



Chow Local – “Keeping Food prices low, providing better service and best of all more money in local restauranteur’s pockets”

Business backgrounder -the big picture

The pandemic saw Skip the Dishes (SD) and Door Dash (DD) explode, but the cost to Restaurant Owners started to become huge, paying as much as 30% to SD/ DD. The long term looked prohibitive. **Chow Local** reverses that process fixing costs at a low monthly fee of 100.00 for each restaurant owner in any given city. A small onetime membership fee covers entrance to the program. The change is immediate on Drivers, Customers and Restauranters. How does this happen? Happy Drivers prioritize Chow Local so service increases. Why because drivers love it as they get all the tips and fees into their back pocket. The Customer experience is significantly better as the application runs like greased lighting giving them what they want fast. **Best of all restaurants love it so prices stay lower for consumers and margins higher as volumes increase without additional costs.**

Who is leading Chow Local ?

They say adventure is the for the young and this is the case of Chow Local. Tim and Jaco van Heerden two enterprising young business developers set their mind to fixing the inequalities in the- **to your door food delivery business**”. Together they invested a half a million in cash and effort to develop the algorithm/ application Chow Local. Both Tim and Jaco are savvy entrepreneurs spawning a print shop, web design company, a branded craft beer and the list goes on. Each brother brings to the table talents and training from postsecondary institutions specializing in media, engineering, technology and over 15 years running significant enterprises.

What is Chow Local’s advantage ?

It is an application that provides simple fixed fee pricing for restaurant owners controlling costs and ultimately keeping food prices low for consumers. Restaurants with DD/ SD must raise their prices to ensure profit, Chow local helps consumers get better value from their favorite Bistro. What is the business horizon for the Investor? The beauty for the investor is this can be set up in any city and run from a central location anywhere in the world. The growth is explosive.

Why is this needed?

During the Pandemic restaurant owners needed sales SD and DD filled the gap. But with restaurant sales percentages hitting up to 50 percent for deliveries and higher the piece of the pie is too high. This threatens a well-developed consumer pattern it needs to be a Win Win for both the consumer, delivery agent and restaurant. Its is now tilted towards the delivery App. Chow Local changes all of it.

When ?

The beauty of this offer is- the business is now running with over 100 restaurants in Regina using Chow Local and over 80 drivers participating in Chow Local. It is eating up all its competitors. **What it needs now is a cash partner to invest in the infrastructure to make this a world-wide business.**

Contact: Tim van Heerden to discuss how you can participate in the once in a life time opportunity.
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