



# UNCLE DONALD'S PIZZERIA

- FRESH DOUGH & **AUTHENTIC ITALIAN** DOUGH
- **10 SAUCE'S** VARIETIES FOR MAKING PIZZA
- 11 TYPES OF **HAND PICKED CHEESE**
- **EXOTIC VEGGIE** IN ALL PIZZA
- MAKE **YOUR OWN PIZZA**
- **5 TYPES** OF SPRINKLES
- PASTA / ITALIAN CONE / BRUSCHEATTA /  
STUFF GARLIC BREAD / MOCKTAILS & ORGANIC SALAD

# OUR AGENDA


THE IDEA OF REPAYING THE IMMENSE LOVE OF OUR FOODIES OVER 30 YEARS HAD TO BE UNIQUE AND MIND-BLOWING.

THIS LED TO THE BIRTH OF THE NAMES OF OUR NEW VENTURES:

**“UNCLE DONALD'S PIZZERIA”** AND **“WORLD OF UNCLE DONALD”**  
RELATIVELY INDIAN AND AUTHENTICALLY ITALIAN FOOD.



**BE THE MASTER,  
BE THE CHOOSER.  
YOU RULE HERE.**

A close-up photograph of several skewers of grilled meat and vegetables, including chicken, bell peppers, and onions, served on a dark slate platter. The skewers are arranged diagonally across the frame. In the foreground, there are sliced cherry tomatoes and a slice of red onion. The background is a blurred wooden surface. The text is overlaid on a yellow background in the top left and a dark grey background in the bottom right.

**CUSTOMIZE YOUR TASTE AND FLAVOURS BY  
CHOOSING EXCLUSIVELY FROM VARIOUS TYPES  
OF SAUCES AND 11 DETAILED ELABORATED  
PLATTERS OF CHEESE.**

## OUR USP's

Our backbone is our own production houses, where production secret premixes get you unique tastes and flavours.

Deliberately crafted recipes with exotic vegetables, fresh dough, handmade sauces, secret herbs & spices are the keys to manifesting success.

Never before did the option of 10 unique extremely handpicked flavours of cheese were served. We are the place.

The authentic Italian baking system, deck oven, is what makes our food genuinely Italian. This system is customized and imported from Italy itself.



## Staff Support System

The workforce is what gives our business a real boost. Minimal staff turnover and loyal manpower are the fruits of our unique staff support system.

## Our Own Logistics

Dependency applies break to any fast-growing business. So here we are with start to end independence. From making premixes to delivering the product, it's all taken care of, making us self reliant.



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**AN  
AUTHENTIC  
EXPERIENCE**



THE KEY TO OUR SUCCESS IS A GREAT AMOUNT OF R & D IN BRINGING **AUTHENTICITY** TO OUR PRODUCTS. **EXCLUSIVE** & **EXOTIC** INGREDIENTS ARE ASSORTED MAKING US STAND OUT IN THE MARKET

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A close-up photograph of a pizza being cooked in a traditional deck oven. The oven is built into a wall and has a dark, arched opening. A person's hand is visible on the right, holding a long-handled pizza peel that is sliding a pizza into the oven. The pizza is topped with cheese and sauce. The oven's interior is dark and appears to be made of stone or brick. The wall surrounding the oven is decorated with a patterned tile or mosaic. A yellow rectangular box is in the top right corner, and a black rectangular box with white text is in the bottom left corner. Three small yellow dots are positioned above the black box.

## CUSTOMISED DECK OVEN

BAKING IS THE ART THAT EVOLVED ON **THE ITALIAN LANDS**.  
TO SERVE OUR ESTEEMED CUSTOMERS THE AUTHENTIC TASTE  
WE HAVE IMPORTED **CUSTOMIZED "DECK OVEN"**.



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## WHY DO BUSINESS WITH US?

THE AFRESH AND EXCLUSIVE MENU PUT TOGETHER GIVES **GREAT GROWTH POTENTIAL**.  
FRANCHISEE **SUPPORT FROM START TO FINISH**.  
PROCUREMENT OF **RAW MATERIALS** IS THE EASIEST AS WE OWN **PREMIX FACTORIES**.  
WIDE PRESENCE IN LOCAL AS WELL AS NATIONAL MARKETS.

**EXPANDING OVERSEAS. GOOD SOCIAL MEDIA PRESENCE.**  
**WIDE EXPERIENCE** AND KNOWING THE NERVE OF THE MARKET **MAKE ESTABLISHING EASIER**.  
A FEEL OF **GLOBAL FOOD** ALONG WITH **INDIAN CUISINE**. SERVING EVERY TASTE BUD.



**INDUSTRY  
STATISTICS**



QSR & FL DINING MARKET IS ON ITS **ALL-TIME BOOM**.  
CARG REPORTS PROJECT AN ANNUAL RISE OF  
**20/ 25 PER CENT** IN THIS INDUSTRY.

ITALIAN CUISINE **TOPS THE CHARTS** FOR EXPANSION  
AMONG ALL THE OTHER CUISINE.  
EVEN THE INDIAN FOOD AND BEVERAGE INDUSTRY  
IS **GROWING** AND **WE ARE TAKING CARE**.  
OF THAT TOO.



## WHY PARTNERSHIP?



OUR **GROWTH IN THE SHORT SPAN** SPEAKS VOLUMES OF THE POTENTIAL IN THIS BUSINESS. TO MULTIPLE AND SPREAD WE NEED SOME **STRONG PARTNERS** WHO HAVE **PASSION TO GROW**. ITS A **WIN-WIN SITUATION** FOR US AND OUR PARTNERS TOO.

A background image showing a business meeting. A person in a dark suit is holding a tablet, and another person in a white shirt is pointing at it. In the foreground, a person's hands are typing on a laptop. There are papers, a pen holder, and a sticky note on a whiteboard in the background.

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### **PRE-OPENING SUPPORT**

- **HELP TO FIND THE PERFECT BUSINESS PLACE**
- **FINALIZATION OF CONCEPT AND MANIFESTING THROUGH INTERIORS**
- **HELP HIRE HUMAN RESOURCES**
- **TRAINING THE STAFF TO BRING THE MODEL WORKING**
- **ALL THE ESTABLISHED RESOURCES CAN BE ACCESSED**
- **MARKETING AND BRANDING ADVANTAGE**
- **ENTIRE SETUP SUPPORT GUARANTEED**



### **POST LAUNCH SUPPORT**

- **THE TIE-UPS & RESOURCES WILL BE EXTENDED**
- **OPERATIONS MANUALS**
- **GUIDE IN IMPLEMENTATION OF THE SOP**
- **HELP IN BRINGING SMOOTHNESS IN INITIAL OPERATIONS**
- **KEEPING WITH THE QUANTITY STANDARD**



**POST-LAUNCH SUPPORT**

- **BRANDING & MARKETING**
- **FOOD QUALITY MANAGEMENT**
- **CREATIVE PROMOTION & ESTABLISHING A BUSINESS**
- **TOGETHER PROMOTING FOR MAKING STABLE GROUNDS**



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- **POST-LAUNCH SUPPORT**
- **REGULAR CHECKS WILL BE DONE BY UNCLE DONALD'S PIZZERIA AND WORLD OF UNCLE DONALD**
- **THIRD-PARTY CHECKS WILL ALSO BE ARRANGED**

# INVESTMENT DETAILS



FRANCHISE FACTS	AREA 3000-5000	INVESTMENT 55 Lacs - 1 CR	PAN INDIA, ACROSS ALL METRO, NON-METROS AND STATE CAPITALS
FRANCHISE FACTS	AREA 500-1200	INVESTMENT 15 Lacs - 25 Lacs	PAN INDIA, ACROSS ALL METRO, NON-METROS AND STATE CAPITALS