

We're Jefes Ramen, a Stockport Community Interest Company. We run Buy 1 Give 1 ramen nights in pubs. This is what a night looks like from your side, and the handful of things we'll need from you. It's short on purpose.

WHAT WE DO

We run our ramen kitchen out of your kitchen on the nights your room is quietest. We bring our own chef, our own front-of-house crew and volunteers, all our stock and prep, and our own audience, and we clean down before we leave. You only need your usual bar staff, and you keep 100% of the bar.

Every bowl someone buys pays for a matching meal for someone experiencing homelessness, one for one, through local homeless charities and shelters. That's Buy 1 Give 1. It's not a profit share. It's the reason we exist, and it's a story your pub gets to tell too.

HOW A NIGHT RUNS

Time	What's happening	What we need from you
3:00pm	Crew arrives. Stock in, stations set up, broth on.	Kitchen access, power on, a parking space if there is one
5:30pm	Prep complete. Tables set. Allergen sheet on the pass.	Tables where we agreed them
6:00pm	First sitting. Ticketed guests seated, bowls out.	Bar staffed. It'll be busier than usual
8:00pm	Second sitting.	Same again
9:45pm	Service ends. Clean-down starts.	Nothing
10:30pm	Kitchen handed back as we found it. Crew out.	A quick look round with us if you want one

WHAT WE BRING

- Our chef and front-of-house crew, all with Level 2 food hygiene, plus volunteers to help serve and host
- Every ingredient, all prep, all serving ware and packaging
- Pre-sold bowls to fill the room (about 50 pre-sold last time), so we can tell you the headcount before the night
- An allergen sheet for every dish, on the pass and available to your staff
- Our own marketing to our own audience, plus post-ready graphics for you to share
- Public liability insurance, certificate available on request
- A full clean-down. We leave your kitchen how we found it, or cleaner.

YOUR KITCHEN CHECKLIST

- Kitchen access from mid-afternoon on agreed nights
- Working gas and power
- Working extraction
- Gas and electrical safety certificates in date

WHAT ELSE WE NEED FROM YOU

- Tables and seating for the agreed number of guests
- Your bar open and staffed as usual for the whole service
- One post on your social media in the week before each night. We'll send it ready to go.
- A quick word with your insurer that a third party operates in your kitchen on agreed nights
- One contact we can reach on the day

HOW THE PARTNERSHIP WORKS

Start with two trial nights, no cost, no commitment. If they work for you, we'll put more nights in the diary together. If they don't, we shake hands and that's that.

There's no fee at any point. You keep 100% of the bar, and bowl sales pay for the food and the matching meals.

YOU KEEP 100% OF THE BAR.

No pitch fee, no rent, no cut of your drinks, and it's not a profit share. We take the food money and every bowl pays for a matching meal. You take everything behind the bar, on a night that would otherwise have been quiet.

GETTING IN TOUCH

YOUR JEFES RAMEN CONTACT

Jefe (Jerelle Okoro)
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@jefe.mcr

WEBSITE

jefesramen.org

CROWDFUNDER

crowdfunder.co.uk/p/jefesramen

Message us any time. If you haven't heard from us in a week, something's wrong and you should chase.