

# Pain Café Ensemble

## Bakery-Cafe



An intercultural crossroad

La Ou Les Cultures Ses Recontres

# No opportunities

- ❑ Very high prices for basic products
- ❑ No spaces for intercultural connection and community building
- ❑ High rate of unemployment

# Through Pain Cafe Ensemble

- ❑ Quality bakery products in accessible prices
- ❑ Creation of a friendly space for intercultural activities-community
- ❑ Creation of job positions for refugees/migrants and training on professional skills

# Market

Greece

9.694 bakeries

800.000 tons annually bread production

65 kg of bread/person annually

## Target

**Refugees and vulnerable groups**

**Students** (looking for good quality and lower price)

**Locals**(for older people is a habit to buy bread and they are emotionally connected with bread)

# Strategic Goals

- ❑ Create intercultural bonds between customers and employees
- ❑ Networking with other relevant actors to create an ecosystem (ethnic sustainable, social)
- ❑ To help establish social entrepreneurship refugee-led projects in Greece

# Product / Services

Discover new tastes/reconnect with culture habits

Banana bread  
Manioc bread

International  
Coffee

Pastry products

Events

# Business Model



## Zero food waste

Stage 1: happy hour

Stage 2: Donate surplus



## Socially conscious

Lower prices and special discount  
for more vulnerable customers.  
10 cups of coffee customers pay for 9  
Bring your cup → discount on  
original price



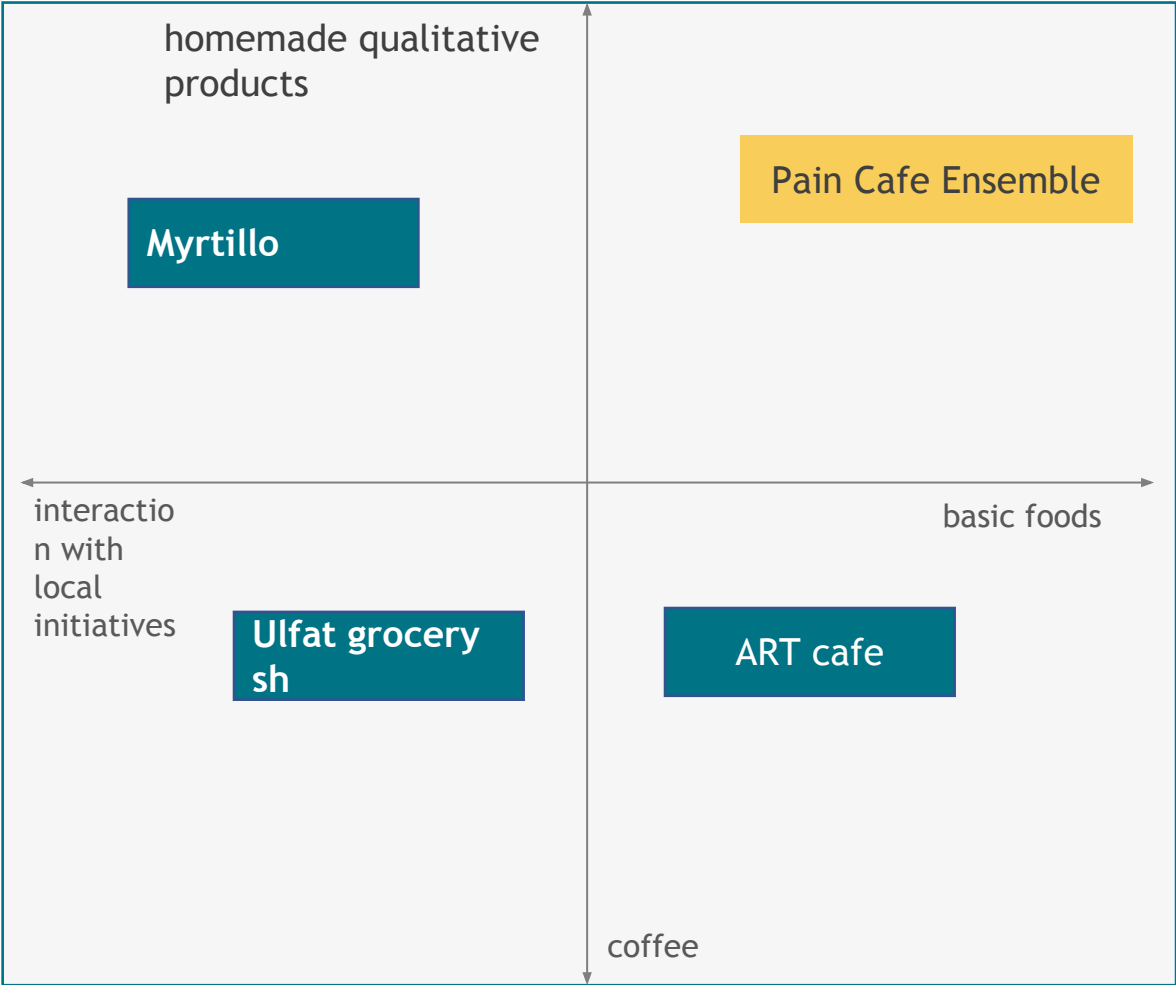
## Alliances

“Marhaba”  
“Womens’ association”  
“Tzoumakers”  
“High mountains”  
“Staramaki”



# Competition

Unique project in Greece  
Job opportunities and skills development for refugees



	ART cafe (local)	Ulfat grocery sh(Athens)	Myrtillo (Athens)	Pain Cafe Ensemble
basic foods	<div></div>	<div></div>		<div></div>
coffee	<div></div>	<div></div>	<div></div>	<div></div>
social cooperative		<div></div>	<div></div>	<div></div>
Refugees integration		<div></div>	<div></div>	<div></div>
special focus on minorities			<div></div>	<div></div>
homemade qualitative products				<div></div>
interaction with local initiatives				<div></div>

# Our Group

## Pain Cafe Ensemble

- ❑ Anri / Baker

- ❑ Galaxy / Cafe

- ❑ Sow / Sales

- ❑ Ballamussa / Events manager

- ❑ Lia / Trainee

- ❑ Spiridoula / Trainee

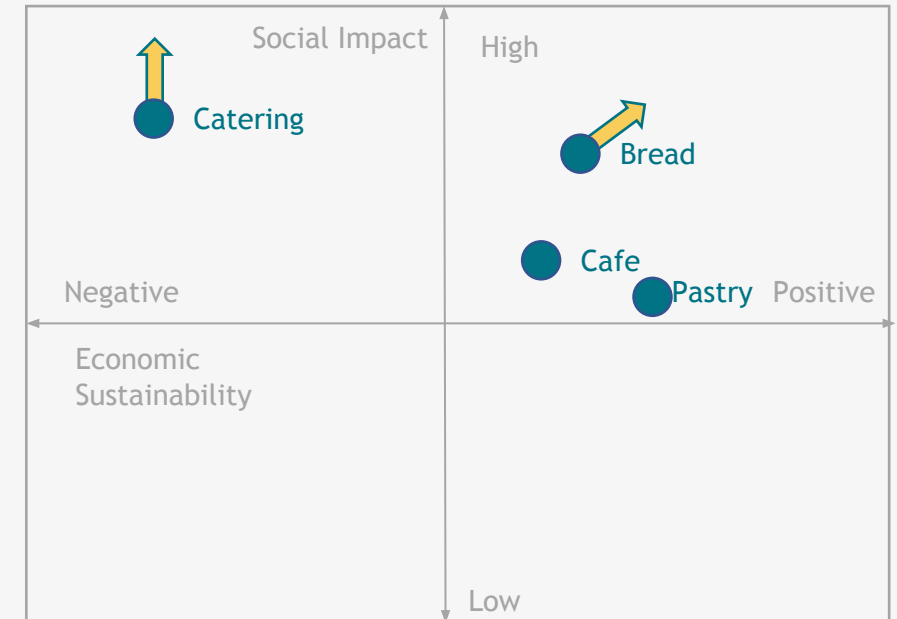
# Financials

## Add Subtitle

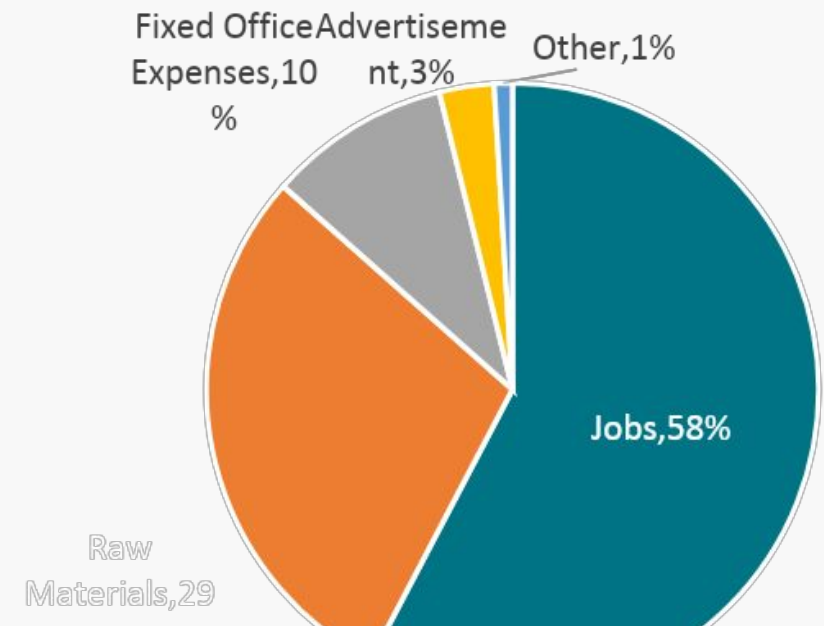
- ❑ Initial Capital Required: 22.000,00€
- ❑ Total Investment Cost: 38.000,00€
- ❑ Jobs: From 2 to 2022 to 5 to 2026

	2022	2023	2024	2025	2026
GROSS OPERATING PROFIT	0,00€	51.948,00€	72.727,19€	94.545,350€	122.908,96€
OPERATING RESULT	3500,00€	25.400,,00€	35.560,,00€	42.700,,00€	55.510,00€
SALARY	1.850,00€	34.920,00€	34.920,00€	49.600,00€	58.400,00€
NET RESULT	-5.3500,,00€	-8.372,,00€	2.247,19€	2.245,35€	8.998,96€

## Harmonizing Revenue Sources with Strategy & Targeting



## Mix of Expenses / Month



# Traction & Roadmap

## 4th step

Inspire and share expertise with relevant groups to replicate the initiative

## 1st step

Baking bread as “Pain Cafe ensemble” in festivals, cultural events, University etc.

## 3rd step

Establish “Pain Cafe ensemble” as a local hub

## 2nd step

Open up a physical space for professional activity



# Values

- ✓ High quality ethnic products based on sustainable approach
- ✓ Refugees integration through professional training and skills development
- ✓ Become an intercultural crossroad

Thank you!!!  
Merci!!!  
Ευχαριστούμε!!!

