



COLLEGE OF COMPUTING, INFORMATICS AND MATHEMATICS (KPPIM) DIPLOMA IN ACTUARIAL SCIENCE (CDCS112) FUNDAMENTALS OF ENTREPRENEURSHIP (ENT300)

BUSINESS OPPORTUNITY ASSIGNMENT : TENDERLICIOUS

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TABLE OF CONTENTS

PART 1.0		IIP AGREEMENT	
	1.1	INTRODUCTION TO THE BUSINESS	5
	1.2	PURPOSE OF THE BUSINESS	6
	1.3	BUSINESS BACKGROUND	6
	1.4	BUSINESS LOCATION	7
	1.5	PARTNERSHIP BACKGROUND	8-11
2.0		NISTRATIVE PLAN	12-21
	2.1	INTRODUCTION TO THE ORGANIZATION	12-13
	2.2	ORGANIZATIONAL STRUCTURE	14
	2.3	ADMINISTRATIVE MANPOWER PLANNING	14
	2.4	SCHEDULE OF TASKS AND RESPONSIBILITIES	15-16
	2.5	SCHEDULE OF REMUNERATION	17
	2.6	COMPENSATION AND BENEFITS	17-18
	2.7	LIST OF OFFICE FURNITURE AND FITTINGS	19
	2.8	LIST OF OFFICE EQUIPMENT	19
	2.9	LIST OF OFFICE SUPPLIES	20
	2.10	ADMINISTRATIVE BUDGET	21
3.0) MARKETING PLAN		
	3.1	INTRODUCTION TO MARKETING	22
	3.2	INTRODUCTION TO PRODUCT	22-26
	3.3	TARGET MARKET	26-27
	3.4	MARKET SIZE	27
	3.5	COMPETITORS	28-29
	3.6	MARKET SHARE	30
	3.7	SALES FORECAST	31
	3.8	MARKETING STRATEGY	32-37
	3.9	MARKETING PERSONNEL	38
	3.10	SCHEDULE OF TASKS AND RESPONSIBILITIES	
	3.11	SCHEDULE OF REMUNERATION OF MARKETING PERSONNEL.	39
	3.12	LIST OF OFFICE FURNITURE AND FITTINGS	
	3.13	LIST OF OFFICE EQUIPMENTS	40
	3.14	MARKETING BUDGET	40

4.0	OPER	PERATION PLAN	
	4.1	OBJECTIVES	41
	4.2	OPERATIONAL PROCESS	42-43
	4.3	OPERATION LAYOUT	44
	4.4	PRODUCTION PLANNING	45-47
	4.5	MATERIAL PLANNING	47-53
	4.6	MACHINE AND EQUIPMENT PLANNING	54-61
	4.7	BUSINESS AND OPERATION HOUR	62
	4.8	LICENSE, PERMITS AND REGULATIONS	62
	4.9	OPERATIONS OVERHEAD	63
	4.10	OPERATION BUDGET	64
	4.11	IMPLEMENTATION SCHEDULE	65-66
5.0	FINANCIAL PLAN		
	5.1	ADMINISTRATIVE BUDGET	67
	5.2	MARKETING BUDGET	68
	5.3	OPERATION BUDGET	69
	5.4	PROJECTED SALES AND PURCHASES	70
	5.5	PROJECT IMPLEMENTATION COST & SOURCE OF FINANCE	71
	5.6	FIXED ASSET DEPRECIATION SCHEDULE	72-73
	5.7	LOAN & HIRE PURCHASE AMORTIZATION SCHEDULE	74
	5.8	PRO FORMA CASH FLOW STATEMENT	75
	5.9	PRO FORMA PRODUCTION COST AND INCOME STATEMENT	76
	5.10	PRO FORMA BALANCE SHEET	77
	5.11	GRAPH OF FINANCIAL RATIOS	78-79
6.0	CONC	CLUSION	80

1.0 INTRODUCTION

1.1 INTRODUCTION TO THE BUSINESS

i)	Name of business:	Tenderlicious
ii)	Business location:	Dataran Centrio Seremban 2
iii)	Industry profile:	Food
iv)	Nature of business:	Partnership
v)	Date of commencement:	1 October 2025

vi) Factors in selecting the proposed business

- a) Offering a specialized menu chicken tender with a variety of homemade sauce. Keep the menu simple but diverse enough to appeal to various tastes.
- b) The demand for chicken is high due to the current popularity and currently in Negeri Sembilan, we will be the first business of chicken tender.
- c) Our target market is open for everyone which easier to gain profit
- d) Strategic location in Dataran Centrio Seremban 2 because of high-traffic areas and surrounded by UiTM Seremban students will maximize visibility and customer engagement.

vii) Future prospects of the business

- a) We want to open another branch in the next 5 years to attract new customers and expand our business. Our future prospect is to open a new branch with a drive-thru system.
- b) We want to launch a delivery system in the next 3 months. Delivery system may get a warm welcome from customers who prefer to enjoy our chicken dinner from their homes.
- c) Establishing a strong brand identity through quality, consistency, and customer engagement can help build a loyal customer base. A business focused on chicken tenders can leverage community-driven marketing, food loyalty programs, and special promotions to cultivate repeat customers.

1.4 BUSINESS LOCATION

a) Price Premises

Since food trucks typically operate in outdoor or semi-permanent spaces, location costs should be minimal but must still reflect the expected foot traffic. Opt for locations where the rent or permit fees are reasonable compared to the potential customer volume.

b) Distance from raw material

A location close to suppliers minimizes transportation costs and ensures freshness. However, a balance is necessary if customer-rich areas are farther away.

c) Availability of manpower

Locations with access to a readily available labor pool are beneficial. Urban areas or regions with student populations might offer flexible and affordable hiring options for food truck staff.

d) Transportation Facilities

Efficient road networks and accessibility are crucial. Ensure the truck can easily transport supplies and relocate if needed. Ample parking for both the food truck and customers is a bonus.

e) Distance from customers

Prioritize high-traffic areas such as business districts, school or college campuses, parks, markets, or event venues. Proximity to a consistent customer base significantly impacts sales.

f) Basic amenities (electrical, water, internet, and telephone facilities)

Access to electricity, water, internet, and telephone services is critical for food preparation, hygiene, and operating point-of-sale systems. Locations with these amenities make operations smoother.