







EnPRO 353 Crop To Truck Mobile Coffee Barista

Background















City Code









MOBILE FOOD DISPENSER

MOBILE FOOD FACILITY

A truck used for serving wrapped individual food portions

A truck used for preparing and serving cooked food

Requirements	- Commissary - Location	Name and Address of Owner and Opperator		- Sample Route - Plans
Fees	\$275 per vechicle	\$660 per commissary		\$660 per vechicle
Health & Safety	Food Restricted to Wrapped Individual portions		- Operator must pass sanitation managers' course - recods of food's origins kept for 30 days	
Restricted Areas & Events	- 200 feet away from a similar food establishment - 100 feet of any food establishment without written consent of owner - Any private property without consent of owner - Special events in Chicago park districts without additional permits			
Operational Requirements	- 2 hour stop limit in one block - Sales from 10:00 pm to 10:am except construction sites		- Potentially hazardous foods held at or above 140 F° shall be discarded at the end of the day -Thermometers shall be provided for all warming/refrigeration units.	
Facility Requirements	- Hand washing sink - Hot water storage tank, cleaned and flushed at least twice a week - Wastewater retention storage container, emptied daily and as necessary - Tight non-absorbent washable refuse receptacle Three compartment ware-washing sink			
Inspection	Department of health inspection once every 6 month			

Problem









- No direct outlet for Crop to Cup products
- No market for African coffee farmers
- Established competitors





Team Organization

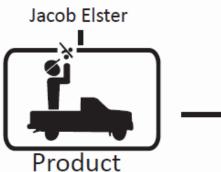




Limia Shunia







Nick Pierce

Business

Nico Sanchez

Joseph Muchna Engineering



Interior

Joseph Muchna

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Marina Horchin

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Daria Haznar

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Mihee Choe Archivist | Architecture

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Envelope

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Kevin Karner

Architecture

Naguib Azab

Architecture

Nikola Zistakis

Architecture



Urban

Mariana Palau

Lead | Architecture

Aaran McEneff

Business

Andrea Velazquez

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Kevin Brenner

Arch. Engineer

Hee-jong Min

Business

Solution









- Mobile Coffee Barista
 - Direct outlet for C2C, new distribution channel
 - Promote and advertise
 - Provide market for farmers



SWOT Analysis









- Strengths:
 - Mobility
 - Less start-up cost
 - Social message

- Weaknesses:
 - Weather
 - Transit

- Opportunity:
 - Growing market
 - Expansion/Franchise
 - Education

- Threats:
 - Big name coffee shops
 - New entrants

Design Progression









- Concept
- Program requirements
- Site location
- Social considerations
- Competitors



Research Methods









- Case studies
- Ethnographic
- Training
- Archetype study
- Site visits
- Market research



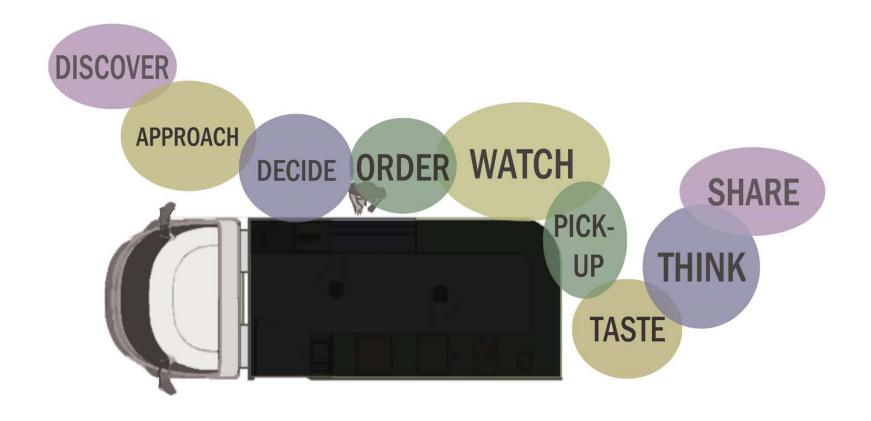
Customer Journey











Exterior Concept













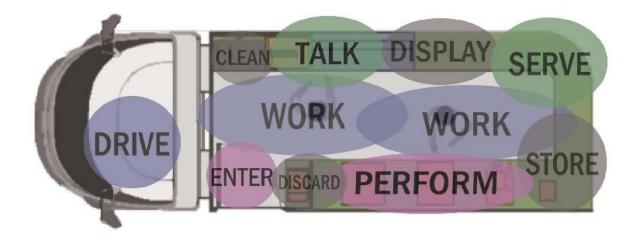
Service Design











Interior Concept











Start-up Costs









Exterior

\$40,000.00

Interior cost



Total start-up cost



Start-up Costs









Exterior



Interior cost

\$30,000.00

Total start-up cost



Start-up Costs









Exterior

Interior cost

Total start-up cost

\$70,000.00

Business Model









Beta truck

Build brand name

Expand locally





Expand nationally -

Competitors









Traditional:

- Starbucks
- Panera





Take-away:

- Dunkin Donuts
- 7 Eleven





Other:

- Vending Machines
- Coffee Pools



Target Customer













Route









- High foot traffic areas
- Follow city code
- Databases





Route













Weekend Route



Weekday Route



Financial Forecasts









Cup of coffee:

Lid: \$0.05

Cup: \$0.13

Coffee: \$0.83

Revenue per cup: \$3/cup

Variable cost per cup: ~\$1/cup

Contribution margin per cup: \$2/cup



Cups per hour: 25 cups/hr

Hours per day: 6 hrs

Days per year: 350 days

Annual contribution margin: \$105,000

Financial Forecasts









Fixed + start-up costs: \$100,000



Annual contribution margin: \$105,000



Break Even: ~ 1 year

Risks









Risks

- Changing city codes
- Transit
- Competitors



Solutions

- Adaptable design
- Insure vehicle
- Social message



Impact









Chicago

Crop to Cup farmers













Questions?

Case Studies

Power/Energy

Happy Bodega

Waste Management

Site Visits

Surveys

Case Studies











Gaztro Wagon Chicago, IL



Simple Sandwich Chicago, IL



Bistro Truck New York, NY

Questions

Happy Bodega









Successes:

- Attention grabbing
- Friendly
- Unique



Problems:

- Small window
- Menu issues
- Only one person
- Security
- Location

Solutions:

- Organized/Smart use of interior space
- Transparency
- Optimal route

Site Observations









- Route Site Visits
- (insert pics of various sites)

Power/Energy

















ELECTRIC CURRENT











Supply
Adaptations
Solar Panels

Questions

Waste Management











Questions

Surveys









- Avg. Age:
 - 36.5 years old
- Avg. # of drinks/day
 - 2 coffee drinks/day



- Avg. willingness to pay
 - \$4 per cup
- Would you buy from a truck
 - 8 Yes
 - 4 No

Commissary









- Place where trucks are stored, cleaned, and prepared for future trips.
- Used by cities to investigate cleanliness and code standards of trucks.
- Two Methods:
 - Use current AAA commissary
 - Establish new commissary

Menu Options









Product









What can we move in a day?