost.Negotiating favorable lease terms, such as lease duration, rental increases, and tenant improvement allowances, can also help manage costs in the long run. Seeking guidance from a commercial real estate agent or consultant with experience in the hospitality industry can be valuable in navigating lease negotiations and finding the best location within your budget.Common positions to consider when staffing your coffee shop include baristas, cashiers, kitchen staff, and managers. Baristas are the heart and soul of your coffee shop, responsible for crafting exceptional beverages and providing excellent customer service.Cashiers handle transactions and ensure smooth operations at the register. Kitchen staff play a vital role in preparing food items and maintaining cleanliness and hygiene in the kitchen. Managers oversee the day-to-day operations, staff schedules, inventory management, and overall business strategy.Staff salaries typically account for 25-35% of your operating expenses. However, this can vary depending on factors such as the local labor market, minimum wage requirements, and the experience level of your staff. Its essential to research and comply with labor laws and regulations regarding wages, benefits, and working hours in your location.When determining your staffing budget, consider factors such as the anticipated customer volume, peak hours, and the level of service you want to provide. Carefully assess the skills and experience required for each position and offer competitive wages to attract and retain talented individuals.Additionally, offering employee benefits such as health insurance, paid time off, and retirement plans can help you attract quality staff and foster a positive work environment. Consider the costs associated with providing these benefits when calculating your overall staffing expenses.Proper training and ongoing professional development for your staff are also essential investments. Well-trained employees contribute to exceptional customer experiences, increased productivity, and a positive brand reputation.To manage staffing costs effectively, optimize staff schedules based on customer demand and seasonal fluctuations. This ensures adequate coverage during busy periods while avoiding unnecessary expenses during slower times.Invest time and resources into hiring, training, and nurturing your staff to create a positive work culture that translates into exceptional service for your customers.Operating a coffee shop legally requires obtaining the appropriate licenses and permits. These ensure compliance with regulations and help maintain the health and safety standards necessary for running a food service establishment. The specific licenses and permits you need may vary depending on your location and the services you offer.Typically, coffee shops require a business license, which grants legal authorization to operate in a specific jurisdiction. The cost of obtaining a business license can vary depending on local government requirements and ranges from a few hundred to a few thousand dollars.Health permits are another crucial aspect of operating a coffee shop. These permits demonstrate that your establishment meets health and sanitation standards. The cost of health permits can vary based on your location and the size of your coffee shop.If your coffee shop offers food items, you may need additional permits related to food handling and preparation. These permits ensure compliance with food safety regulations and may involve fees for initial application and ongoing inspections.In some cases, if you plan to serve alcoholic beverages, you may require a liquor license. The cost and process of obtaining a liquor license can be more complex and expensive than other permits. Its important to research the specific requirements in your area and budget accordingly.When budgeting for licensing and permits, consider not only the initial application fees but also the cost of renewing licenses and any required inspections. Licenses and permits often need to be renewed annually or periodically, and there may be associated fees.To ensure compliance and avoid penalties, its crucial to understand the licensing and permit requirements specific to your location. Contact your local government agencies or consult with professionals familiar with the licensing process to determine the exact permits you need and their associated costs.Read more about Costs Involved in Opening a Coffee Shop: The Financial Journey of Opening a Coffee ShopWhen setting up your coffee shop, it is essential to stock it with a wide range of high-quality ingredients and supplies. These include coffee beans, tea leaves, milk, syrups, pastries, and other items necessary to create your menu offerings. The cost of your initial inventory will depend on the size and diversity of your menu.Collaborating closely with suppliers is crucial to negotiate favorable prices and determining appropriate quantities to avoid unnecessary waste. By establishing strong relationships with suppliers, you can ensure a consistent supply of fresh ingredients while managing costs effectively.The estimated budget for your initial inventory can vary based on the scale of your coffee shop. On average, you can expect to allocate anywhere from $5,000 to $20,000 for your inventory needs. This range accounts for the different requirements of small, medium, and larger establishments.When budgeting for inventory, consider factors such as the demand for specific items, seasonal variations, and your projected sales volume. Its important to strike a balance between having enough inventory to meet customer demands and minimizing excess stock that could lead to waste.Implementing efficient inventory management practices, such as regularly monitoring stock levels, tracking expiration dates, and optimizing ordering processes, can help reduce waste and control costs. Additionally, considering factors such as shelf life, storage requirements, and supplier reliability will contribute to effective inventory management.When opening a coffee shop, its important to account for various miscellaneous expenses beyond the significant costs mentioned earlier. These additional expenses play a crucial role in creating a well-rounded establishment.Here are some key miscellaneous costs to consider:Marketing and Advertising: Allocating a budget for marketing and advertising efforts is essential to attract customers. This includes strategies such as online and offline advertising, social media campaigns, website development, and promotional materials.Interior Design and Decor: Creating an inviting and aesthetically pleasing atmosphere is vital for a coffee shop. Budgeting for interior design, furnishings, decor, lighting, and comfortable seating contributes to the overall ambiance and customer experience.Signage: Invest in clear and eye-catching signage both inside and outside your coffee shop. This includes your shops name, logo, menu boards, and directional signs to guide customers.Insurance: Protecting your business with comprehensive insurance coverage is crucial. Consider costs for general liability insurance, property insurance, workers compensation, and other relevant policies based on your specific needs.Utilities: Budgeting for ongoing utility expenses such as electricity, water, gas, and internet services is essential. These costs can vary based on the size of your space, the equipment you use, and local utility rates.Point-of-Sale (POS) Systems: Investing in a reliable POS system helps streamline operations and facilitate smooth transactions. This includes the cost of hardware, software, and any associated fees for processing payments.Ongoing Maintenance: Factor in the costs of routine maintenance, repairs, and equipment servicing to ensure the longevity and functionality of your coffee shops infrastructure.To cover these miscellaneous expenses, it is advisable to allocate a percentage of your overall budget, typically around 10-15%. However, the specific allocation may vary based on your business model, location, and individual requirements.Equipment costs can vary, but a rough estimate for essential equipment ranges from $20,000 to $50,000.Lease or rent expenses depend on factors such as location, size of the space, and local market conditions.Staff salaries typically account for 25-35% of your operating expenses. The number of employees needed will depend on the size of your coffee shop and the level of service you aim to provide.To learn more on how to start your own coffee shop checkout my startup documents herePlease note: This blog post is for educational purposes only and does not constitute legal advice. Please consult a legal expert to address your specific needs.Hi! Im Shawn ChunMy adventure in coffee began when I first launched my first coffee shop back in the early 2000s. I had to figure out so many things on my own and to make it worse within 2 years of opening two large corporate coffee chains moved in just blocks away from me!As I saw smaller and even some larger coffee shops in the neighborhood slowly lose customers to these giant coffee chains and slowly close up shop, I knew that I had to start getting creativeor go out of business.I (like you may be) knew the coffee industry well. I could make the best latte art around and the foam on my caps was the fluffiest you have ever seen. I even had the best state-of-the-art 2 group digital Nuova Simonelli machine money could buy. But I knew that these things alone would not be enough to lure customers away from the name brand established coffee shops.Eventually, through lots of trial and error as well as perseverance and creativity I did find a way to not only survive but also thrive in the coffee/espresso industry even while those corporate coffee chains stayed put. During those years I learned to adapt and always faced new challenges. It was not always easy, however, in the end, I was the sole survivor independent coffee shop within a 10-mile radius of my location. Just two corporate coffee chains and I were left after that year. All told the corporate coffee chains took down over 15 small independent coffee shops and kiosks and I was the last one standing and thriving.Along the years I meet others with the same passion for coffee and I quickly learned that it is not only how good a barista is that makes a coffee shop successful, but the business side of coffee as well.Hence why I started this website you are on now. To provide the tools and resources for up and coming coffee shop owners to gain that vital insight and knowledge on how to start a coffee shop successfully.Stick around, browse through my helpful blog and resources and enjoy your stay! With lots of LATTE LOVE!Shawn Passion with a vision is the driving force you need to move into action and succeed. Your desire will be the fuel to your success, and your customers will sense your love and dedication to the business. This vision and passion not only fulfills your personal dreams and desires, but it delivers an exceptional outcome and experience to your customers. When the going gets tough, youll need that fuel to get you through and when you put your heart and soul into something you love, the payoff is even greater.People with passion can change the world Steve Jobs2. Do Your ResearchKnowledge is power and it is a major contribution to your success. In order to gain knowledge, you must do your research. Start by learning the ins and outs of what makes a successful coffee shop.There are many ways to do this, from hands-on experience to networking, asking other coffee shop owners with experience and educational tools such as books, classes and online content. This will provide you with important tools and information to move forward with confidence. Write a list of questions to help you gather the information you need. Some examples include:How do you roast your own coffee beans?What makes a great cup of coffee?What are the best machines to use?What are the coffee shop essentials?What is the competition like in the area?What are the health codes for a coffee shop?What other sources can help the business grow?The more knowledge you have, the better your business will be. Youll have more insight on how to run it, and youll be able to make good decisions. Your staff will trust in you and your customers will enjoy buying from you.3. Identify Startup Cost and EquipmentNo matter what, starting a coffee shop will have expenses, and these are essential for your operation. If you are choosing a brand-new retail location, it will be more costly to build and renovate than it will be to rent an existing location. Depending on the size and location of your coffee shop, cost can vary from $100,000 to $600,000. Determine what your budget is and what your limit is to spend on the necessities including renovations, furnishings, products and equipment. Some common startup costs that youll have include:Rental spaceUtilitiesLicenses and permitsInsuranceAdvertisingStaff wagesFurnishing and equipmentTo gain a full picture, separate your one-time costs, such as licenses and permits, equipment and renovations, from your monthly costs, such as utilities, advertising and employee wages.Its better to overestimate than underestimate, and its important to have additional funding to cover operating costs until the business becomes profitable. This can take anywhere from six to 12 months.4. Develop a Branding StrategyBranding is much more than a logo. It not only represents the overall identity of your business, but the quality of your product, allowing customers to recognize, become familiar and trust your services. Think of it as the face and personality of your coffee shop and what makes your caf unique and stand out.Ask yourself, How can I leave a lasting impression on the consumer and how do I want my customers to feel when they arrive? You want your brand to activate their senses so they will automatically anticipate the full experience before they even walk through the door. This leaves a lasting impression on the consumer, encouraging them to talk about their experience with others and visit again.Here are some helpful questions to ask yourself when developing your brand:What makes your coffee shop unique? For example, the coffee beans, the atmosphere, the environment, the services, the ingredients, etc.What kind of experience do you want to provide, and what is your overall theme for the shop?How can you create a sense of community, and how does it serve others as a gathering hub?Is your brand logo appealing, and does it translate well on packaging, social media and merchandise?How will your logo create a sense of familiarity and trust for consumers?Once youve found the perfect design, dont forget to trademark your logo and protect your creative assets.5. Find a Location and Commercial SpaceWhen starting a coffee shop, its important to choose a location and space that provides a wonderful experience for your customers. With that in mind, youll also need to consider other factors that will determine the success of your business, returning true profitable potential.Pick a location that targets your ideal customers. You want to make sure there will be enough foot traffic in the area to provide your coffee shop with high volume and avid coffee drinkerskeeping your business steady year round. Get an idea of population density in your area by contacting the city or visiting census.gov census data by zip code.Research other coffee shops in the area. Its a good idea to research other coffee shops in the area to see if they compete with the products and services you provide. Some coffee shops target specific audiences or have limited hours of operation. This could help you determine whether or not you want to target customers who are early birds or night owls. Maybe you want to serve breakfast sandwiches in the morning or dessert and coffee in the evening.Either way, its a good idea to make sure youre not in competition with your neighbortry to complement them instead.Find a location that is easily accessible. Customers are drawn to locations that are easily accessible whether on foot or driving. Customers love the convenience of hassle-free parking and street visibility for those walking from one destination to another.Find a commercial space. Finding a cozy coffee space is just one necessary component to an exceptional caf experience but, unfortunately, not all commercial spaces will be able to accommodate more than that. Coffee shops require a unique set of accommodations, such as sufficient space to move around, room for espresso machines, couches and tables, kitchen space, gas, drain and water lines just to name a few. Remember to take all of it into consideration.Find a commercial space you can afford. This falls in line with your budget as an ongoing cost, making it a commitment for the long haul. Consider the length of the lease, rent increases, renovations, insurance requirements, security deposit, maintenance and repairs. This not only plays a role in your coffee prices, but can directly affect any business loans. Click on the state below to get started. Start Now 6. File for Permits and LicensesBefore you start firing up the espresso machine and filling the display case with baked goods, youll need to get approved for state and local licenses and permits. Make sure youre prepared ahead of time and be aware that these licenses and permits take time to secure. Permits and license requirements vary from state, city and county so be sure to check with your area of operation in order to fully operate in compliance with state laws and regulations.Here are some licenses and permits youll likely need to open a coffee shop: Once these important documents are set in place, youll be well on your way to opening your doors.7. Choose the Right Coffee SupplierA successful coffee shop is one that brews quality coffee time after time. A delicious cup of coffee keeps your customers coming back for more, making the experience enjoyable and worth every penny. When sourcing coffee, youll want to offer a product youre proud of and to do that you must partner with the right supplier.Here are a few key pointers to consider when choosing your coffee supplier:QualityCoffee lovers can be picky so be prepared to brew a high-quality cup of joe. When scouting the right supplier, there are many factors to take into consideration. Learn about the origin, how the coffee is roasted and where they source the coffee beans. If possible, visit the supplier and sample the coffee firsthand or request samples by mail. Inquire how the coffee is storedas heat and humidity can damage the flavor and quality. Look for a coffee roaster that offers a wide variety of coffee bean options and falls in alignment with the vision of your caf.QuantityFind a supplier that can support low minimums to higher-volume capacity and has a fast and reliable turnaround. Once you find a supplier that suits your needs, youll want to make sure the supplier is able to grow with you. You may want to purchase a wide variety of coffee beans or a minimum quantity to start and a larger quantity as you grow. Either way, make sure you choose a supplier you can rely on. Your business will have fluctuating needs and you want to make sure the supplier is consistent and can provide a steady supply.Customer ServiceThink of your supplier as someone you are forming a long-term relationship with. Youll want them to be just as committed to your success as you are. A good supplier will provide great customer service and walk you through each stepfrom roasting to packaging, sampling, creating blends and making small to large orders.PriceThere are a few important things to consider when finding a price that works for you, including quality, customer prices and profit. First, determine if the supplier offers quality beans for the price, Second, decide if the price is fair for your customers and what your profit margin will look like. Lastly, will this price allow you to turn a profit? Great coffee does not come cheap, but it should not break the bank either. Most importantly, the taste and price should be worth a return visit.8. Design Layout and WorkflowYour coffee shop layout and workflow will play a critical role in attracting customers to your caf.Not only is ambiance and environment important, but so is the customer flow, food flow and coffee flow.Here are a few things to consider when designing a layout:Create a first impression. From a marketing perspective, your first impression determines who will become your customers. Determine what message you want to convey and what type of experience you want your customers to have when they walk through the door. Is it cozy and quaint? Is there music, study areas or areas for conversation? Not only is ambiance important, but so are the little detailssuch as where your customer will stand in line, wait for their coffee and move comfortably from place to place.Create a good workflow design. Keep in mind, youll want to provide great service to your customers and with great service, youll need to move quickly and efficiently. Coffee shops can get busy, so its important the layout allows your baristas to move gracefully and swiftly when under pressure. Create a layout that allows the barista to be in a good flow from taking orders to brewing, grinding, steaming and frothing.Long before you sign any contracts, make sure the building can accommodate a good workflow and area design. Consider how you will arrange and place the essentials:Coffee machines, grinders, milk frothers and kitchen equipmentStorage and suppliesFood displayMenus and signsOutdoor and indoor seatingFood assemblyCoffee assemblyCustomer and employee flow9. Order Equipment and SuppliesQuality equipment is necessary for a good cup of coffee but, unfortunately, equipment is not cheap. Its best to do your research when making big purchases and remember quality equipment is a long-term investment, essential for the growth and success of your business.Here is a list of equipment essentials youll likely need for your caf:Espresso and coffee machineCoffee grinderWater filtration systemRefrigeration and freezersHot food equipmentPoint-of-sale (POS) systemDine-in and take-out coffee containersIce machineBakery displayThis is just a starter list of your standard equipment and supplies. Remember to do your research because every detail counts. Get ready to stock your shelves with blenders, stirrers, syrups, varieties of milk, condiments, containers and thermometers and more. Inventory management software is also a great tool for tracking and identifying these items, making it easy to know whats in stock and what needs to be reordered.10. Hire and Train Your TeamA good barista goes a long way, from the very first interaction with the customer to their coffee-making skills. Remember, the people you hire are the face of your caf and they have the ability to make a positive difference to your customers day. Customer service is everything so hire staff who know the importance of building relationships with people and have strong communication skills. Customers love genuine interaction and it will help create a bond between the customer and the caf.You also want to train your employees properly so they can make a great cup of coffee with confidence. Make sure the barista is ready to learn and is fully equipped with all the essential tools and knowledge to succeedeven a skilled barista will benefit from a refresher.Here are a few must-haves to look for when hiring and training a barista:Great customer serviceStrong communication skillsAttention to detailsAbility to multitaskAbility to work under pressureResponsible and reliableWillingness to learnCleanlinessA positive attitudeOverall, a great barista will not only have a love for coffee, but they will care about the success and reputation of your business. Learn more in our guide about how to hire employees.11. Market Your BrandIt can be frustrating to gain exposure when first starting out, so having a marketing plan for your brand should be top priority. Its also important you tailor your ads and promotional products in a way that attracts the right people. There are many influential ways to promote your brand, so make sure to utilize all avenues of marketingwhether it be through online web content, social media, storefront advertising or involvement in the community.Lets take a look at a few ways you can promote your brand:Create a websiteSearch engine optimization (SEO)Social mediaYouTube, Instagram and FacebookInfluencer marketingLinkedInCommunity gatherings and pop up shopsGiveaways and rafflesPaid advertisingNetworking12. Open HouseHard work pays off and once the paperwork is signed, decor is in place and staff is on the schedule, its time to open your caf. To do so, youll need to get people to walk through your doors on opening day.Now is the time to create a buzz through your social networks. Plan a ribbon-cutting event to promote your business or welcome a few people to a soft opening for an exclusive firsthand experience. Post about opening day on social media, letting your target audience know youll be open for business. You can even offer discounts or freebies as an incentive; this will help build curiosity and entice people to visit.During the open house, its a good idea to show the face behind the brand. Mingle with your customers and take the time to know your community as this helps to build good lasting relationships. Opening a coffee shop is a dream for many aspiring entrepreneurs, combining the love of coffee with the joy of creating a warm community space. However, before you dive into this aromatic endeavor, a critical question arises: how much does it actually cost to start a coffee shop? This comprehensive guide will walk you through the various expenses and factors you need to consider. Understanding the Initial InvestmentStarting a coffee shop requires a substantial financial commitment, making it crucial to understand the various costs involved. The total investment can range from a few thousand to several hundred thousand dollars, depending on several factors, including your location, business model, and specific offerings. Here are the main categories of expenses that new coffee shop owners should anticipate.1. Location CostsChoosing the right location is one of the most significant decisions youll make. The cost of leasing or purchasing property directly impacts your startup capital.Leasing a SpaceRenting a commercial space can vary widely based on geographical location. A prime retail area in a bustling city will come at a premium. Heres what to consider regarding leasing costs:Monthly Rent: Expect to pay anywhere from $1,000 to $10,000 monthly, depending on the area.Security Deposit: Most landlords will require a deposit, typically 13 months rent.Buying a SpacePurchasing property can be a significant financial commitment, typically ranging from $100,000 to $1 million or more, depending on the location and size.2. Renovation and Interior Design CostsOnce you secure your location, youll likely need to invest in renovations and design to create an inviting atmosphere.Renovations: Basic renovations can cost between $10,000 and $50,000, depending on the conditions of the space and the scope of work needed.Interior Design: Hiring a professional designer can add $5,000 to $15,000 to your budget.3. Equipment CostsHigh-quality equipment is crucial to producing excellent coffee and ensuring efficient operation. Heres a breakdown of essential equipment you may need:EquipmentEstimated CostEspresso Machine$5,000 $20,000Grinders$500 $3,000Drip Coffee Makers$300 $2,000Blenders$200 $1,000Furniture (Tables & Chairs)$5,000 $15,000Point of Sale (POS) System$1,000 $3,000Total equipment costs can range from $10,000 to $50,000, depending on whether you buy new or used items.4. Inventory CostsYour initial inventory should include coffee beans, pastries, and other food items that will be served. Heres what to expect:Coffee and Tea: High-quality beans can cost between $10 to $50 per pound, depending on the variety and origin.Pastries and Snacks: Costs for food items may range from $1,000 to $5,000, depending on your menu.Overall, budget around $2,000 to $5,000 for initial inventory.5. Licenses and PermitsBefore you can start serving customers, youll need to comply with various regulations, which typically involves obtaining several licenses and permits. Costs can vary widely, but here are some common requirements:Business License: Fees vary from $50 to $500 depending on your locality.Health Department Permit: Expect to pay between $100 and $1,000.Food Service Permit: Depending on your area, it can be $100 to $1,000.Overall, you should plan for at least $500 to $3,000 for all necessary licenses and permits.Monthly Operating Costs to ConsiderIn addition to startup costs, dont forget to account for monthly operating expenses that are crucial to keeping your coffee shop open and running smooth

18th centuryThe 17th-century French traveler and writer Jean Chardin gave a lively description of the Persian coffeehouse (qahveh khaneh in Persian) scene:People engage in conversation, for it is there that news is communicated and where those interested in politics criticize the government in all freedom and without being fearful, since the government does not heed what the people say. Innocent games ... resembling checkers, hopscotch, and chess, are played. In addition, mollas, dervishes, and poets take turns telling stories in verse or in prose. The narrations by the mollas and the dervishes are moral lessons, like our sermons, but it is not considered scandalous not to pay attention to them. No one is forced to give up his game or his conversation because of it. A molla will stand up in the middle, or at one end of the qahveh-khaneh, and begin to preach in a loud voice, or a dervish enters all of a sudden, and chastises the assembled on the vanity of the world and its material goods. It often happens that two or three people talk at the same time, one on one side, the other on the opposite, and sometimes one will be a preacher and the other a storyteller.[24]A coffeehouse in London, 17th century"Discussing the War in a Paris Caf", The Illustrated London News, 17 September 1870, during the Franco-Prussian WarIn the 17th century, coffee appeared for the first time in Europe outside the Ottoman Empire, and coffeehouses were established, soon becoming increasingly popular. The first coffeehouse is said to have appeared in 1632 in Livorno, Italy founded by a Jewish merchant,[25][26] or later in 1640, in Venice.[27] In the 19th and 20th centuries in Europe, coffeehouses were very often meeting points for writers and artists.[28]A Viennese cafTrieste from where the cappuccino spreadThe traditional tale of the origins of the Viennese caf begins with the mysterious sacks of green beans left behind when the Turks were defeated in the Battle of Vienna in 1683. All the sacks of coffee were granted to the victorious Polish king Jan III Sobieski, who in turn gave them to one of his officers, Jerzy Franciszek Kulczycki, a Ukrainian cossack and Polish diplomat of Ruthenian descent. Kulczycki, according to the tale, then began the first coffeehouse in Vienna with the hoard, also being the first to serve coffee with milk. There is a statue of Kulczycki on a street also named after him.However, it is now widely accepted that the first Viennese coffeehouse was actually opened by an Armenian merchant named Johannes Diodato (also known as Johannes Theodat). He opened a registered coffeehouse in Vienna in 1685.[29][30] Fifteen years later, four other Armenians owned coffeehouses.[30] The culture of drinking coffee was itself widespread in the country in the second half of the 18th century.Over time, a special coffee house culture developed in Habsburg Vienna. On the one hand, writers, artists, musicians, intellectuals, bon vivants and their financiers met in the coffee house, and on the other hand, new coffee varieties were always served. In the coffee house, people played cards or chess, worked, read, thought, composed, discussed, argued, observed and just chatted. A lot of information was also obtained in the coffee house, because local and foreign newspapers were freely available to all guests. This form of coffee house culture spread throughout the Habsburg Empire in the 19th century.[31][32]Scientific theories, political plans but also artistic projects were worked out and discussed in Viennese coffee houses all over Central Europe. James Joyce even enjoyed his coffee in a Viennese coffee house on the Adriatic sea in Trieste, then and now the main port for coffee and coffee processing in Italy and Central Europe. From there, the Viennese Kapuziner coffee developed into today's world-famous cappuccino. This special multicultural atmosphere of the Habsburg coffee houses was largely destroyed by the later National Socialism and Communism and can only be found today in a few places that have long been in the slipstream of history, such as Vienna or Trieste.[33][34][35][36]Main article: English coffeehouses in the 17th and 18th centuriesThe first coffeehouse in England was set up on the High Street in Oxford in 1650[37]1651[38][pageneeded] by "Jacob the Jew". A second competing coffee house was opened across the street in 1654, by "Cirques Jobson, the Jew" (Queen's Lane Coffee House).[39] In London, the earliest coffeehouse was established by Pasqua Rose in 1652.[40] Anthony Wood observed of the coffee houses of Oxford in his Life and Times (1674) "The decay of study, and consequently of learning, are coffee houses, to which most scholars retire and spend much of the day in hearing and speaking of news".[41] The proprietor was Pasqua Rose, the servant of a trader in goods from the Ottoman Empire named Daniel Edwards, who imported the coffee and assisted Rose in setting up the establishment there.[42][43]From 1670 to 1685, the number of London coffehouses began to increase, and they also began to gain political importance due to their popularity as places of debate.[44] English coffeehouses were significant meeting places, particularly in London. By 1675, there were more than 3,000 coffeehouses in England.[45] The coffeehouses were great social levelers, open to all men and indifferent to social status, and as a result associated with equality and republicanism. Entry gave access to books or print news. Coffeehouses boosted the popularity of print news culture and helped the growth of various financial markets including insurance, stocks, and auctions. Lloyd's of London had its origins in a coffeehouse run by Edward Lloyd, where underwriters of ship insurance met to do business. The rich intellectual atmosphere of early London coffeehouses was available to anyone who could pay the sometimes one penny entry fee, giving them the name of 'Penny Universities'.[46]Though Charles II later tried to suppress London coffeehouses as "places where the disaffected met, and spread scandalous reports concerning the conduct of His Majesty and his Ministers", the public still flocked to them. For several decades following the Restoration, the wits gathered around John Dryden at Will's Coffee House, in Russell Street, Covent Garden.[47] As coffeehouses were believed to be areas where anti-government gossip could easily spread, Queen Mary II and the London City magistrates tried to prosecute people who frequented coffeehouses as they were liable to "spread false and seditious reports". William III's privy council also suppressed Jacobite sympathizers in the 1680s and 1690s in coffeehouses as these were the places that they believed harbored plotters against the regimes.[48]By 1739, there were 551 coffeehouses in London; each attracted a particular clientele divided by occupation or attitude, such as Tories and Whigs, wits and stockjobbers, merchants and lawyers, booksellers and authors, men of fashion or the "cits" of the old city centre. According to one French visitor, Abb Prvost, coffeehouses, "where you have the right to read all the papers for and against the government", were the "seats of English liberty".[49]Jonathan's Coffee-House in 1698 saw the listing of stock and commodity prices that evolved into the London Stock Exchange. Lloyd's Coffee House provided the venue for merchants and shippers to discuss insurance deals[repetition], leading to the establishment of Lloyd's of London insurance market, the Lloyd's Register classification society, and other related businesses. Auctions in salesrooms attached to coffeehouses provided the start for the great auction houses of Sotheby's and Christie's.In Victorian England, the temperance movement set up coffeehouses (also known as coffee taverns) for the working classes, as a place of relaxation free of alcohol, an alternative to the public house.[50][51]In 1667, Kara Hamie, a former Ottoman Janissary from Constantinople, opened the first coffee shop in Bucharest (then the capital of the Principality of Wallachia), in the center of the city, where today sits the main building of the National Bank of Romania.[52]Pasqua Rose, an Armenian by the name Harutiun Vartian, also established the first coffeehouse in Paris in 1672 and held a citywide coffee monopoly until Procopio Cut, his apprentice, opened the Caf Procope in 1686.[53] This coffeehouse still exists today and was a popular meeting place of the French Enlightenment; Voltaire, Rousseau, and Denis Diderot frequented it, and it is arguably the birthplace of the Encyclopdie, the first modern encyclopedia.The first known cafes in Pest date back to 1714 when a house intended to serve as a Cafe (Balzs Kvfz) was purchased. Minutes of the Pest City Council from 1729 mention complaints by the Balzs caf and Franz Reschfellner Cafe against the Italian-originated caf of Francesco Bellieno for selling underpriced coffee.[54]Caff Florian in VeniceDuring the 18th century, the oldest extant coffeehouses in Italy were established: Caff Florian in Venice, Antico Caff Greco in Rome, Caff Pedrocchi in Padua, Caff dell'Ussero in Pisa and Caff Fiorio in Turin.In the 18th century, Dublin coffeehouses functioned as early reading centers and the emergence of circulation and subscription libraries that provided greater access to printed material for the public. The interconnectivity of the coffeehouse and virtually every aspect of the print trade were evidenced by the incorporation of printing, publishing, selling, and viewing of newspapers, pamphlets and books on the premises, most notably in the case of Dick's Coffee House, owned by Richard Pue; thus contributing to a culture of reading and increased literacy.[55] These coffeehouses were a social magnet where different strata of society came together to discuss topics covered by the newspapers and pamphlets. Most coffeehouses of the 18th century would eventually be equipped with their own printing presses or incorporate a book shop.[56]Today, the term caf is used for most coffeehouses this can be spelled both with and without an acute accent, but is always pronounced as two syllables. The name caf has also come to be used for a type of diners that offers cooked meals (again, without alcoholic beverages) which can be standalone or operating within shopping centres or department stores. In Irish usage, the presence or absence of the acute accent does not signify the type of establishment (coffeehouse versus diner), and is purely a decision by the owner: for instance, the two largest diner-style caf chains in Ireland in the 1990s were named "Kylemore Cafe" and "Bewley's Caf" i.e., one written without, and one with, the acute accent.Statue of Fernando Pessoa by Lagoa Henriques, next to the A Brasileira caf, in Chiado, LisbonThe history of coffee in Portugal is usually told to have begun during the reign of king John V, when Portuguese agent Francisco de Melo Palheta supposedly managed to steal coffee beans from the Dutch East India Company and introduce it to Brazil. From Brazil, coffee was taken to Cape Verde and So Tom and Prncipe, which were also Portuguese colonies at the time. Despite this story, coffee already existed in Angola, having been introduced by Portuguese missionaries. During the 18th century, the first public cafs appeared, inspired by French gatherings from the 17th century, becoming spaces for cultural and artistic entertainment.Several cafes emerged in Lisbon such as: Martinho da Arcada (being the oldest caf still functioning, having opened in 1782), Caf Tavares, Botequim Parras, among others. Of these several became famous for harbouring poets and artists, such as Manuel du Bocage with his visits to Caf Nicola, which opened in 1796 by the Italian Nicola Breteiro; and Fernando Pessoa with his visits to A Brasileira, which opened in 1905 by Adriano Teles. The most famous of these coffee houses was the Caf Marrare, opened by the napolitan Antonio Marrare, in 1820, frequently visited by Jlio Castilho, Raimundo de Bulho Pato, Almeida Garrett, Alexandre Herculano and other members of the Portuguese government and the intelligentsia. It began its saying: Lisboa era Chiado, o Chiado era o Marrare e o Marrare ditava a lei (English: "Lisbon was the Chiado, the Chiado was the Marrare and the Marrare dictated the law").Other coffee houses soon opened across the country, such as Caf Vianna, opened in Braga, in 1858, by Manoel Jos da Costa Vianna, which was also visited by important Portuguese writers such as Camilo Castelo Branco and Ea de Queirs. During the 1930's, a surge in coffee houses happened in Porto with the opening of several that still exist, such as Caf Guarany, opened in 1933, and A Regaleira, opened in 1934.In 1761 the Turm Kaffee, a shop for exported goods, was opened in St. Gallen.[57]Caf Ekberg in 2024Finland's first coffee house, Kaffehus, was founded in Turku in 1778.[58] The oldest still-in-use coffee house in Helsinki called Caf Ekberg was founded 1852.[59]The exclusion of women from coffeehouses as guests was not universal, but does appear to have been common in Europe. In Germany, women frequented them, but in England and France they were banned.[60] milie du Chtelet purportedly cross-dressed to gain entrance to a coffeehouse in Paris.[61]In a well-known engraving of a Parisian caf c. 1700,[62] the gentlemen hang their hats on pegs and sit at long communal tables strewn with papers and writing implements. Coffee pots are ranged at an open fire, with a hanging cauldron of boiling water. The only woman present presides, separated in a canopied booth, from which she serves coffee in tall cups.Aside from the discussion around women as guests of the coffeehouses, it is noted that women did work as waitresses at coffeehouses and also managed coffeehouses as proprietors. Well known women in the coffeehouse business were Moll King in England, and Maja-Lisa Borgman in Sweden.[63]In most European countries, such as Spain, Austria, Denmark, Germany, Norway, Sweden, Portugal, and others, the term caf means a restaurant primarily serving coffee, as well as pastries such as cakes, tarts, pies, or buns. Many cafs also serve light meals such as sandwiches. European cafs often have tables on the pavement (sidewalk) as well as indoors. Some cafs also serve alcoholic drinks (e.g., wine), particularly in Southern Europe. In the Netherlands and Belgium, a caf is the equivalent of a bar, and also sells alcoholic drinks. In the Netherlands a koffiehuis serves coffee, while a coffee shop (using the English term) sells "soft" drugs (cannabis and hashish) and is generally not allowed to sell alcoholic drinks. In France, most cafs serve as lunch restaurants in the day, and bars in the evening. They generally do not have pastries except in the mornings, when a croissant or pain au chocolat can be purchased with breakfast coffee. In Italy, cafs are similar to those found in France and known as bar. They typically serve a variety of espresso coffee, cakes and alcoholic drinks. Bars in city centers usually have different prices for consumption at the bar and consumption at a table.[64][citation needed]Caf Tortoni is an emblematic caf in Buenos Aires. Frequented by Jorge Luis Borges among many other figures of Argentina.Coffeehouses are part of the culture of Buenos Aires and the customs of its inhabitants. They are traditional meeting places for 'porteos' and have inspired innumerable artistic creations. Some notable coffeehouses include Confitera del Molino, Caf Tortoni, El Gato Negro, and Caf La Biela.Caffe Reggio on MacDougal Street in New York City's Manhattan which was founded in 1927The first coffeehouse in America opened in Boston, in 1676.[65] However, Americans did not start choosing coffee over tea until the Boston Tea Party and the Revolutionary War. After the Revolutionary War, Americans momentarily went back to drinking tea until after the War of 1812 when they began importing high-quality coffee from Latin America and expensive inferior-quality tea from American shippers instead of Great Britain.[66] Whether they were drinking coffee or tea, coffeehouses served a similar purpose to that which they did in Great Britain, as places where business was done. In the 1780s, Merchant's Coffee House located on Wall Street in New York City was home to the organization of the Bank of New York and the New York Chamber of Commerce.[67]Coffeehouses in the United States arose from the espresso- and pastry-centered Italian coffeehouses of the Italian American immigrant communities in the major U.S. cities, notably New York City's Little Italy and Greenwich Village, Boston's North End, and San Francisco's North Beach. From the late 1950s onward, coffeehouses also served as a venue for entertainment, most commonly folk performers during the American folk music revival.[68] Both Greenwich Village and North Beach became major haunts of the Beats, who were highly identified with these coffeehouses. As the youth culture of the 1960s evolved, non-Italians consciously copied these coffeehouses. The political nature of much of 1960s folk music made the music a natural tie-in with coffeehouses with their association with political action. A number of well-known performers like Joan Baez and Bob Dylan began their careers performing in coffeehouses. Blues singer Lightnin' Hopkins bemoaned his woman's inattentiveness to her domestic situation due to her overindulgence in coffeehouse socializing in his 1969 song "Coffeehouse Blues".[citation needed]In 1966, Alfred Peet began applying the dark roast style to high quality beans and opened up a small shop in Berkeley, California to educate customers on the virtues of good coffee.[66] Starting in 1967 with the opening of the historic Last Exit on Brooklyn coffeehouse, Seattle became known for its thriving countercultural coffeehouse scene; the Starbucks chain later standardized and mainstreamed this espresso bar model, now prevalent throughout the country.[69][70][71]From the 1960s through the mid-1980s, churches and individuals in the United States used the coffeehouse concept for outreach. They were often storefronts and had names like The Lost Coin (Greenwich Village), The Gathering Place (Riverside, CA), Catacomb Chapel (New York City), and Jesus For You (Buffalo, NY). Christian music (often guitar-based) was performed, coffee and food was provided, and Bible studies were convened as people of varying backgrounds gathered in a casual setting that was purposefully different from traditional churches. An out-of-print book, published by the ministry of David Wilkerson, titled, A Coffeehouse Manual, served as a guide for Christian coffeehouses, including a list of name suggestions for coffeehouses.[72]See also: List of coffeehouse chainsCoffeehouses often sell pastries or other food items.Cafs may have an outdoor section (terrace, pavement or sidewalk caf) with seats, tables and parasols. This is especially the case with European cafs. Cafs offer a more open public space compared to many of the traditional pubs they have replaced, which were more male dominated with a focus on drinking alcohol.One of the original uses of the caf, as a place for information exchange and communication, was reintroduced in the 1990s with the Internet caf or Hotspot.[73] The spread of modern-style cafs to urban and rural areas went hand-in-hand with the rising use of mobile computers. Computers and Internet access in a contemporary-styled venue help to create a youthful, modern place, compared to the traditional pubs or old-fashioned diners that they replaced.Coffeehouses in Egypt are colloquially called 'ahwah /hwa/, which is the dialectal pronunciation of qahwah (literally "coffee")[74][75] (see also Arabic phonology#Local variations). Also commonly served in 'ahwah are tea (shy) and herbal teas, especially the highly popular hibiscus blend (Egyptian Arabic: karkadeh or ennab). The first 'ahwah opened around the 1850s and were originally patronized mostly by older people, with youths frequenting but not always ordering. There were associated by the 1920s with clubs (Cairo), bursa (Alexandria) and gharza (rural inns). In the early 20th century, some of them became crucial venues for political and social debates.[74]In India, coffee culture has expanded in the past twenty years. Chains like Indian Coffee House, Caf Coffee Day, Barista Lavazza have become very popular. Cafes are considered good venues to conduct office meetings and for friends to meet.[76]In China, an abundance of recently started domestic coffeehouse chains may be seen accommodating business people for conspicuous consumption, with coffee prices sometimes even higher than in the West.In Malaysia and Singapore, traditional breakfast and coffee shops are called kopi tiam. The word is a portmanteau of the Malay word for coffee (as borrowed and altered from English) and the Hokkien dialect word for shop (; POJ: tim). Menus typically feature simple offerings: a variety of foods based on egg, toast, and coconut jam, plus coffee, tea, and Milo, a malted chocolate drink that is extremely popular in Southeast Asia and Australasia, particularly Singapore and Malaysia.In Indonesia, traditional coffee houses are called kedai kopi, rumah kopi, or warung kopi which is often abbreviated as warkop. Kopi tubruk is a common drink in small warkop. As a coffee drink companion, traditional kue is also served in the coffee house. The first coffee house in Indonesia was founded in 1878 in Jakarta which named Warung Tinggi Tek Sun Ho.[77]In the Philippines, coffee shop chains like Starbucks have become the prevalent hangouts for upper- and middle-class professionals in such districts as the Makati CBD. However, carinderias (small eateries) continue to serve coffee alongside breakfast and snack dishes. Events called "Kapihan" (fora) are often held inside bakeshops or restaurants that also serve coffee for breakfast or merienda. There are also a number of establishments often referred to as "cafs" that serve not just coffee and pastries, but full meals, often international cuisine highly altered to Filipino tastes.[78]In Thailand, the term "caf" is not only a coffeehouse in the international definition, as in other countries, but in the past was considered a night restaurant that serves alcoholic drinks during a comedy show on stage. The era in which this type of business flourished was the 1990s, before the 1997 financial crisis.[79]The first real coffeehouse in Thailand opened in 1917 at the Si Kak Phraya Si in the area of Rattanakosin Island, by Madam Cole, an American woman who living in Thailand at that time, Later, Chao Phraya Ram Rakop (), Thai aristocrat, opened a coffeehouse named "Caf de Norasingha" () located at Sanam Suea Pa (), the ground next to the Royal Plaza.[80] At present, Caf de Norasingha has been renovated and moved to within Phayathai Palace.[81] In the southern region, a traditional coffeehouse or kopi tiam is popular with locals, like many countries in the Malay Peninsula.[82]A coffee shop in Bacoor, PhilippinesRumah Loer, a contemporary-style coffee shop (Indonesian: rumah kopi kekinian) in Palembang, IndonesiaA shop specialised in drip coffee in Nakhon Ratchasima, ThailandThe Federal Coffee Palace, built on Collins Street, Melbourne, in 1888, was the largest and grandest Coffee Palace ever built. It was demolished in 1973.Centre Place, Melbourne. Australia and New Zealand have competing claims as being the birthplace of the "flat white".In the 19th century, coffee houses such as the Collingwood Coffee Palace or the Federal Coffee Palace in the centre of Melbourne were established and were part of the temperance movement to reduce the consumption of alcohol in society.[83]In modern Australia, coffee shops are ubiquitously known as cafs. Since the post-World War II influx of Italian and Greek immigrants introduced the first espresso coffee machines to Australia in the 1950s, there was initially a slow rise in caf culture, particularly in Melbourne, until a boom in locally owned cafs Australia-wide began in the 1990s.[84] Alongside the rise in the number of cafs there has been a rise in demand for locally (or on-site) roasted specialty coffee, particularly in Sydney and Melbourne. A local favourite is the "flat white" which remains a popular coffee drink.[85]In Cairo, the capital of Egypt, most cafs have shisha (waterpipe). Most Egyptians indulge in the habit of smoking shisha while hanging out at the caf, watching a match, studying, or even sometimes finishing some work. In Addis Ababa, the capital of Ethiopia, independent coffeehouses that struggled before 1991 have become popular with young professionals who do not have time for traditional coffee roasting at home. One establishment that has become well-known is the Tomoca coffee shop, which opened in 1953.[86][87]The patrons of the first coffeehouse in England, The Angel, which opened in Oxford in 1650,[88] and the mass of London coffee houses that flourished over the next three centuries, were far removed from those of modern Britain. Haunts for teenagers in particular, Italian-run espresso bars and their formica-topped tables were a feature of 1950s Soho that provided a backdrop as well as a title for Cliff Richard's 1960 film Expresso Bongo. The first was The Moka in Frith Street, opened by Gina Lollobrigida in 1953. With their "exotic Gaggia coffee machine[s],... Coke, Pepsi, weak frothy coffee and... Suncrush orange fountain[s]"[89] they spread to other urban centers during the 1960s, providing affordable, warm places for young people to congregate and an ambience far removed from the global coffee bar standard that would be established in the final decades of the century by chains such as Starbucks and Pret a Manger.[89][90]This section needs additional citations for verification. Please help improve this article by adding citations to reliable sources in this section. Unsourced material may be challenged and removed. (October 2018) (Learn how and when to remove this message)Interior of an espresso bar from Baliwag, PhilippinesThe espresso bar is a type of coffeehouse that specializes in coffee drinks made from espresso. Originating in Italy, the espresso bar has spread throughout the world in various forms. Prime examples that are internationally known are Starbucks Coffee, based in Seattle, U.S., and Costa Coffee, based in Loudwater, U.K. (the first and second largest coffeehouse chains respectively), although the espresso bar exists in some form throughout much of the world.The espresso bar is typically centered around a long counter with a high-yield espresso machine (usually bean to cup machines, automatic or semiautomatic pump-type machine, although occasionally a manually operated lever-and-piston system) and a display case containing pastries and occasionally savory items such as sandwiches. In the traditional Italian bar, customers either order at the bar and consume their drinks standing or, if they wish to sit down and be served, are usually charged a higher price. In some bars there is an additional charge for drinks served at an outside table. In other countries, especially the United States, seating areas for customers to relax and work are provided free of charge. Some espresso bars also sell coffee paraphernalia, candy, and even music. North American espresso bars were also at the forefront of widespread adoption of public Wi-Fi access points to provide Internet services to people doing work on laptop computers on the premises.The offerings at the typical espresso bar are generally quite Italianate in inspiration; biscotti, cannoli and pizzelle are a common traditional accompaniment to a caffe latte or cappuccino. Some upscale espresso bars even offer alcoholic drinks such as grappa and sambuca. Nevertheless, typical pastries are not always strictly Italianate and common additions include scones, muffins, croissants, and even doughnuts. There is usually a large selection of teas as well, and the North American espresso bar culture is responsible for the popularization of the Indian spiced tea drink masala chai. Iced drinks are also popular in some countries, including both iced tea and iced coffee as well as blended drinks such as Starbucks' Frappucino.A worker in an espresso bar is referred to as a barista. The barista is a skilled position that requires familiarity with the drinks being made (often very elaborate, especially in North American-style espresso bars), a reasonable facility with some equipment as well as the usual customer service skills."Caf" neon sign in Breda, NetherlandsCaf Mlange, ViennaCaf Kampela, HelsinkiThe Grey Owl Coffee shop in Norman, OklahomaA caf in a former church, UtrechtRoadside caf with a summer terrace, Buryatia, RussiaInside of a kopitiam, MalaysiaCoffee portalDrink portalCaff sospesoCat cafCha chaan teng, Hong Kong-style cafCoffeehouse culture of BaghdadCoffee serviceDeath CafeDog cafEnglish coffeehouses in the 17th and 18th centuriesGreasy spoonHistory of coffeeKafanaKissatenKopi tiamList of coffeehouse chainsManga cafTeahouseTurkish coffee^ Castella, Krystina (2010). A World of Cake. Storey Publishing. pp.44. ISBN978-1603425766.^ Liberman, Sherri (2011). American Food by the Decades. ABC-CLIO. pp.133134. ISBN978-0313376993.^ Haine, W. 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culture, this period is considered part of the High Middle Ages and overlaps with what is often called the "'Golden Age' of the Cistercians". The Golden Age of Islam experienced significant development, particularly in Islamic Spain.In Song dynasty China, an invasion by Jurchens caused a political schism of north and south. The Khmer Empire of Cambodia flourished during this century, while the Fatimids of Egypt were overtaken by the Ayyubid dynasty. Following the expansions of the Ghaznavids and Ghurid Empire, the Muslim conquests in the Indian subcontinent took place at the end of the century.Main article: 1100sThe Ghurid Empire converted to Islam from Buddhism.1101: In July, the Treaty of Alton is signed between Henry I of England and his older brother Robert, Duke of Normandy in which Robert agrees to recognize Henry as king of England in exchange for a yearly stipend and other concessions. The agreement temporarily ends a crisis in the succession of the Anglo-Norman kings.11011103: David the Builder takes over Kakheti and Hereti (now parts of Georgia).1102: King Coloman unites Hungary and Croatia under the Hungarian Crown.1102: Muslims conquer Seoro de Valencia.11031104: A church council is convened by King David the Builder in Urbnisi to reorganize the Georgian Orthodox Church.1104: In the Battle of Ertsukhi, King David the Builder defeats an army of Seljuks.1104: King Jayawarsa of Kadiri (on Java) ascends to the throne.[citation needed]1106: Battle of Tinchebray.11071111: Sigurd I of Norway becomes the first Norwegian king to embark on a crusade to the Holy Land. He fights in Lisbon and on various Mediterranean isles and helps the King of Jerusalem to take Sidon from the Muslims.1108: By the Treaty of Devol, signed in September, Bohemond I of Antioch has to submit to the Byzantine Empire, becoming the vassal of Alexius I.1109: On June 10, Bertrand of Toulouse captures the County of Tripoli (northern Lebanon/western Syria).1109: In the Battle of Nako, Boleslaus III Wrymouth defeats the Pomeranians and re-establishes Polish access to the sea.1109: On August 24, in the Battle of Hundsfeld, Boleslaus III Wrymouth defeats Emperor Henry V of Germany and stops German expansion eastward.Main article: 1110s1111: On April 14, during Henry V's first expedition to Rome, he is crowned Holy Roman Emperor.1113: Paramavishnulok is crowned as King Suryavarman II in Cambodia. He expands the Khmer Empire and builds Angkor Wat during the first half of the century. He establishes diplomatic relations with China.1115: The Georgian army occupies Rustavi in the war with the Muslims.1115: In Java, King Kamesvara of Kadiri ascends to the throne. Janggala ceases to exist and comes under Kadiri domination, highly possible under royal marriage. During his reign, Mpu Dharmaja writes Kakawin Smaradahana, a eulogy for the king which become the inspiration for the Panji cycle tales, which spread across Southeast Asia.[1]1116: The Byzantine army defeats the Turks at Philomelion.1116: Death of doa Jimena Daz, governor of Valencia from 1099 to 1102.c. 1119: The Knights Templar are founded to protect Christian pilgrims in Jerusalem.Main article: 1120sA Black and White Photo of the 12th century Cuenca Cathedral (built from 1182 to 1270) in Cuenca, Spain1120: On January 16, the Council of Nablus, a council of ecclesiastic and secular lords in the crusader Kingdom of Jerusalem, establishes the first written laws for the kingdom.1120: On November 25, William Adelin, the only legitimate son of King Henry I of England, drowns in the White Ship Disaster, leading to a succession crisis which will bring down the Norman monarchy of England.1121: On August 12, in the Battle of Didgori, the greatest military victory in Georgian history, King David the Builder with 45,000 Georgians, 15,000 Kipchak auxiliaries, 500 Alan mercenaries and 100 French Crusaders defeats a much larger Seljuk-led Muslim coalition army.1121: On December 25, St. Norbert and 29 companions make their solemn vows in Premontre, France, establishing the Premonstratensian Order.1122: The Battle of Beroia (Modern-day Stara Zagora, Bulgaria) results in the disappearance of the Pechenegs Turkish tribe as an independent force.1122: On September 23, the Concordat of Worms (Pactum Calixtinum) is drawn up between Emperor Henry V and Pope Calixtus II bringing an end to the first phase of the power struggle between the papacy and the Holy Roman Empire.1122: King David the Builder captures Tbilisi and declares it the capital city of Georgia, ending 400 years of Arab rule.1123: The Jurchen dynasty of China forces Koryo (now Korea) to recognize their suzerainty.1124: In April or May, David I is crowned King of the Scots.1125: On June 11, in the Battle of Azaz, the Crusader states, led by King Baldwin II of Jerusalem, defeat the Seljuk Turks.1125: In November, the Jurchens of the Jin dynasty declare war on the Song dynasty, beginning the JinSong wars.1125: Lothair of Supplinburg, duke of Saxony, is elected Holy Roman Emperor instead of the nearest heir, Frederick of Swabia, beginning the great struggle between Guelphs and Ghibellines.1127: The Northern Song dynasty loses power over northern China to the Jin dynasty.1128: On June 24, the Kingdom of Portugal gains independence from the Kingdom of Len at the Battle of So Mamede; (recognised by Len in 1143).Main article: 1130sThe temple complex of Angkor Wat, built during the reign of Suryavarman II in Cambodia of the Khmer Era.11301180: 50-year drought in what is now the American Southwest.11301138: Papal schism, Pope Innocent II vs. Antipope Anacletus II.1130: On March 26, Sigurd I of Norway dies. A golden era of 95 years comes to an end for Norway as civil wars between the members of Harald Fairhair's family line rage for the remainder of the century.1130: On Christmas Day, Roger II is crowned King of Sicily, the royal title being bestowed on him by Antipope Anacletus II.1132: The Southern Song dynasty establishes China's first permanent standing navy, although China had a long naval history prior. The main admiral's office is at the port of Dinghai.11321183: the Chinese navy increases from a mere 3,000 to 52,000 marine soldiers stationed in 20 different squadrons. During this time, hundreds of treadmill-operated paddle wheel craft are assembled for the navy to fight the Jin dynasty in the north.1135: King Jayabaya of Kadiri ascends to the throne.[2]11351154: The Anarchy takes place, during a period of civil war in England.1136: Suger begins rebuilding the abbey church at St Denis north of Paris, which is regarded as the first major Gothic building.1137: On July 22, the future King Louis VII of France marries Eleanor, the Duchess of Aquitaine.1138: On October 11, the 1138 Aleppo earthquake devastates much of northern Syria.1139: in April, the Second Lateran Council ends the papal schism.1139: On July 5, in the Treaty of Mignano, Pope Innocent II confirms Roger II as King of Sicily, Duke of Apulia, and Prince of Capua and invests him with his titles.1139: On July 25, the Portuguese defeat the Almoravids led by Ali ibn Yusuf in the Battle of Ourique; Prince Afonso Henriques is acclaimed King of Portugal by his soldiers.Main article: 1140sAverroes in a 14th-century painting by Andrea di Bonaiuto11401150: Collapse of the Ancestral Puebloan culture at Chaco Canyon (modern-day New Mexico).1141: The Treaty of Shaoxing ends the conflict between the Jin dynasty and Southern Song dynasty, legally establishing the boundaries of the two countries and forcing the Song dynasty to renounce all claims to its former territories north of the Huai River. The treaty reduces the Southern Song into a quasi-tributary state of the Jurchen Jin dynasty.1143: Manuel I Komnenos is crowned as Byzantine emperor after the death of John II Komnenos.1143: Afonso Henriques is proclaimed King of Portugal by the cortes.1143: The Treaty of Zamora recognizes Portuguese independence from the Kingdom of Len. Portugal also recognizes the suzerainty of the pope.1144: On December 24, Edessa falls to the Atabeg Zengi.11451148: The Second Crusade is launched in response to the fall of the County of Edessa.1147: On October 25, the four-month-long Siege of Lisbon successfully brings the city under definitive Portuguese control, expelling the Moorish overlords.1147: A new Berber dynasty, the Almohads, led by Emir Abd al-Mu'min, takes North Africa from the Almoravides and soon invades the Iberian Peninsula. The Almohads began as a religious movement to rid Islam of impurities.1147: The Wendish Crusade against the Polabian Slavs (or "Wends") in what is now northern and eastern Germany.Main article: 1150s1150: Ramon Berenguer IV, Count of Barcelona marries Petronilla, the Queen of Aragon.1151: The Treaty of Tudiln is signed by Alfonso VII of Len and Raymond Berengar IV, Count of Barcelona, recognizing the Aragonese conquests south of the Jcar and the right to expand in and annex the Kingdom of Murcia.1153: The Treaty of Wallingford, ends the civil war between Empress Matilda and her cousin King Stephen of England fought over the English crown. Stephen acknowledges Matilda's son Henry of Anjou as heir.1153: The First Treaty of Constance is signed between Emperor Frederick I and Pope Eugene III, by the terms of which, the emperor is to prevent any action by Manuel I Comnenus to reestablish the Byzantine Empire on Italian soil and to assist the pope against his enemies in revolt in Rome.1154: the Moroccan-born Muslim geographer Muhammad al-Idrisi publishes his Geography.1154: On December 27, Henry II is crowned King of England at Westminster Abbey.1155: Pope Adrian IV grants overlordship of Ireland to Henry II of England in the bull Laudabiliter.1156: On June 18, the Treaty of Benevento is entered into by Pope Adrian IV and the Norman Kingdom of Sicily. After years of turbulent relations, the popes finally settles down to peace with the Hauteville kings. The kingship of William I is recognized over all Sicily, Apulia, Calabria, Campania, and Capua. The tribute to the pope of 600 schifati agreed upon by Roger II in 1139 at Mignano is affirmed and another 400 shift is added for the new lands.1158: The Treaty of Sahagn ends the war between Castile and Len.Main article: 1160sThe Liuhe Pagoda of Hangzhou, China, 11651161: the Song dynasty Chinese navy, employing gunpowder bombs launched from trebuchets, defeats the enormous Jin dynasty navy in the East China Sea in the Battle of Tangdao and on the Yangtze River in the Battle of Caishi.1161: Kilij Arslan II, Sultan of Rum, makes peace with the Byzantine Empire, recognizing the emperor's primacy.1161: In the siege of Ani, troops from the Kingdom of Georgia take control over the city, only to have it sold for the second time to the Shaddadids, a Kurdish dynasty.1162: Genghis Khan, the founder of the Mongol Empire, is born as Temjin in present-day Mongolia.1163: The Norwegian Law of Succession takes effect.11651182: Tensions and disputes between the Pagan Empire and the Kingdom of Polonnaruwa causes the Sinhalese under Parakramabahu the Great to raid Burma.1168: King Valdemar I of Denmark conquers Arkona on the Island of Rgen, the strongest pagan fortress and temple in northern Europe.1169: Political disputes within the Pandya Empire sparks the decade-long Pandyan Civil War.1169: On May 1, the Norman invasion of Ireland begins. Richard fitzGilbert de Clare ('Strongbow') allies with the exiled Irish chief, Dermot MacMurrough, to help him recover his kingdom of Leinster.Main article: 1170sThe defense of the Carroccio during the battle of Legnano (1176) by Amos Cassioli (18321891)1170: The Treaty of Sahagn is signed by Alfonso VIII of Castile and Alfonso II of Aragon. Based on the terms of the accord, Alfonso VIII agrees to provide Alfonso II with three hostages, to be used as tribute payments owed by Ibn Mardan of Valencia and Murcia.1170: On December 29, Thomas Becket is murdered in Canterbury Cathedral.1171: Saladin deposes the last Fatimid Caliph Al-'id and establishes the Ayyubid dynasty.1171: On November 11, Henry II of England lands in Ireland to assert his claim as Lord of Ireland.1172: The Pandyan city of Madurai is sacked by the Sinhalese army due to an attempt to drive off the rival throne claimant, Kulasekara Pandyan.1173: Sinhalese king Parakramabahu the Great gains a decisive victory by invading the Chola Empire as an ally of the Pandyas in the Pandyan Civil War.1174: On July 12, William I of Scotland is captured by the English in the Battle of Alnwick. He accepts the feudal overlordship of the English crown and pays ceremonial allegiance at York.1175: Hnen Shnin (Genk) founds the Jdo sh (Pure Land) sect of Buddhism.1175: The Treaty of Windsor is signed by King Henry II of England and the High King of Ireland, Ruaidr Ua Conchobair.1176: On May 29, Frederick Barbarossa's forces are defeated in the Battle of Legnano by the Lombard League which results in the emperor's acknowledgment of the pope's sovereignty over the Papal States and Alexander acknowledging the emperor's overlordship of the imperial Church.1176: On September 17, The Battle of Myriokephalon (Myriocephalum; Turkish: Miryakefalon Sava) is fought between the Byzantine Empire and the Seljuk Turks in Phrygia. It is a serious reversal for the Byzantine forces and will be the final, unsuccessful, effort by the Byzantines to recover the interior of Anatolia from the Seljuk Turks.1177: The Treaty or Peace of Venice is signed by the papacy and its allies, and Frederick I, Holy Roman Emperor. The Norman Kingdom of Sicily also participates in negotiations and the treaty thereby determines the political course of all of Italy for the next several years.1178: Chinese writer Zhou Qufei, a Guangzhou customs officer, writes of an island far west in the Indian Ocean (possibly Madagascar), from where people with skin "as black as lacquer" and with frizzy hair were captured and purchased as slaves by Arab merchants.1179: The Treaty of Cazola (Cazorla) is signed by Alfonso II of Aragon and Alfonso VIII of Castile, dividing Andalusia into separate zones of conquest for the two kingdoms, so that the work of the Reconquista would not be stymied by internecine feuding.Main article: 1180s1180: The Portuguese Navy defeats a Muslim fleet off the coast of Cape Espichel.11801185: the Genpei War in Japan.1181: Parakramabahu the Great conducts a large-scale raid on Burma, after a ship transporting a Sinhalese princess to the Khmer Empire is attacked by Burmese naval fleets.1182: Religious reformations of Theravada Buddhism in Pagan Burma under the patronage of Narapatisithu are continued with the end of the Polonnaruwa-Pagan War.1182: Revolt of the people of Constantinople against the Latins, whom they massacre, proclaiming Andronicus I Comnenus as co-emperor.1183: On January 25, the final Peace of Constance between Frederick Barbarossa, the pope and the Lombard towns is signed, confirming the Peace of Venice of 1177.1183: On September 24, Andronicus I Comnenus has his nephew Alexius II Comnenus strangled.1184: On March 24, Queen Tamar, King of Georgia, accedes to the throne as sole ruler after reigning with her father, George III, for six years.1184: Diet of Pentecost organised by Emperor Frederick I in Mainz.1185: The Uprising of Asen and Peter against the Byzantine Empire leads to the restoration of the Bulgarian Empire.1185: Andronicus I Comnenus is deposed and, on September 12, executed as a result of the Norman massacre of the Greeks of Thessalonika.1185: The cathedral school (Katedralskolan) in Lund, Sweden, is founded. The school is the oldest in northern Europe and one of the oldest in all of Europe.1185: Beginning in this year the Kamakura shogunate deprives the emperor of Japan of political power.1186: On January 27, the future Holy Roman Emperor Henry VI marries Constance of Sicily, the heiress to the Sicilian throne.1187: On July 4, in the Battle of Hattin, Saladin defeats the king of Jerusalem.1187: In August, the Swedish royal and commercial center Sigtuna is attacked by raiders from Karelia, Couronia, and/or Estonia.[3]1188: The Riah were introduced into the Habt and south of Tetouan by the Almohad caliph, Abu Yusuf Yaqub al-Mansur, and Jochem and Acem were introduced in Tamesna.[4]1189: On September 3, Richard I is crowned King of England at Westminster.1189: On November 11, William II of Sicily dies and is succeeded by his illegitimate cousin Tancred, Count of Lecce instead of Constance.11891192: The Third Crusade is an attempt by European leaders to wrest the Holy Land from Saladin.Main articles: 1190s and 1200sRichard I of England, or Richard the Lionheart.1190: On June 10, Emperor Frederick Barbarossa drowns in the River Salef, leaving the Crusader army under the command of the rivals Philip II of France and Richard I of England, which ultimately leads to the dissolution of the army.1191: Holy Roman Emperor Henry VI attacked the Kingdom of Sicily from May to August but fails and withdrawn, with Empress Constance captured (released 1192).1191: On September 7, Saladin is defeated by Richard I of England at the Battle of Arsuf.1192: In April, Isabella I begins her reign as Christian Queen of the Kingdom of Jerusalem1192: In the Battle of Jaffa, King Richard the Lionheart defeats Saladin.1192: In June, the Treaty of Ramla is signed by Saladin and Richard Lionheart. Under the terms of the agreement, Jerusalem will remain under Muslim control. However, the city will be open to Christian pilgrims. The Latin Kingdom is reduced to a coastal strip that extends from Tyre to Jaffa.1192: Minamoto no Yoritomo is appointed Sei-i Taishgun, "barbarian-subduing great general", shgun for short, the first military dictator to bear this title.1192: Sultan Shahbuddin Muhammad Ghori establishes the first Muslim empire in India for 14 years (11921206) by defeating Prithviraj Chauhan.1193: Nalanda, the great Indian Buddhist educational centre, is destroyed.1194: Emperor Henry VI conquers the Kingdom of Sicily.1195: On June 16, the struggle of Shamqori. Georgian forces annihilate the army of Abu Baqar.1198: The brethren of the Crusader hospital in Acre are raised to a military order of knights, the Teutonic Knights, formally known as the Order of the Knights of the Hospital of St. Mary of the Teutons in Jerusalem.1199: Pope Innocent III writes to Kaloyan, inviting him to unite the Bulgarian Church with the Roman Catholic Church.1200: Construction begins on the Grand Village of the Natchez near Natchez, Mississippi. This ceremonial center for the Natchez people is occupied and built until the early 17th century.[5]Eastern Hemisphere at the end of the 12th centuryChina is under the Northern Song dynasty. Early in the century, Zhang Zeduan paints Along the River During the Qingming Festival. It will later end up in the Palace Museum, Beijing.In southeast Asia, there is conflict between the Khmer Empire and the Champa. Angkor Wat is built under the Hindu king Suryavarman II. By the end of the century, the Buddhist Jayavarman VII becomes the ruler.Japan is in its Heian period. The Chj-jinbutsu-giga is made and attributed to Toba Sj. It ends up at the Kzan-ji, Kyoto.In Oceania, the Tui Tonga Empire expands to a much greater area.Europe undergoes the Renaissance of the 12th century. The blast furnace for the smelting of cast iron is imported from China, appearing around Lapphyttan, Sweden, as early as 1150.Alexander Neckam is the first European to document the mariner's compass, first documented by Shen Kuo during the previous century.Christian humanism becomes a self-conscious philosophical tendency in Europe. Christianity is also introduced to Estonia, Finland, and Karelia.The first medieval universities are founded. Pierre Abelard teaches.Middle English begins to develop, and literacy begins to spread outside the Church throughout Europe.[6] In addition, churchmen are increasingly willing to take on secular roles. By the end of the century, at least a third of England's bishops also act as royal judges in secular matters.[7]The Ars antiqua period in the history of the medieval music of Western Europe begins.The earliest recorded miracle play is performed in Dunstable, England.Gothic architecture and trouvre music begin in France.During the middle of the century, the Cappella Palatina is built in Palermo, Sicily, and the Madrid Skylitzes manuscript illustrates the Synopsis of Histories by John Skylitzes.Fire and plague insurance first become available in Iceland, and the first documented outbreaks of influenza there happens.The medieval state of Serbia is formed by Stefan Nemanja and then continued by the Nemanji dynasty.By the end of the century, both the Capetian dynasty and the House of Anjou are relying primarily on mercenaries in their militaries. Paid soldiers are available year-round, unlike knights who expected certain periods off to maintain their manor lifestyles.[8]In India, Hoysala architecture reaches its peak.In the Middle East, the icon of Theotokos of Vladimir is painted probably in Constantinople. Everything but the faces will later be retouched, and the icon will go to the Tretyakov Gallery of Moscow.The Georgian poet Shota Rustaveli composes his epic poem The Knight in the Panther's Skin.Shahab al-Din Suhrawardi founds his "school of illumination".In North Africa, the kasbah of Marrakesh is built, including the city gate Bab Agnaou and the Koutoubia mosque.In sub-Saharan Africa, Kente cloth is first woven.In France, the first piedfort coins were minted.The city of Tula burns down, marking the end of the Toltec EmpireIn West Africa the Ife Empire is established.See also: Timeline of historic inventions 12th century1104: The Venice Arsenal of Venice, Italy, is founded. It employed some 16,000 people for the mass production of sailing ships in large assembly lines, hundreds of years before the Industrial Revolution.1106: Finished building of Gelati.1107: The Chinese engineer Wu Deren combines the mechanical compass vehicle of the south-pointing chariot with the distance-measuring odometer device.1111: The Chinese Donglin Academy is founded.1165: The Liuhe Pagoda of Hangzhou, China, is built.1170: The Roman Catholic notion of Purgatory is defined.[9]1185: First record of windmills.Wikimedia Commons has media related to 12th century.^ Soekmono, R, Drs., Pengantar Sejarah Kebudayaan Indonesia 2, 2nd ed. Penerbit Kanisius, Yogyakarta, 1973, 5th reprint edition in 1988 p.57^ Britannica, T. Editors of Encyclopaedia (1998, July 20). Kairi. Encyclopedia Britannica.^ Enn Tarvel (2007). Sigtuna hukkumine. Archived 2017-10-11 at the Wayback Machine Haridus, 2007 (7-8), p 3841^ Notice sur les Arabes hilaliens. Ismal Hamet. p.248.^ Francine Weiss and Mark R. 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ISBN9780520036437. {{cite book}}: ISBN / Date incompatibility (help)Retrieved from " 4The following pages link to 12th century External tools(link counttransclusion countsorted list) See help page for transcluding these entriesShowing 50 items.View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)Antisemitism in Christianity (links | edit)Catharism (links | edit)List of decades, centuries, and millennia (links | edit)Dialect (links | edit)House of Habsburg (links | edit)House of Hohenzollern (links | edit)History of Mali (links | edit)Maimonides (links | edit)Passport (links | edit)Sumba (links | edit)Taoism (links | edit)Weregild (links | edit)Zanzibar (links | edit)20th century (links | edit)1040 (links | edit)15th century (links | edit)16th century (links | edit)17th century (links | edit)18th century (links | edit)14th century (links | edit)1st century (links | edit)13th century (links | edit)4th century (links | edit)11th century (links | edit)1282 (links | edit)7th century (links | edit)10th century (links | edit)9th century (links | edit)8th century (links | edit)6th century (links | edit)5th century (links | edit)3rd century (links | edit)2nd century (links | edit)4th century BC (links | edit)1st century BC (links | edit)2nd century BC (links | edit)3rd century BC (links | edit)5th century BC (links | edit)6th century BC (links | edit)21st century BC (links | edit)11th century BC (links | edit)1000s (decade) (links | edit)1040s (links | edit)1299 (links | edit)1154 (links | edit)1163 (links | edit)1160s (links | edit)1141 (links | edit)1135 (links | edit)1204 (links | edit)View (previous 50 | next 50) (20 | 50 | 100 | 250 | 500)Retrieved from " WhatLinksHere/12th_century"How much does it cost to open a new cafe in Singapore? Owning a cafe seems to be a common dream for many people, and with new cafes sprouting out all over Singapore every other week, is opening a cafe especially for first-timers who have no financial backing and experience in the cutthroat F&B industry really that easy?Weve previously written on the topic of 10 things you should know before opening a cafe, and there are indeed many challenges that most people are unaware of when it comes to running a cafe.We spoke to several cafe owners to get a gist on how much it costs to open a new cafe in Singapore - from rental, to interior design, labour cost, and kitchen equipment. And now, heres what you should know to have a better idea, and to possibly help you in your decision-making and planning: RENTALThe biggest obstacle to your dream of opening a cafe. Rental in Singapore is insane think about the cups of coffee and the number of cakes that you have to sell just to cover your rental, and we havent included other expenses yet. Ideally, your rent should be about 10% of your total revenue, but most new cafe owners will testify that it is almost mission impossible as rentals are constantly going up, and youd have to pay a crazy amount to get a spot in a prime location. For areas near the central business district such as Duxton Road and Tanjong Pagar, the current going rate for a small ground floor shophouse unit (we are talking about something smaller than 1,000 sqft) is around S$10,000 to S$15,000 (rental for the second and third floors of a shophouse is usually much lower), while it can go as high asS$30,000/month for a 2,500 sqft unit.In the past two years, we have witnessed the trend of many new cafes opening in residential neighbourhoods and while it is significantly cheaper, you will still need to fork out around S$5,000 to S$7,000 a month for a 800 to 1000 sqft unit in neighbourhoods such asEverton Park, Rangoon Roadand Jalan Besar.There are other factors that you should also consider. First, if you are taking over the unit from another tenant, there will usually be a takeover fee which can be a sizeable amount usually five-digit.Second, leases in Singapore are usually not very long, so there is the challenge to recover your cost within the short timeframe. There is a huge risk of your landlord increasing your rentalsignificantly after the end of the contract. Experienced F&B owners will try to negotiate for a rent-rise cap, but new cafe owners do not have any bargaining power, so this is pretty much out of the question unless you have connections. Third, and also one important point to note you cannot expect to pay rental by the number of months youd like to pay for. There is always a certain period to commit to, and that depends on the landlord. But the norm is a minimum of 6 months, so do take that into consideration for your initial start-up capital it would be a big sum to fork out at the very first stage of securing your location.Fourth, in the event that you are forced to move out of the premise after the end of the contract, you will have to bear the cost of relocating to another place. On top of that, there is sometimes a restoration fee (S$4,000 to S$5,000) that you need to pay renovation contractor torestore the cafe to its original state.Cost of rental: Minimum S$5,000/month, but expect to set aside at least 6 months of rental as your initial start-up capital.KITCHEN EQUIPMENT + MACHINESMost of the best independent coffee shops in Singapore use the top range espresso machines such asSynesso, Slayer andLa Marzocco and they cost around S$25,000 to S$30,000 each. Of course, not every cafe owner is willing to spend so much on an espresso machine for a start. A decent machine can be as low as S$3,500.Having a good grinder is also essential for making good espresso, and it can cost as much as S$5,000 for one. A good cafe that is serious about their coffee will usually have two grinders (one as backup), so thats another S$10,000.Add in other kitchen equipments such as ovens (anything from S$5,000 to S$30,000); dish washers (S$2,000 to S$3,000); fridge, freezers & ice machines; customised cake displays (S$4000 to S$5000); plates and utensils; and coffee/bar counter (S$10,000 to S$15,000)Cost of equipment: At least S$50,000UTILITY BILLUtility bill is incurred once you start to renovate your cafe. It ranges from S$800 to S$2,000.Cost of utility bill: At least S$800/monthINTERIOR DESIGN + FURNITUREThere are plenty of other expenses such as the interior design of the cafe, lighting, furniture and decorations, carpentry, painting, and flooring. These are decided by how lavish you want to be when it comes to decorating your dream cafe.Cost of interior design & furniture: Anything from S$20,000 to S$100,000LABOUR COST SALARY FOR STAFFThis deviates according to the size of the cafe, but we can safely say that a typical cafe requires two staff (three or four staff on busy days and the weekend) on the floor serving and clearing tables. You will need another two to three staff/baristas at the counter who are in charge of drinks and cashier. On top of that, for cafes that serve a proper food menu, the kitchen requires at least two to three chefs/cooks to function. Most cafes pay S$7 to S$8 (per hour) for part-timers, whereas full-time local (Singaporeans and Permanent Residents)staff get around S$2,000 to S$2,200 (excluding CPF) a month. Non-Singaporean staff earn slightly less (S$1,600 to S$2,000) but there is a foreign worker levy which can range from S$300 to S$700 per worker, depending on the number of foreign workers you have to factor in.Cost of salary: S$20,000 to S$25,000 a monthTRAINING COST FOR BARISTASIf you are well-versed in coffee and can train your own baristas, good for you. But if you need to send your staff to a coffee academy for basic barista training courses, it starts from S$200/participant. For professional certification classes, it ranges from S$500 to S$2,000 based on the proficiency.Cost of barista training: Starting from S$200/participant HOW MUCH IT COSTS TO OPEN A NEW CAFE IN SINGAPORE To start a decent cafe in Singapore, we are looking at a minimum sum of S$120,000 to S$150,000. The amount can vary quite a bit depending on the scale of your cafe. Some cafe owners spent S$120,000 while there are others who pumped in more than S$250,000.The odds are very much stacked against independents who do not have sufficient financial capital and liquidity, the proper experience of running a F&B establishment, bargaining power, as well as the right connections to sustain their businesses. Moreover, many new hipster cafes are too often more hype than substance by focusing too much on the aesthetics and miscellaneous furbishing instead of working on the more important factors like food and service.The general advice from most of the cafe owners that we spoke to is to really think twice before you start a cafe. Also, accumulate some experience of working in a cafe to get a feel of what life would be like.There are many things that you never knew about working at a cafe; things that happen behind the scenes, things that regular customers would not otherwise observe or realise, and they are not always the prettiest things to share.Contrary to popular beliefs, owning a cafe is not glamorous or cool as you think. Not only do you have to spend long hours at the cafe every day, you will also face challenges that you would have never imagined. If you are considering to open a cafe, make sure you have a sound business plan and enough capital for the initial start-up, as well as additional money for your payroll and rental. After paying for food costs, rental, salary and other expenses, the actual profit margin left is around 10%. So, if you are opening a cafe to get rich, think again.Good luck and all the best for your cafe venture! No matter where you are in the world, one food and beverage business will always be a staple: a coffee shop.A coffee shop opens as early as 5:00 AM to accommodate the early birds and could last up until the late hours of the night. The foot traffic is always going to be good too.If you plan on opening a coffee shop in Singapore, know that it's going to be a challenge, but we're going to help you set it up. This article will show you all the necessary paperwork that needs to be completed before, during, and after you open a coffee shop in Singapore. Ask any coffee enthusiast in Singapore, and they'll tell you that no coffee shop is built the same way because there is an existing classification for these shops, all thanks to coffee connoisseurs.In a nutshell, a coffee shop is a business where coffee products are the main beverage or product. This does not mean you're restricted to just serving coffee drinks alone. Depending on the permits and licenses you acquire, you can go as far as serving prepped meals, baked goods and pastries, and even have bands play within your shop.From what we gathered from connoisseurs, these are the types of coffee shops:Gourmet - A coffee shop that uses Arabica beans and other gourmet beans instead of using Robusta beans. These are usually the small cafe type and may have products such as cold brew or roasted beans.Kopitiam - From the Malaysian Kopi (coffee) and Hainanese Team (shop). This is the most common type of coffee shop in Singapore. These shops are known for serving toast and coconut jam (instead of using commercial brands of sandwich spreads/dressings).Speciality - These shops are considered high-end and specialize in high-grade coffee beans such as Kopi Luwak, Hawaii Kona, Jamaica Blue Mountain, and so on. Usually, they'll also make use of coffee shop equipment to ensure the quality of their products.Roasters and Retailers - These shops are known for growing, roasting, and retailing their brands of coffee beans. Some stores will also have their coffee roaster so they can make beans on the spot.Coffee Bar - These are shops commonly found within malls and hawker centres. They have limited seating and are known for providing quick brew coffee.Third Wave - is a new kind of coffee shop business that involves itself within the industry's goal of a sustainable, ethical, and artisanal coffee experience. The first step to opening a coffee shop or a new cafe in Singapore is to incorporate your business. Suppose you're a local (Singapore citizen or Singapore permanent resident). In that case, you can use your SingPass to access Accounting and Corporate Regulatory Authority (ACRA) 's Bizfile+ to get all the documents and do all the incorporation processes.Foreign entrepreneurs can always work with corporate service providers to get them started with the incorporation process.The costs for incorporating are as follows:S$15 for the company name application, which needs to be approved by ACRA first.S$300 for the company incorporation processACRA provides a flat rate for incorporation for all business structures, and it just boils down to the additional paperwork they may require from you. On the other hand, corporate service providers may charge you for the incorporation services plus their margins, so it can be more expensive to work with them. However, if you're a foreigner, you don't have a choice in the matter.Incorporation takes about 24 to 48 hours to process, and you'll receive the necessary documents if ACRA has approved the application. If the application gets denied, you won't be refunded the application fee.You can read more about the incorporation process on our resource page.For establishing F&B businesses, there are two common structures:Sole ProprietorshipPrivate Limited Company (Pte Ltd)Sole Proprietorship is easily accessible to Singapore citizens, permanent residents, and EntrePass holders. This is the most common structure that a lot of small businesses go for. A foreign entrepreneur can go for this business structure, but they'd need to find a local to represent them. This representative will be liable for the cafe business without limited liability protection.This is why foreigners would opt to register as Pte Ltd. This structure is known for its access to various tax incentives and grants and protection from liability.You can read more about the different business structures on our resource page. If you have any questions with regards to incorporating a company in Singapore, feel free to fill up the form below to get in touch with one of our dedicated account managers. Once you have your business permits, it's time to start to set up your coffee space.This is the second step because your location is required for the application for the Food Shop License, which we'll talk about later. You'll rent the space you need to occupy for your cafe business most of the time. The rental costs will vary depending on which part of Singapore you're operating in, so be sure to consider rent expenses for computing your profit margins.You will need to secure the following documents and requirements during the time you build your space:Tenancy Agreement - The document that you and your landlord have signed together. This document will permit you to occupy the space and to do construction/renovation work when needed.Planning Permission from Urban Redevelopment AuthorityComply with the Code of Practice of Environmental Health (COPEH) from the National Environment Agency (NEA). You need to acquire several licenses if you want to open an F&B shop in Singapore. Thankfully, this is not as challenging as you might think. You can make all of the applications in the LicenceOne App, and payments for the fees can be made on the app. A Food Shop License is required for all food establishments in Singapore. This is the next set of paperwork that you will need to take care of once you already have your tenancy agreement and the physical layout of your shop or cafe ready. Some licenses will require physical inspections of the location, which is why you need to get your place ready.Under the Environmental Public Health Act, all companies who want to operate a retail food outlet in the country will need to acquire the Food Shop License from the Singapore Food Agency. This is a license that guarantees the government of your shop's ability to maintain cleanliness and proper hygiene, follow proper food preparation and handling procedures, and ensure that the community is safe from food-borne diseases.The license applies to the following types of food shops:RestaurantsCake shops and bakeriesEating housesCoffee shop/tea housesFood courtSnacks and drinks countersPrivate marketsFood catering businessesFood shops that allow pets on the premisesMobile food wagonsThe cost of the Food Shop License is S$195 and is valid for one year.Eligibility for ApplicationSingaporeans or Permanent Residents can apply for the Food Shop License as individual applicants.Self-employed individuals will need to ensure that their Medisave contributions are up to date before license application.You also need to comply with the list of hygiene requirements from the SFA's Food Service Department.Company registration with ACRA orAssociation/Society registered with Registrar of SocietiesDocuments Required for ApplicationApproval from the Housing Development Board (HDB) and Urban Redevelopment Authority (URA) to use your proposed shop location as your business premisesTenancy agreement between you and your landlordFor the license applicant, a copy of both sides NRIC (National Identity Card for Singapore Citizens or Permanent Residence Holders)For companies applying for a license, one of the following:Certificate of Incorporation from ACRA orCertificate of Registration from Registrar of SocietiesLetter of Authorization if a representative applies for a license on behalf of the licensee or director of the companyCertificates for:Basic Food Hygiene or Refresher Food Hygiene Certificate for food handlers, if applicable.Food Hygiene Officer Certificate for restaurants, food caterers, food courts, and canteens onlyCleaning ProgramThe layout of the premises in scaled metric unitsCopy of a pest-control contract that covers the control of pests such as cockroaches and rodents during the year-long licensing periodOther supplementary documents such as company name, store operating hours, type of food or drinks sold, and so on.Food Safety Management Plan or Proof of Registration for the "WSQ Apply FSMS for Food Service Establishments" course (for food caterers)Photos of the interiors and exteriors of the catering vehicle, if applicable.If applicable, a log card or tenancy agreement of rental cars/vehicles to prove ownership of the catering vehicle.Cleaning program for the vehicle, if needed If you want to cater to the Muslim community in Singapore, you'll need a Halal Certification. This is an optional certificate in the greater scheme of establishing your coffee shop in Singapore.The Halal Certification ensures your Muslim customers that the food production process and food preparation adhere to Islamic Law.Before applying for the MUIS Halal Certification License, your shop needs to meet the following requirements:Staffing requirements - Your shop needs to employ a minimum of two or three Muslim individuals in each premise that you want to apply a Halal Certification for. Food catering services will need a minimum of three Muslim staff in the catering and central kitchen services.Halal requirements - Supporting documents that prove that raw materials are Halal.System requirements - The applicant needs to comply with the 10 Principles of the Singapore Muis Halal Quality Management System (HalMQ)For Halal Certification, there are seven schemes available and intended for different food and food-related businesses in the industry:Product: Certification for manufacturing or processing products locallyEating Establishment: Eateries include fast-food restaurants, hawkers, snack bars, food kiosks, canteens, hotel restaurants, and temporary food stalls.Food Preparation Area: For central kitchens operating in hospitals, food catering businesses, airports, canteens, and pre-school kitchensEndorsement: For importers, exporters, and manufacturers who want to import, export, or re-export Halal-certified products by MUIS or other foreign Halal-certifying agencies.Poultry Abattoir: For freshly slaughtered poultryStorage Facility: For stationary and mobile storage areas such as cold rooms and warehousesWhole Plant: For manufacturing facilities or products manufactured for the food business or restaurant industry This is a mandatory license that all food handlers need to have when they work in a coffee shop, or any retail food business, in Singapore.Your barista, waiting staff, and the people handling your kitchen equipment and food items will need to go through this course. You may also end up taking this course if you plan on being behind the bar yourself. Goods and Services Tax (GST) is a tax levy imposed by the Singapore government on money spent on goods and services. Companies with annual revenue of S$1,000,000 and above will need to sign up for GST.You can register for GST once the business is operational and whenever you hit the revenue mark of S1,000,000. Ke

certain amount of cash on hand for various expenses.This may include contract labor, barista payroll, inventory and supplies, utilities, etc.Depending on your coffee shop concept, you will want enough cash on hand to sustain your business for at least six months' worth of expenses. Together with your existing sales and careful budgeting, this financial cushion will help you ensure stable growth until you reach profitability.Bear in mind that a six-month cushion may not be enough. It depends on your concept, operational costs, and your level of sales.If your expenses are $2000 a month, you will want to factor in another $12,000 of cash on hand in your budget. Other Miscellaneous Coffee Shop Expenses:Many costs have the keen ability to sneak up on you. They add up quickly or hit you just as youre not suspecting it. As a new coffee shop owner, these costs can send you scrambling to find new money. Prepare for these additional coffee shop startup costs, and you'll be in a much better position.These costs may include:Lump interest payments on loansTaxesConsultant feesEquipment maintenance feesBarista trainingShipping costsMoving expenses Over existing debt How Much Does It Cost to Open a Coffee Shop? Coffee Shop Startup CostsMoving from Costs to ProfitsNow that weve talked about costs, lets talk about profits!Each cost mentioned so far is really an investment in your business. You are ultimately spending money to enjoy a return.Whether you buy an espresso machine display case, hire a barista, or design a coffee sign its all geared for the ability to make money.Your ultimate goal is to create a profitable business. Just how profitable a coffee shop is entirely up to you. What is a good profit margin?If you are asking, what is a good profit margin for my coffee shop? Youre asking the right question!Certainly, profit margins vary from industry to industry, but there are generally accepted standards for profitability.Typically, a 10% net profit margin is considered average or good. In comparison, a 20% profit margin is considered very good.In many cases, anything under 5% may be considered poor margins. Of course, when you are just starting a coffee business, you may not reach profitability for the first year or two.With profit margins, consider that margins differ:from industry to industry;between new businesses and older businesses. How do you calculate the profit margin?While not in the scope of this article, well briefly mention some strategies to calculate your profit margins. For starters, you can determine your net income by determining your net sales and then subtracting your costs of goods sold (COGS).Basically, take your income and subtract the costs. Then, you will divide that number by your net sales. Net Sales Cost of Goods Sold Net Sales = Gross Profit Margin For example:Lets say your net sales are $1,000 for the week. Your cost of goods sold (COGS) is $600. By plugging the numbers into the equation, you'll get this:$1000 $600 = $400/$1000 = .4 or 40% Gross Profit MarginsThis is a very simplified look at costs, but hopefully, it will help introduce you to how you can look at your profitability. For another in-depth look at potential costs for your coffee shop, read our post, How to Determine the Cost of Selling 100 Coffees. The Cost to Open a Coffee Shop: Your Potential Coffee Shop Funding MixThere are a variety of ways to obtain the money to start your coffee business. Many times, your money will come from different sources. We like to refer to these sources as your funding mix. Here are some examples of funding sources:1. Personal Savings2. Credit Cards3. Borrowing (institution or a personal loan)4. Bringing in investors/partners5. CrowdfundingThese are the general funding pools that you will need to draw money from. Before you borrow or bring in potential investors, you want to determine:1. How much money do you need to open your coffee shop?2. How much money can obtain from each pool3. Develop your financial forecasts to know when you reach your break-even point. Let us take a look at the pros and cons of using various finance pools to cover the costs of opening a coffee shop. Consider the table below. How Much Does It Cost To Start a Coffee Shop? Related Coffee Shop Cost Questions: What drives up the cost of coffee shops? At every turn, your coffee shop costs could go up. It will be important for you to stay on top of your budget and push back on your costs ballooning in every area of your business.Developing the details of your coffee shop concept before spending any real money will be a worthwhile investment.With that said, a lack of planning can easily drive up your coffee shop's cost.Whether you buy the wrong coffee equipment, rent a poor location, hire too many staff, develop a too expensive concept, or waste inventory, costs can easily rise.Things that drive up the costs of a coffee shop:Lack of planningUnfavorable lease termsPaying for Waiting (Contractor workers, permits)Waste Remodeling costs Are there strategies to reduce the cost of starting my coffee shop?Reducing your coffee shop costs at every point may just be one of the most important roles youll play in starting your coffee business.The first important step is to develop your business plan thoroughly before you spend any real money.Ask yourself, does your concept and coffee shop cost analysis seem to work together or does it need adjusting? If so, its okay to make adjustments!Will the concept (and your location, menu, etc.) lead you down a potentially expensive path? If you think you might be headed for spending more than you think you can afford, slam on the brakes.When you develop your business plan and budget, take a look at things you might be able to do without. Do you really need an expensive 4-group espresso machine or could you make things work with a 2-group machine?Your estimated monthly rent will be a big factor in your total costs. What steps can you take to reduce your cost here? Does it make better sense to open up a drive-thru coffee stand or set up a mobile coffee business instead?Training also reduces your operating costs. Training your baristas will have enormous benefits in delivering a better product, experiencing less turnover, and less waste.There are several ways to reduce your costs. The key is to develop an outlook or attitude that stems from simplicity, organization, and dedication to reducing waste. Further Reading: Is Starting a Coffee Shop Expensive? Is a coffee shop business worth the costs?A well-operated coffee shop with a steadily growing business can be well worth the costs.If your business makes sales every day, it can grow your business into a profitable one. Consider your financial forecasts. You will want to monitor whether you can bring in your anticipated revenue. A small coffee shop makes $500 daily for six days a week in the United States. That would be $12,000 per month in revenue. If your costs are about 2/3 of your revenue, is it worth it? I would say so. How much money can I make with a coffee shop?The amount of money you can make at a coffee shop or coffee business can be significant. Your revenue can be a life-changer. But where there are significant financial rewards, there are also financial risks too. Its fair to say that some years will be better than others.The revenue and net profits your coffee shop brings in depend a lot on the volume of sales, customer base, your menu and related price points, and your cost. For more information on how much money you can expect to make with a coffee shop, read our post, How Much Money Do Coffee Shop Owners Make? What are your coffee shop's monthly expenses?When determining your coffee shop startup cost breakdown, there are two general pockets to consider: your startup and operational costs. Your coffee shop startup costs are your initial costs to launch your coffee business. These could be anything from your business setup costs to your logo, equipment, and build-out costs. As described above, operational costs are everything it takes to run your business.For many, looking at operational costs broken down by month is helpful. Your monthly costs will likely be most of your operating costs but could also include some startup costs.From personal budgeting, we are used to figuring out costs per month. We commonly use our monthly budget to assess our rent or mortgage payments, car payments, and cell phone bills. Therefore, it is fair to ask how much a coffee shop costs per month.Hence, figuring out our monthly costs to run a coffee shop makes sense. What coffee shop monthly expenses should I expect?Every month, coffee shop owners can expect certain expenses. These vary depending on your ultimate concept. Yet, some expenses are generally the same from one coffee shop to the next. I will list common coffee shop monthly expenses below.Rent your monthly lease costLabor Salary, hourly wages, and taxes.Insurance General liability, commercial auto.Inventory Coffee, wholesale food, milk, etc.Supplies Cups, lids, napkins, spoons, etc.Security You may need to pay a business association fee for security services.Utilities These fluctuate, but they are billed out every month.Interest on loans This maylikely include principal payments. Can you afford your own coffee shop at this time?You still may be unsure if you can afford your coffee shop now. Money and access to money is the single biggest factor when deciding to invest in a coffee business.You will have to assess your finances and determine if opening a coffee shop leaves you vulnerable. You may not want to jeopardize your well-being to start any business.There are plenty of things that you can do today without spending any money on a coffee shop. Planning, learning, and exploring retail coffee come to mind.If you are on a minimal budget, consider reading posts weve written, Low-Cost Coffee Shop Ideas, or How to Start a Coffee Shop on a Budget. Is your coffee shop lease worth the cost?The less money you spend on rent, the more you will have to invest in your coffee shop growth (advertising, staff, paying back loans more quickly, and, of course, paying yourself!).Youll have to determine if the rent you will be paying is truly worth the cost. Is there something unique and special about the location that is worthy of you renting there? Again, you must incorporate your concept, customers, menu, and other qualitative factors that space provides.Once youve signed your property lease, youll next have to consider the costs to design and construct an appropriate layout. Lets talk about that next.Ready to Get Started?Start Your Dream Coffee Shop BusinessStarting a coffee shop is exciting, but it can also feel overwhelming. Where do you start? What steps should you take? How do you avoid costly mistakes? Thats where the Professional Coffee Shop Startups Kit comes in. Its designed to give you a clear, practical roadmap to opening a successful coffee businesswithout wasting time or money on guesswork.Inside, you'll find: Expert interviews with real coffee shop owners and business experts. An On-Demand 37-lecture course covering everything from business planning to daily operations. Editable coffee shop business templates, financial documents, checklists, and planning tools to keep you on track. A step-by-step startup guide that walks you through concept development, permits, branding, and more. Cost-saving strategies to help you launch your coffee business on a budget.Whether planning a small coffee cart or a full-scale caf, this kit is built to help you start confidently. Join the thousands of successful coffee entrepreneurs who started with a dream and a great plan. Your journey to coffee shop greatness begins right here!Comprehensive. Proven. Affordable.The Professional Coffee Shop Startup Kit(Instantly Delivered To You) This article is for educational purposes only. To determine the exact cost of your coffee shop, you must consider factors essential for your coffee shop startup. Each coffee shop costs differently and depends on location, size, scope, concept, coffee shop build-out, and taxes. * The information on this page is for educational purposes only. We do not offer legal or investment advice. A coffeehouse[a] (French/Portuguese: caf; Spanish: cafetera; Italian: caff, German: Caf or Kaffeehaus, Turkish: Kahvehane) or coffee shop (from Arabic: qahwa) is an establishment which primarily serves prepared coffee or other hot beverages. It shares some of the characteristics of a bar, and some of the characteristics of a restaurant, but it is different from a cafeteria. As the name suggests, coffeehouses focus on providing coffee and tea as well as light snacks. This differs from a caf, which is an informal restaurant, offering a range of hot meals, and possibly being licensed to serve alcohol. Many coffee houses in the Muslim world, and in Muslim districts in the West, offer shisha, powdered tobacco smoked through a hookah. In establishments where it is tolerated - which may be found notably in the Netherlands, especially in Amsterdam - cannabis may be smoked as well.From a cultural standpoint, coffeehouses largely serve as centers of social interaction: the coffeehouse provides social members with a place to congregate, talk, write, read, entertain one another, or pass the time, whether individually or in small groups of 2 or 3. [edit] HistoryStoryteller (meddah) at a coffeehouse in the Ottoman EmpireSince the 15th century, the coffeehouse (al-maqhah in Arabic, qahveh-khaneh in Persian or Kahvehane or kraathane in Turkish) has served as a social gathering place in Middle Eastern countries where men assemble to drink coffee (usually Arabic coffee) or tea, listen to music, read books, play chess and backgammon, and perhaps hear a recitation from the works of Antar or from Shahnameh. In 1457 the first coffeehouse, Kiva Han, was opened in Istanbul, just four years after its conquest by the Ottomans. Coffeehouses in Mecca soon became a concern as places for political gatherings to the imams who banned them, and the drink, for Muslims between 1512 and 1524. In 1530 the first coffee house was opened in Damascus [1], and not long after there were many coffee houses in Cairo.In the 17th century, coffee appeared for the first time in Europe outside the Ottoman Empire, and coffeehouses were established and quickly became popular. The first coffeehouses in Western Europe appeared in Venice, due to the trafficks between La Serenissima and the Ottomans; the very first one is recorded in 1645. The first coffeehouse in England was set up in Oxford in 1650 by a Jewish man named Jacob in the building now known as "The Grand Cafe". A plaque on the wall still commemorates this and the Cafe is now a trendy cocktail bar. [1] Oxford's Queen's Lane Coffee House, established in 1654, is also still in existence today. The first coffeehouse in London was opened in 1652 in St Michael's Alley, Cornhill. The proprietor was Pasqua Rose, the Armenian servant of a trader in Turkish goods named Daniel Edwards, who imported the coffee and assisted Rose in setting up the establishment[2][3].Boston had its first in 1670. Pasqua Rose also established Paris' first coffeehouse in 1672 and held a city-wide coffee monopoly until Francesco Procopio dei Coltelli opened the Caf Procope in 1686.[4] This coffeehouse still exists today and was a major meeting place of the French Enlightenment; Voltaire, Rousseau, and Diderot frequented it, and it is arguably the birthplace of the Encyclopdie, the first modern encyclopedia.Though Charles II later tried to suppress the London coffeehouses as "places where the disaffected met, and spread scandalous reports concerning the conduct of His Majesty and his Ministers", the public flocked to them. They were great social levellers, open to all men and indifferent to social status, and as a result associated with equality and republicanism. More generally, coffee houses became meeting places where business could be carried on, news exchanged and the London Gazette (government announcements) read. Lloyd's of London had its origins in a coffeehouse run by Edward Lloyd, where underwriters of ship insurance met to do business. By 1739 there were 551 coffeehouses in London; each attracted a particular clientele divided by occupation or attitude, such as Tories and Whigs, wits and stockjobbers, merchants and lawyers, booksellers and authors, men of fashion or the "cits" of the old city center. According to one French visitor, the Abb Prvost, coffeehouses, "where you have the right to read all the papers for and against the government," were the "seats of English liberty."[citation needed]Coffeehouse in Palestine.The banning of women from coffeehouses was not universal, but does appear to have been common in Europe. In Germany women frequented them, but in England and France they were banned[5]. milie du Chtelet purportedly wore drag to gain entrance to a coffeehouse in Paris [6]. In a well-known engraving of a Parisian coffeehouse of c. 1700 [2], the gentlemen hang their hats on pegs and sit at long communal tables strewn with papers and writing implements. Coffeepots are ranged at an open fire, with a hanging cauldron of boiling water. The only woman present presides, separated in a canopied booth, from which she serves coffee in tall cups.Traditional Caf Central in Vienna, AustriaThe traditional tale of the origins of Viennese coffeehouses begins with the mysterious sacks of green beans left behind when the Turks were defeated in the Battle of Vienna in 1683. All the sacks of coffee were granted to the victorious Polish king Jan III Sobieski, who in turn gave them to one of his officers, Jerzy Franciszek Kulczycki. Kulczycki began the first coffeehouse in Vienna with the hoard. However, it is now widely accepted that the first coffeehouse was actually opened by an Armenian merchant named Johannes Diodato[7].In London, coffeehouses preceded the club of the mid-18th century, which skimmed away some of the more aristocratic clientele. Jonathan's Coffee-House in 1698 saw the listing of stock and commodity prices that evolved into the London Stock Exchange. Auctions in salesrooms attached to coffeehouses provided the start for the great auction houses of Sotheby's and Christie's. In Victorian England, the temperance movement set up coffeehouses for the working classes, as a place of relaxation free of alcohol, an alternative to the public house (pub).Coffee shops in the United States arose from the espresso- and pastry-centered Italian coffeehouses of the Italian-American immigrant communities in the major U.S. cities, notably New York City's Little Italy and Greenwich Village, Boston's North End, and San Francisco's North Beach. Both Greenwich Village and North Beach were major haunts of the Beats, who became highly identified with these coffeehouses. As the youth culture of the 1960s evolved, non-Italians consciously copied these coffeehouses. Before the rise of the Seattle-based Starbucks chain, Seattle and other parts of the Pacific Northwest had a thriving countercultural coffeehouse scene; Starbucks standardized and mainstreamed this model.The first Starbucks store, in Seattle, WashingtonIn the United States, from the late 1950s onward, coffeehouses also served as a venue for entertainment, most commonly folk performers. This was likely due to the ease at accommodating in a small space a lone performer accompanying himself or herself only with a guitar; the political nature of much of 1960s folk music made the music a natural tie-in with coffeehouses with their association with political action. A number of well known performers like Joan Baez and Bob Dylan began their careers performing in coffeehouses. Blues singer Lightnin' Hopkins bemoaned his woman's inattentiveness to her domestic situation due to her overindulgence in coffeehouse socializing, in his 1969 Coffeehouse Blues.From the 1960s through the mid-1980s, many churches and individuals in the United States used the coffeehouse concept for outreach. They were often storefronts and had names like The Gathering Place (Riverside, CA), Catacomb Chapel (New York City), and Jesus For You (Buffalo, NY). Christian music (guitar-based) was performed, coffee and food was provided, and Bible studies were convened as people of varying backgrounds gathered in a casual "unchurchy" setting. These coffeehouses usually had a rather short life, about three to five years or so on average.[citation needed] An out-of-print book, published by the ministry of David Wilkerson, titled, A Coffeehouse Manual, served as a guide for Christian coffeehouses, including a list of name suggestions for coffeehouses.[8] [edit] Format Coffeehouses in the United States often sell pastries or other food itemsCafes may have an outdoor section (terrace, pavement or sidewalk cafe) with seats, tables and parasols. This is especially the case with European cafes. Cafes offer a more open public space compared to many of the traditional pubs they have replaced, which were more male dominated with a focus on drinking alcohol.One of the original uses of the cafe, as a place for information exchange and communication, was reintroduced in the 1990s with the Internet cafe or Hotspot (Wi-Fi). The spread of modern style cafes to many places, urban and rural, went hand in hand with computers. Computers and Internet access in a contemporary-styled venue helps to create a youthful, modern, outward-looking place, compared to the traditional pubs or old-fashioned diners that they replaced. Coffee shops like The Coffee Bean & Tea Leaf and Peet's now offer free Wi-Fi in most stores. [edit] International variationAmerican coffee shops are also often connected with indie, jazz and acoustic music, and will often have them playing either live or recorded in their shops. Coffeehouses are often gathering places for underage youths who cannot go to bars.In the United Kingdom, traditional coffeehouses as gathering places for youths fell out of favour after the 1960s, but the concept has been revived since the 1990s by chains such as Starbucks, Coffee Republic, Costa Coffee, and Caff Nero as places for professional workers to meet and eat out or simply to buy beverages and snack foods on their way to and from the workplace.In France, a cafe also serves alcoholic beverages. French cafes often serve simple snacks such as sandwiches. They may have a restaurant section. A brasserie is a cafe that serves meals, generally single dishes, in a more relaxed setting than a restaurant. A bistro is a cafe / restaurant, especially in Paris.Coffeehouse in DamascusIn Australian cities, a traditional European cafe culture is thriving as a result of significant immigration from mainland Europe in the 19th century and 20th century. These establishments often cluster along certain streets and with the weather allowing curb side seating much of the year certain areas resemble a large party on a Friday or Saturday evening.In China, an abundance of recently-started domestic coffeehouse chains may be seen accommodating business people. These coffee houses are more for show and status than anything else, with coffee prices often even higher than in the west.A coffee shop in Angeles CityIn Malaysia and Singapore, traditional breakfast and coffee shops are called kopi tiams. The word is a portmanteau of the Malay word for coffee (as borrowed and altered from the Portuguese) and the Hokkien dialect word for shop (; POJ: tim). Menus typically feature simple offerings: a variety of foods based on egg, toast, and kaya (jam), plus coffee, tea, and Milo, a malted chocolate drink which is extremely popular in Southeast Asia and Australasia, particularly Singapore and Malaysia.In parts of the Netherlands where the sale of cannabis is decriminalized, many cannabis shops call themselves coffeeshops. Foreign visitors often find themselves quite at a loss when they find that the shop they entered to have a coffee actually has a very different core business. Incidentally, most cannabis shops sell a wide range of (non-alcoholic) beverages.In modern Egypt, Turkey and Syria, coffeehouses attract many men and boys to watch TV or play chess and smoke shisha. Coffeehouses are called "ahwa" in Egypt and combine serving coffee as well as tea and tisanes. Tea is called "shai", and coffee is also called "ahwa". Finally, tisanes as karkade (called karkadeh) is also highly popular. [9] [edit] See also [edit] Notesa. ^ The most common English spelling, caf, is the French spelling, and was adopted by English-speaking countries in the late 19th century.[10] As English generally makes little use of diacritical marks, anglicisation involves a natural tendency to forgo them, and the anglicized spelling cafe has thus become very common in English-language usage throughout the world (although orthographic proscriptivists often disapprove of it). The Italian spelling, caff, is also sometimes used in English.[11]. In southern England, especially around London in the 1950s, the French pronunciation was often shortened to [kf] and spelt caff [12].The English words coffee and caf both descend from the continental European translingual word root /kafe/, which appears in many European languages with various naturalized spellings, including Italian (caff); Portuguese and Spanish (caf); French (caf); German (Kaffee); and others. European awareness of coffee (the plant, its seeds, the beverage made from the seeds, and the shops that sell the beverage) came through Europeans' contact with Turkey, and the Europeans borrowed both the beverage and the word root from the Turks, who got them from the Arabs. The Arabic name qahwa () was transformed into kaweh (strength, vigor) in the Ottoman Empire, and it spread from there to Europe[citation needed], probably first through the Mediterranean languages (Italian, Spanish, French) and thence to German, English, and others. 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**How much money do you need to start a coffee shop business. How much money you need to start a cafe. How much money do you need to start a coffee business. Start coffee shop business. How much money do i need to start a cafe.**


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