Market Day Business Plan Marking

|  |  | At | Above | Beyond |
| :---: | :---: | :---: | :---: | :---: |
| 1 Introduction |  |  |  |  |
| Name, logo | Business name, logo \& slogan are provided \& briefly described |  |  |  |
| Business \& product | The business and its product(s) are briefly described |  |  |  |
| Mission \& Goals | Business mission, goals \& brief business plan summary provided |  |  |  |
| 2 Market Research |  |  |  |  |
| SWOT analysis | At least two relevant items for each of S, W, O, T are identified |  |  |  |
| Primary research | How research was performed is described, with evidence |  |  |  |
| Research Highlights | Research results \& trends are explained, with graphs. |  |  |  |
| Research evaluation | Research data are analysed \& conclusions made eg price that target market will pay. Validity \& relevance of research method \& data are evaluated. Links to actions resulting from the research. |  |  |  |
| 3 Marketing Mix |  |  |  |  |
| Product | Reasons for, \& consequences (+ or -) of, the product's features / packaging are explained. Links to research or target market made |  |  |  |
| Price | Reasons for the chosen price are explained. Links to research / target market / goals are made. |  |  |  |
| Place | How goods move from provider to consumer is described. Reasons for the chosen place or distribution channel are explained \& justified, eg located near electricity / shelter. |  |  |  |
| Promotion | Methods of promotion used are explained \& justified. Links to research / target market / goals are made. |  |  |  |
| 4 People |  |  |  |  |
| Organisation Chart | An organisation chart describes each group member's role/responsibility |  |  |  |
| 5 Finance |  |  |  |  |
| Sources of finance | How the business will be funded is described, eg what each person will contribute to running costs |  |  |  |
| Budget | Budgeted Income \& Expenditure is provided \& briefly explained |  |  |  |
| 6 Operations |  |  |  |  |
| Operations | Business operations are described \& explained, including production process \& cash handling procedures |  |  |  |
| Health \& Safety | Health \& Safety issues faced and hygiene processes used in preparing \& serving food are described. |  |  |  |

## Grade allocation

| Working At |  |  |
| :--- | :--- | :--- |
| $\begin{array}{l}\text { Any } 8 \text { at 'At' level; } \\ \text { (At least } 1 \text { from each of } 6 \text { sections) }\end{array}$ | Working Above <br> Any 11 at 'At' level; <br> (At least 1 from each of 6 sections) | Working Beyond <br> Any 4 at 'Above' level; <br> (From at least 2 of 6 sections) |
| Any 12 at 'At' level; |  |  |
| (At least 1 from each of 6 sections) |  |  |$]$| Any 5 at 'Above' level; |
| :--- |
| (From at least 2 of 6 sections) |
| Any 2 at 'Beyond' level; |
| (From 2 sections) |

