**Operational and Management Details**

**Description of operation**

 We propose to cook Thai food for sale on a take away and delivered basis.

**Numbers of staff**

 We are not intending to hire any staff, although that may become necessary at times if volume dictated.

Description of production process

 Production consists of preparation and cooking of Thai food.

**Type and quantity of goods handled including any hazardous substances.**

 Goods handled would be foodstuffs including vegetables, rice, noodles, meat and various sauces and condiments and no hazardous substances. We would stock up foodstuffs for a few days in the fridge then get a new stock.

**Provision for disabled access and facilities.**

 As it would only be a takeaway and delivered business, disabled access and facilities would not be needed.

**Hours and days of operation**

 Business hour would be Monday to Sunday between 10.00 to 20.00

**Maximum expected number of customers**

 10 customers per day.

**Nature of any waste generated**

 Majority of waste would be vegetable and would be composted on site and liquid trade waste would be water used for washing foodstuffs prior to cooking and water from dishwashing and would be discharged to Council’s sewer.