

FUNDAMENTAL OF ENTREPRENEURSHIP (ENT300)

BUSINESS PELAN

YUMMY SUSHI ENTERPRISE

KBA1115B

Prepared By:

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Prepared For:

MOHD NAJMIE BIN OSMAN

Chapter 1 Introduction

1.1 Introduction of The Business

Name of the business : Yummy Sushi Enterprise

Nature of business : Food & Beverages

Industry profile : This business is established in partnership with

the capital distribution from each of the

partnership members. This business is focused

on providing variety of sushi toppings with

Malaysian flavours. In addition, this business

also come up with additional dishes such as

dim sum and udon soup

Business location : 231, Jalan Lagenda 8, Taman Lagenda,

08000 Sungai Petani, Kedah.

Date of commencement : 01 October 2020

Factors in selecting the proposed business : (i) Satisfying the needed of customer

especially Japanese foods lover and

provide something new to Japanese foods

that already exist in market.

(ii) Ease customer to order our products by

exist the new method to order the sushi

through drive thru.

Future prospects of the business : (i) Open a chain of branch around Malaysian

and become the picks top sushi restaurant

in Malaysia

(ii) Open a sushi kiosk at each RnR in

Malaysia which we are intend to open in

Perak as our first kiosk.

1.2 Purpose of Business Plan

(i) As a guideline for managing the business

It is to ensure that activity in the business goes smoothly and aligned with the business goal, mission, vision, and our long term objective in the industry.

(ii) To manage the resources obtain effectively

It is to ensure that our business will become cost efficient in every task and avoid from any wastage of resources happen.

1.3 Business Background

Yummy Sushi Enterprise is established on 01 October 2020. This business is made as partnership with six members participant. This business is located at Lagenda Height in Sungai Petani. Yummy Sushi focused on providing sushi that different from the existing sushi in market. Our objective is to provide sushi according the preferred by Malaysian so that everyone without range of ages can try and taste it. This business also comes up with the drive thru to ease peoples to order it especially during peak hours such as lunch hours for working peoples.

Name of the business : Yummy Sushi Enterprise

Business address : 231, Jalan Lagenda 8, Taman Lagenda,

08000 Sungai Petani, Kedah.

Correspondence address : 231, Jalan Lagenda 8, Taman Lagenda,

08000 Sungai Petani, Kedah.

Website address :

Telephone number : 0108690975

Fax number :

Form of business : Partnership

Main activity : Selling sushi

Date of commencement : 01 October 2020

Date of registration : 01 September 2019

Registration number :

Name of bank :

Bank account number :

1.4 Partners Background

1.4.1 General Manager



Name : Nur Afifah Binti Mohd Shukor

Identity Card Number : 990903075018

Permanent Address : 284, Lorong Ria 14/1, Taman Ria, 09400 Padang Serai, Kedah.

Correspondence Address : 395, Bagan Lebai Tahir, 13050 Butterworth, Pulau Pinang.

Email Address : 39nurafifah@gmail.com

Telephone Number : 0108690975

Date of Birth : 03 September 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Leadership skill, Communication skill & Problem solving

Experience : Promoter at Amir's Gadget, Bandar Perda

1.4.2 Administration Manager



Name : Nor Atikah Binti Aziz

Identity Card Number : 990107085178

Permanent Address : 1882, Jalan Mahsuri 2/F, Taman Mahsuri,

09400 Padang Serai, Kedah.

Correspondence Address : 1882, Jalan Mahsuri 2/F, Taman Mahsuri,

09400 Padang Serai, Kedah.

Email Address : noratikahaziz99@gmail.com

Telephone Number : 01129578622

Date of Birth : 07 January 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Leadership skills & Microsoft office

Experience : No experience

1.4.3 Marketing Manager



Name : Nurhidayati Binti Mohd Gazali

Identity Card Number : 990319075502

Permanent Address : 834, Bukit Minyak, 14000 Bukit Mertajam, Pulau Pinang

Correspondence Address : 834, Bukit Minyak, 14000 Bukit Mertajam, Pulau Pinang

Email Address : hidayatigazali99@gmail.com

Telephone Number : 0175428587

Date of Birth : 19 March 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Leadership skill, Communication skill, Ability to deal with

peoples & photographer

Experience : Promoter at Billion Kota Permai, Pulau Pinang &

Sandwich artist at Subway Auto City, Juru, Pulau Pinang

1.4.4 Production Manager



Name : Nur Aishah Binti Saad

Identity Card Number : 991121025192

Permanent Address : 1369, lorong 3/7 Taman Kempas,08000 Sungai Petani,Kedah

Correspondence Address : 1369, lorong 3/7 Taman Kempas,08000 Sungai Petani,Kedah

Email Address : aishahqowiy@gmail.com

Telephone Number : 0198358129

Date of Birth : 21 November 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Leadership skill, Communication skill, Ability to deal with

people & internet skill

Experience : Salesgirl and promoter at Boutique Adam in Tesco Extra

Sungai Petani Selatan

1.4.5 Financial Manager



Name : Nur Farah Nadia Binti Abdul Latiff

Identity Card Number : 990805025076

Permanent Address : 157B, Kampung Padang Kulim,09300 Kuala Ketil,Kedah

Correspondence Address : 157B, Kampung Padang Kulim,09300 Kuala Ketil,Kedah

Email Address : farahnadialatiff@gmail.com

Telephone Number : 0134962607

Date of Birth : 05 August 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Communication and self-motivate skill

Experience : Promoter at Mira Edora Enterprise in Kuala Ketil

1.4.5 Chief Chef Manager



Name : Nur Azfazlyatul Nasywa Binti Abdul Wahab

Identity Card Number : 990507027284

Permanent Address : Kg Bukit Batu Lintang, Jalan Cerok Beras,

09300 Kuala Ketil, Kedah.

Correspondence Address : Kg Bukit Batu Lintang, Jalan Cerok Beras,

09300 Kuala Ketil, Kedah.

Email Address : azleyanasywa@gamil.com

Telephone Number : 0195060650

Date of Birth : 07 May 1999

Age : 20 years

Marital status : Single

Academic qualification : Diploma in Business Studies (Expected graduate 2020)

Course attended :

Skills : Communication skill and Leadership skill

Experience : Cashier and promoter at Edaran Mutiara Sdn. Bhd.

In Kuala Ketil and Operator at Class A Industrial (M)

Sdn. Bhd. In Batu Kawan

1.5 Business Location

1.5.1 Factors influencing choice of business location

Factors that contribute the choice of Lagenda Height are:

• Availability of manpower

This is because Lagenda Height is the area that full of residents around it. This can ease the company to seek for manpower to work at the restaurant. Furthermore, the company did not have to provide the house for the workers because they stay nearby at the restaurant and they may be available to work overtime.

• Distance from customers

Lagenda Height is the strategic places because it located in front of the main road so that peoples can easily notice the restaurant. Moreover, around that location it does not have any sushi restaurant so it can less the competitive.

• Basic amenities

Because of Lagenda Height is located near the residential areas, the basic amenities such as electrical and water is complete and did not have any problems. This is important because our restaurant is operated based on food and if problems occurs such as shortage of water and electric, our restaurant cannot be operated as usual.

1.5.2 Office location

(a) Physical location



Our restaurant located at 231, Jalan Lagenda 8, Taman Lagenda, 08000 Sungai Petani, Kedah. We choose this location because it is adjacent to the main road and that location become attraction for peoples around it.

(b) Building



Our restaurant will be operated at the ground floor of this building and our company will be operated at the second floor. Because of our restaurant provide drive thru for our customers to ease the peoples to buy it, we provide drive thru at the back of the restaurant. Furthermore, the size of the restaurant is suitable to fit our structure and design that we decided for our restaurant.

Chapter 2: Organizational Pelan

2.1 Introduction to The Organization

2.1.1 Our vision

Our vision is to become a leading sushi restaurant with addition drive-thru restaurant in Malaysia and to establish one-stop sushi restaurant in Malaysia 2029.

2.1.2 Our mission

- 1. To establish a sushi restaurant that will make available well-prepared sushi and other food and drinks at affordable prices to people.
- 2. Intend to open chains of sushi restaurant.

2.1.3 Objectives

- 1. We want to offer variety choices of sushi to be one of Malaysian choice.
- 2. To make sure Malaysian did not hesitate to try our sushi as it surely halal foods.
- 3. To gain profit return each year as expected target.
- 4. Making it easy for people to get our sushi through drive-thru.

2.1.4 Logo & Description



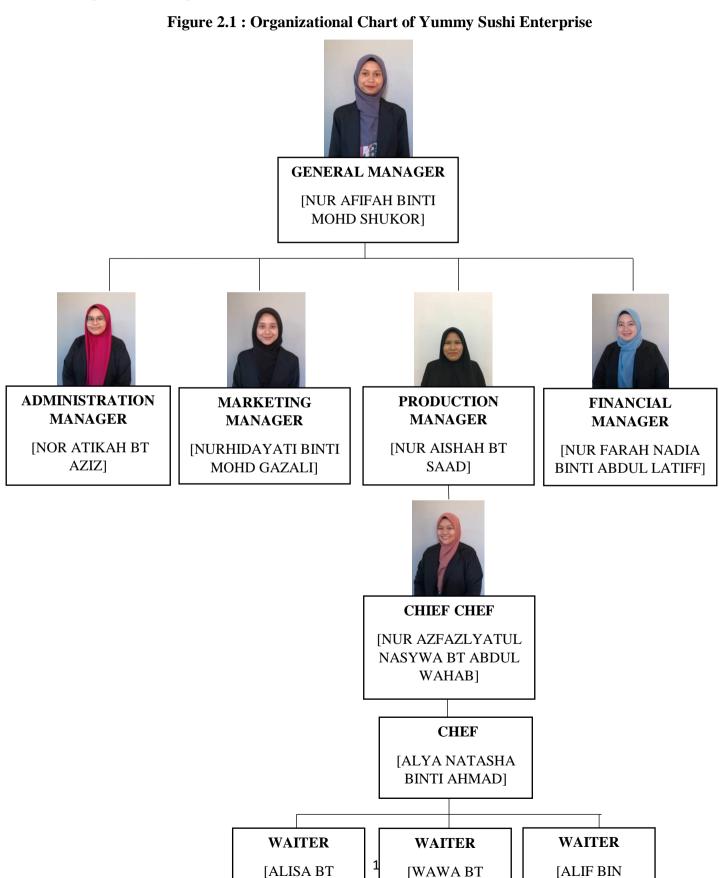
- 1. YM: short form of Yummy to make people easily recognized our brand.
- 2. Red White colour symbolize for Japanese Flag.
- 3. 6 sushi represent the number of partnership in this company.
- 4. Blue chopstick is the way we prefer to eat our sushi.
- 5. Background of the logo represents the classic theme of our restaurant

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2.2 Organizational Structure

An organization chart will show how a business is structured according to the departments or positions in the business.



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2.3 Administrative Manpower Planning

Table 2.1: Position and Number of Personnel

Position	Number of Personnel
General Manager	1
Administration Manager	1
Chief Chef Manager	1
Marketing Manager	1
Production Manager	1
Financial Manager	1
Chef	1
Waiter	3
TOTAL	10

2.4 Schedule of Tasks & Responsibilities

Table 2.2 Schedule of Tasks & Responsibilities

General Manager	1. To plan, implement and control the overall management of the
	business.
	2. To plan and monitor the strategic progress of the business.
Administration Manager	1. Create budget plan.
	2. Handle the company documentation and filing.
Chief Chef Manager	1. Overall responsibility for the kitchen's daily operations.
	2. Creating new dishes and menus.
	3. Implementation of health and safety procedures in the kitchen.
Marketing Manager	1. Communicating the marketing plan.
	2. Developing and managing advertising campaigns.
	3. Evaluating and maintaining a marketing strategy.
Production Manager	1. Selecting, ordering and purchasing materials.
	2. Planning and organising production schedules.
	3. Overseeing production processes.
Financial Manager	1. Overseeing the flow of cash and financial instruments.

	2. Responsible for the financial health of an organization.		
	3. Controlling income, cash flow and expenditure.		
Waiter	1. Taking customer orders and delivering food and beverages.		
	2. Present menu and provide detailed information when asked.		
	3. Prepare tables by setting up linens, silverware and glasses.		
Chef	1. Monitoring and controlling stock levels.		
	2. Cooking and trains the entire staff.		
	3. Managing customer relations		

2.5 Schedule of Remuneration

Table 2.3 Schedule of Remuneration

Position	No	Monthly	EPF	SOCSO	Total
		Salary	Contribution	Contribution	(RM)
		(RM)	(RM)	(RM)	
General Manager	1	2200	286	37.65	2523.65
Administration Manager	1	2100	273	35.85	2408.85
Chief Chef Manager	1	2100	273	35.85	2408.85
Marketing Manager	1	2100	273	35.85	2408.85
Production Manager	1	2100	273	35.85	2408.85
Financial Manager	1	2100	273	35.85	2408.85
Waiter	3	3600	468	60.45	4128.45
Chef Food	1	1200	156	20.15	1376.15
Total	10	17500	2275	297.50	20072.50

2.6 Compensation and Benefits

1. Salary, EPF and SOCSO

The basic salaries for our workers are RM1200.00/month. EPF is 12% and SOCSO is 1.75%.

2. Maternity Leave, Paternity Leave

We give maternity leave 60 days/year and 15 days/year of paternity leave for all the managers and workers.

3. Bonus

The bonus given to the workers is 6% of their wages based on their performance.

4. Annual Leave

30 days/year of annual leave were given to the workers if they need an additional leave.

5. Working Days

We operate 6 days/ week that is form Saturday to Thursday and we closed on Friday.

6. Emergency leave

12 days/year emergency leave were given if they involve in accident or anything else that cannot be avoid.

2.7 List of Office Furniture & Fittings

Table 2.4 List of Office Furniture & Fittings

Item	Quantity	Price/Unit (RM)	Total Cost (RM)
Table	10	150	1500
File Cabinet	4	200	800
Air Conditioner	2	2500	5000
Syiling fan	4	150	600
Lamp	12	15	180
Chair	6	50	300
Sofa (set)	1	1500	1500
CCTV	1	200	200
	TOTAL	1	10080

2.8 List of Office Equipment

Item	Quantity	Price/Unit (RM)	Total Cost (RM)
Computer	5	2000	10000
Fax Machine	2	1000	2000
Telephone	2	60	120
Photostat Machine	1	2000	2000
Punch Card	1	130	130
(Finger Print)			
WIFI Modem	2	120	240
Printer	1	300	300
TOTAL			14790

2.9 Administrative Budget

	Fixed			
	Assets	Monthly	Other	Total
	Expenses	Expenses	Expenses	
Particulars	(RM)	(RM)	(RM)	(RM)
Fixed Assets				
Office Furniture and fittings				
	10080			10080
Office Equipment	14790			14790
Premises Renovation	3000			3000
Vehicle (office use only)	5000			5000
Working Capital				
Remuneration		20072.50		20072.50
Utilities		500		500
Premises Rental		800		800
Travelling expenses		300		300
Stationaries		300		300
Other Expenditure				
Course attended			-	-
Medical allowances			-	-
Pre-Operations				
Business Registration & Licences			210	210
Insurance & Road Tax for Motor				
Vehicle			500	500
Other Pre-Operations Expenditure			-	-
Total	32870	21972.50	710	55552.50

Chapter 3 Marketing Plan

3.1 Introduction to marketing

Marketing is the process which the company try to understand the needs and wants of their customers and find the best way to produce products or services based on demand from customers. Marketing department is important for every company. This is because this department know well what products or services that suit to their customers. Marketing department can provide advertising, promoting the product or services and other thing related to marketing. If there is no marketing department, it will be more difficult in promoting product and also affect their product produce to customers. This is because they are lack of knowledge about marketing. One of the function of marketing department in Yummy Sushi Enterprise is we want to achieve targeted profit as well as fulfil needs and wants of our customers. We will promote or sushi by using variety of way such as advertising, mass media and others.

3.1.1 Marketing Objectives

Marketing objectives support the achievement of a business mission and vision.

- 1) To produce and display sushi in a hygienic environment
- 2) To maintain a high standard of our sushi brand
- 3) To make our brand name well known in Malaysia
- 4) To ensure our customer attract and remain loyal to purchase our sushi
- 5) To come out with special Malay flavours to suit the taste of Malaysian



Diversification- Yummy Sushi Enterprise is a new company which produce new product to new market. Yummy Sushi Enterprise produces halal sushi in Sungai Petani. Muslim people can come and enjoy our sushi without any hesitate. Yummy Sushi Enterprise provide drive-thru to ease people to buy the foods that they want. Yummy Sushi Enterprise also provides variety of sushi such as aburi teriyaki chicken, salmon mayo, inari, egg mayo and others. Since Sungai Petani has a lot of people who like to eat fast food such as sushi, so Yummy Sushi Enterprise can be sustain in the market. Also, the price is cheap and affordable to people as well as students or teenagers. People from low income and middle income also can enjoy the foods.

3.2 Introduction to product or service

The proposed product/service : Japanese foods with drive-thru

Brand : Yummy Sushi
Selling price : RM1- RM20

Product/Service features:





Product/Service benefits

Product/Service uniqueness

List of product or service (if appropriate)

: Diversify food sold in Malaysia, to enjoy seafood especially in fresh and original taste, good for health especially for people who are in diet.

: Self-service machine, application, delivery and drive-thru

:

MENU	PRICE (RM)
Spicy anchovies sushi	1.50
Chicken rendang sushi	1.50
Inari	1.00
Chuka Iidako	2.00
Egg mayo	1.00
Golden ball	2.00
Set bento chicken	13.00
Pepsi, marinda, mountain	3.00
dew	



CORE PRODUCT

Core product is a concept which describes the utility that a consumer defines by using the product. It becomes the main need either customer satisfies with the product made or not. It has three level of product which is customer benefit, product experience and product related service.

Yummy Sushi Enterprise produce food which is sushi with the aim to fulfil customer's want and need. We serve sushi by focusing that our food can make our customer eat and feel full before they go out from our restaurant. It is important because mostly people come to eat with the main reason to fill their tummy. When their tummy already full, they will feel happy.

Next, we also rely heavily in our quality of food. Every raw material use must come fresh to be serve to the customer. This is why we locate our business near with our supplier since we use almost perishable raw materials. If the raw materials use is not fresh, customer will refuse and try to avoid our restaurant. Also, it makes all customers lost their appetite when they see the sushi without fresh raw material such as vegetables.

Next, the taste of food is very important to our business. If our sushi tastes bad, people will not come to our restaurant. People usually come and keep coming to the restaurant because of the taste of food which suitable for them, so Yummy Sushi provide Malay flavour to Malaysian to meet customer's need and want.

Last but not least, the price of good also attract customer to eat in our restaurant. We provide lowest price from only RM 1.00. People do not need to think about the price since they can enjoy sushi with affordable price and it worth to them. It really suit for student who want to eat sushi but at the same time they need to keep their money.

Lastly, Yummy Sushi Enterprise also provides drive-thru to our customer. They can only choose which one they want to order from their car. This is easy for people especially who are running out of time to do their work since drive-thru is more faster than walk in into the restaurant. People feel attract with our restaurant because it is easy for them to buy our sushi.

3.3 Market area and business location

3.3.1 Factors influencing choice of business location

Factors that contribute the choice of Lagenda Height are:

• Availability of manpower

This is because Lagenda Height is the area that full of residents around it. This can ease the company to seek for manpower to work at the restaurant. Furthermore, the company did not have to provide the house for the workers because they stay nearby at the restaurant and they may be available to work overtime.

• Distance from customers

Lagenda Height is the strategic places because it located in front of the main road so that peoples can easily notice the restaurant. Moreover, around that location it does not have any sushi restaurant so it can less the competitive.

• Basic amenities

Because of Lagenda Height is located near the residential areas, the basic amenities such as electrical and water is complete and did not have any problems. This is important because our restaurant is operated based on food and if problems occurs such as shortage of water and electric, our restaurant cannot be operated as usual.

(a) Physical location



Our restaurant located at 231, Jalan Lagenda 8, Taman Lagenda, 08000 Sungai Petani, Kedah. We choose this location because it is adjacent to the main road and that location become attraction for peoples around it.

(b) Building



Our restaurant will be operated at the ground floor of this building and our company will be operated at the second floor. Because of our restaurant provide drive thru for our customers to ease the peoples to buy it, we provide drive thru at the back of the restaurant. Furthermore, the size of the restaurant is suitable to fit our structure and design that we decided for our restaurant.

3.4 Information collection and data of customers

The business has to compile as much information and data as possible of the customers in the market area selected. Information can be based on personal details and attributes of the population in that area, their lifestyle and any psychological factors that may influence buying habits.

Variables	Description	Frequency	Percent
			(%)
Household size	2	16	22.5
	3	7	9.9
	4	8	11.3
	5 and above	40	56.3
Gender	Male	18	25
	Female	54	75
Age	Below 20	47	65.3
	21-30	20	27.8
	31-40	2	3.45
	41-above	3	3.45
Race	Malay	60	83.3
	Chinese	9	12.5
	India	3	4.2
Status	Single	63	87.5
	Married	9	12.5
Occupation	Government	7	9.7
	Private	12	16.7
	Student	53	73.6
How often do you	Everyday	1	1.3
spent your time to	Once in a week	8	11.3
buy sushi?	Once in month	55	76.1
	Few days in a week	8	11.3
Average range of	RM1 – RM3	31	43.7
price per serve	RM4 – RM6	19	26.8
	RM7 – RM10	7	9.9
	RM10 - above	14	19.7

YUMMY SUSHI ENTERPRISE

How much do you	RM1 – RM10	29	40.8
willing to spend your	RM11 – RM11	21	29.6
money to buy sushi?	RM21 – RM30	9	12.7
	RM31 - above	13	16.9
What do you think	Agree	56	77.5
about drive-thru	Disagree	14	19.7
sushi?	Neutral	2	2.8
Did drive-thru sushi	Strongly agree	30	41.4
benefit to you?	Agree	40	55.7
	Disagree	1	1.45
	Strongly disagree	1	1.45
What method do you	Drive-thru	23	32.4
prefer to order sushi?	Service machine	14	19.7
	Take away	10	14.1
	Dine-in	8	11.3
	All of the above	28	39.4
Are you interest if	Yes	65	90.1
decide to open	No	1	1.4
Yummy Sushi at	Maybe	6	8.5
RnR?			

3.5 Market Segmentation

Market segmentation is the process of dividing a market into categories of consumer types or segments using different variable with respects to geographic variable such as

1. Demographic

We divided our customers into age, income and occupation. Yummy Sushi main focus is on customers at the age of 10 to 40 years old. Below 10 and more than 40 years old also can eat but it will not calculate. Furthermore, our company also focus on income of household. We provide food that suitable for low and middle income. This is because some of our sushi only cost RM1.00. It is very cheap and can be afford for both income level. Moreover, we also look onto occupation since the price is not expensive. We are focus in selling our sushi for students and employees. This is because occupation also reflects what they will eat. As student, we all know that they are struggling to minimize their expenses. However, they can fulfil their wants by choosing our sushi.

2. Psychographic

We also focus on our customer's lifestyle. Nowadays, many people love to eat fast food rather than traditional food. This is because fast food is easy to get. Everywhere they go, there will have fast food. Fast food becomes one of the main foods for people, especially teenagers. Not only that, other people who have busy life also choose fast food as their daily food to eat.

3.6 Target Market

Target market is a particular group of consumers which every business aimed to produce their product and service to. Yummy Sushi target market is age, income, occupation, location and life style. Our business focuses to the customer at the age from 10 years old to 40 years old. This does not mean people at the age of below 10 and above 40 cannot eat our sushi. They also can eat but it will not be calculate in our business because our target market is only between 10 years old to 40 years old. Next, we target people from low and middle income level. This is because we provide sushi from the lowest price which is RM1. People can enjoy their food in affordable price. Next, we focus on students and employees. This is because students usually want to keep their money by only buy food with cheapest price, so they can enjoy our sushi as well as keep the balance of their money. Furthermore, we located our business in Sungai Petani since it is a huge town and have large population. The population in Sungai Petani being estimates of 300000 people. Lastly, Yummy Sushi focuses on life style of people. This is because sushi is a fast food and people nowadays like to eat fast food because it is easy to get and some of that are cheap. This is the reason we target on life style.

3.7 Market Size

Market size is the total potential purchase that is expected from the target market

The potential purchase <u>includes</u> purchases of the competitor's product within the same market.

Table 3.1 Market Size

Market Segment	Population	Target Market (%)	Target Market
Age	120000	50	60000
Income	110000	20	22000
Lifestyle	70000	30	21000

Table 3.2 Market Size in RM

Market Segment	Target Market	Potential Purchase	Total Potential Purchase
		(RM)	Monthly (RM)
Age	60000	30/month	30x 60000 = 180000
Income	22000	80/month	RM80 x 22000 = 1,760,000
Lifestyle	21000	20/week	(RM20 x 4 weeks) x 21000 =
			1,680,000
	TOTAL	1	3,620,000

Market size per year = RM 43,440,000

3.8 Competitors

3.8.1 Strength – Weakness Analysis of Competitors

Table 3.3 Competitor's Strengths & Weaknesses

Competitor	Strengths	Weaknesses
Competitor 1	1. Well known	1. Expensive price
Sushi King	Sushi King is known around	Price provide to the
*	Malaysia because it has	customers is higher than the
	more than one hundred	other competitor
器	outlet.	2. Doubtful for Muslim
Sushi King	2. Provide variety types of	customers.
Smiling, Served Fresh	sushi	The environment of the
	It provides more than 10	restaurants make Muslim
	types of sushi in their	people feels doubt to try the
	restaurant.	food.
	3. Provide fine dining	
	Customers can enjoy their	
	food in the restaurant.	
Competitor 2	1. Well known	1. Only has kiosk to take
Empire Sushi	Empire Sushi is known	away
REC	around Malaysia.	Customers cannot enjoy
R S S S T	2. Have many branches.	their food in the restaurant
<u> </u>	Empire Sushi opens many	since Empire Sushi only
港国寿 3	branches around Malaysia to	provides their food to take
	ease their customers to buy	away.
	at anywhere.	
Yummy Sushi Enterprise	1. Provide lower price	1. Only have one restaurant
No. of the last of	Price range of our product is	Our restaurant only located
	between RM1-RM20	in Sungai petani.
	2. Provide sushi with	
SUSHI®	Malaysian taste	
	Eg. Sushi with toping	
	rendang.	

3.8.2 Analysis of "Yummy Sushi Enterprise" Opportunities & Threats

Table 3.4 "Yummy Sushi Enterprise" Opportunities & Threats

Opportunities	Threats	
1. Provide job opportunity.	1. Many competitors.	
Our business provide job for people	Our business location has many	
around our place. It will reduce	competitors that will be threats to our	
unemployed people in that area.	company. Our competitors are famous	
	and well-known make challenges to our	
	company.	
2. Provide affordable price.	2. Price of raw materials keeps	
Our business provide affordable price	increase.	
for customers from any level of	Price of raw materials keeps increase	
income. Customers from low income	make challenges to our company to	
can also buy and taste our product.	maintain low price. We must spend high	
	cost to buy raw materials. We also may	
	increase the price to maintain our profit.	
3. Increase the technology	3. Weather condition.	
We provide technology such drive	Weather condition will effect to our raw	
thru at sushi restaurant that can help	material. If weather drought, it will make	
people to save their time to buy food.	our raw material such as vegetables is	
	not fresh and unhealthy	

3.9 Market Share

Market share refers to the portion of how much of the market that the business can capture or control after taking into consideration the market size and the competitor's position in the same market.

3.9.1 Market share before entry of "Yummy Sushi Enterprise"

Table 3.5 Market share before entrance

3.9.2 Market share after entry of "Yummy Sushi Enterprise"

Table 3.6 Market share after entrance

Competitors	Market Share (%)	Loss of Market Share (%)	New Market Share (%)	Market Share/Yearly (RM)
Sushi King SUSHI KING* Smiling, Served Fresh	60	6	54	23,457,600
Empire Sushi	40	4	36	15,638,400
Yummy Sushi Enterprise	-	-	10	4,344,000
TOTAL	100	10	100	RM 43,440,000

3.10 Sales Forecast

Sales forecast is computed monthly for the first year and annually for the second and third year.

Table 3.7 Sales forecast for three consecutive years

Sales Projection / Forecast			
Year	Month	Sales Collection	
2020	10	306,000	
	11	307,000	
	12	500,000	
	1	316,000	
	2	316,000	
	3	500,000	
	4	316,000	
	5	316,000	
	6	500,000	
	7	316,000	
	8	325,000	
	9	326,000	
2021	Total Year 1	4,344,000	
2022	Total Year 2 (Increase by 5%)	4,561,200	
2023	Total Year 3 (Increase by 10%)	5,017,320	

Table 3.8 Cash Collection for Sales

Cash Collections for Sales		
In the month of sale	100%	
1 month after sale	-	
2 months after sale	-	
TOTAL	100%	

3.11 Marketing Strategy

Marketing strategy is the important process to our company to achieve the marketing objective. It gives the information about the customer needs and wants and the target market. There are four elements which known as 4P's of the marketing that are product, price, place, and promotion. This element provides is important to fulfil customer's satisfaction.

3.11.1 Product or service strategy

Yummy Sushi Enterprise has product mix composed mainly of food and beverage product. The product mix of Yummy Sushi Enterprise has to follow main product lines:

- 1. Sushi
- 2. Sashimi
- 3. Package box
- 4. Drink
 - Brand- Brand is a name, term, design, symbol or any feature that identifies one business of goods or service with other business. Our brand name is Yummy Sushi.
 - Quality (Design, Packaging, Protection, Ease of Use) Yummy Sushi
 Enterprise provides tray with clear lids. It can prevent their sushi from fall
 down during either take away or drive-thru.

3.11.2 Price Strategy

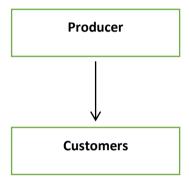
• Bundle pricing strategy

Pricing strategy refers to the method that the companies use to price their products or services. Our business aim to give reasonable price but it can maximize profit. Yummy Sushi Enterprise use bundle pricing strategy and psychological pricing strategy as our pricing strategies. In bundle pricing strategy, we provide a few sushi and a water with discounted price. If they buy sushi and water separately, the price becomes a bit higher than the bundle.

Psychological pricing strategy

In psychological pricing strategy, Yummy Sushi Enterprise offer prices that can make people feel it is cheap. Like example, for set A is RM 9.99 rather than put the price of RM 10.00 by rounding off the price. Customer feels it is more expensive since the cost achieves RM10.

3.11.3 Distribution Strategy



Yummy Sushi Enterprise uses strategy which it is directly from producer to customer. This is because we provide food to customer and it cannot take longer time because it contains perishable goods such as vegetables, rice and others.

3.11.4 Promotion Strategy

• Advertising (flyer and banner)



• Sales promotion



• Social media (Facebook and Instagram)





3.12 Marketing Personnel

3.13 Schedule of Tasks and Responsibilities

Table 3.10 Schedule of Tasks and Responsibilities

Position	Tasks & Responsibilities

3.14 Schedule of Remuneration

The remuneration schedule that list the salary and wage structure for each position. Additionally, it should include the contribution that a company has to allocate to different provident funds like Employees Provident Fund (EPF) based on the rate stipulated in the Third Schedule of the EPF Act 1991 (www.kwsp.gov.my) and Social Security Organization (SOCSO) contribution to be paid is based on the SOCSO Contribution Schedule (www.perkeso.gov.my).

Table 3.11 Schedule of Remuneration

Position	No	Monthly	EPF	SOCSO	Total
		Salary (RM)	Contribution (RM)	Contribution (RM)	(RM)
Sales Assistance	-	-	-	-	-
TOTAL	-	XX	XX	XX	XXX

3.15 List of Furniture and Fittings

Table 3.12 Table of Furniture and Fittings

Item	Quantity	Price/Unit (RM)	Total Cost (RM)			
File Cabinet	1	200	200			
	TOTAL					

3.16 List of Office Equipment

Table 3.13 Table of Office Equipment

Item	Quantity	Price/Unit (RM)	Total Cost (RM)
Computer	1	2000	2000
Printer	1	500	500
Telephone	1	60	60
	2560		

3.17 Marketing Budget

	Fixed			
	Assets	Monthly	Other	Total
	Expenses	Expenses	Expenses	
Particulars	(RM)	(RM)	(RM)	(RM)
Fixed Assets				
Signboard	1800			1800
Motor Vehicle	-			-
Office Furniture and fittings				
	200			200
Office Equipment	2560			2560
Working Capital				
Remuneration		-		-
Travelling expenses		300		300
Stationaries		200		200
Other Expenditure				
Flyer			300	300
Pre-Operations				
Deposit (rent, utilities, etc.)			-	-
Business Registration & Licences			-	-
Insurance & Road Tax for Motor				
Vehicle			-	-
Other Pre-Operations Expenditure			-	-
Total	4560	500	300	5360

Chapter 4 Operation Plan

- 4.1 Operation Plan
- **4.2 Operation Objective**

4.3	One	erational	Process

4.3	3 ()	Operational Process DRIVE-THRU
()	Customers directly go to the drive-thru
)	Customer order the sushi by talking to the machine/order through our apps using the sire
)	Get information from customer's order
)	Key-in the information
)	Took the money from the customer
)	Give the receipt to the customer
	\supset	Customer waits within 5 minutes
7	7	Took the sushi from the rack
)	Wrap the sushi into the paper bag based on customer's order
)	Put copy of the receipt into the customer's paper bag
		Double check the sushi to avoid misplacing and misinformation
		Give the sushi to the customer

Keep the copy of the receipt for the report and evidence

4.3.1 Process Chart

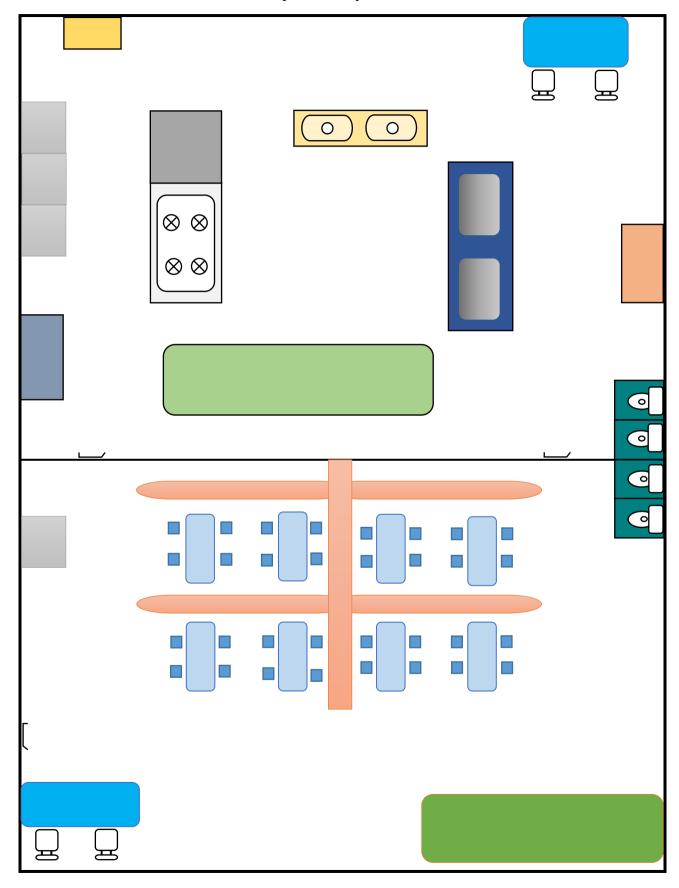
• 5 Universally recognize symbol

Table 4.1 Process Chart

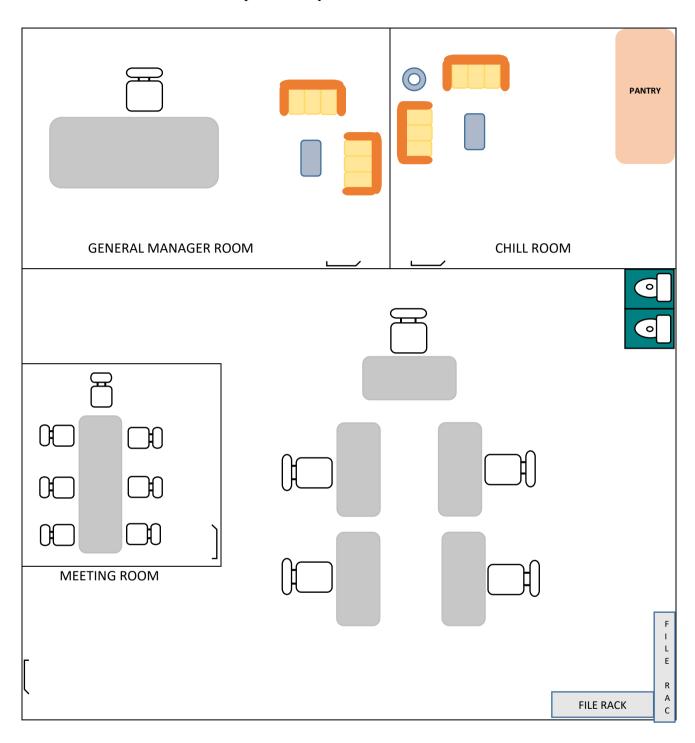
Symbol	Types of activities	description
	Operation	Activities that modify, transform or
		give value to the input
	Transportation	Transport activities occurs when
		materials are transported from one
		point to another
	Inspection	Activities that measured standard of
		the in-process
	Delay	Used when in- process material is
		restrained in a location waiting
	Storage	Used when in-process materials or
▼		finished products are stored in the
		storage area

4.4. Operation Layout

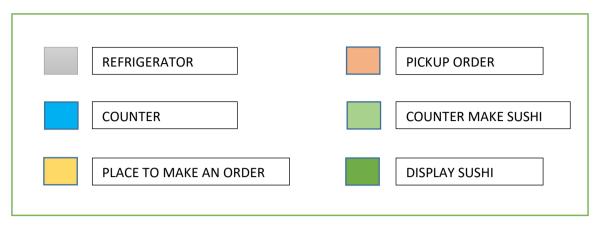
Table 4.2 Operation Layout First Floor



Operation Layout second floor



CLUE



4.5 Production Planning

4.5.1 Calculation for output per day

Average sales / month: RM 362000

Price / unit : RM 10.00

No. of Output / month : RM 362000 / RM 10.00

= 36200units / month

Working days : 26 days

No. of Output / day : 36200 units / 26 days

= 1392 units / day

4.6 Position and number of personnel

Table 4.3 Position and number of personnel

Position	No of Personnel
Chef	-
General Worker	-
TOTAL	-

4.7 Schedule of Task and Responsibilities

Table 4.4 Schedule of Task and Responsibilities

Position	No of Personnel
Chef	-
General Worker	-
TOTAL	-

4.8 Schedule of Remuneration

Table 4.5 Schedule of Remuneration

Position	No	Monthly	EPF	SOCSO	Total
		Salary	Contribution	Contribution	(RM)
		(RM)	(RM)	(RM)	
Chef	-	-	-	-	-
General Worker	-				
TOTAL	-				

4.9 Material Planning

Table 4.6 Material Planning

Materials	Quantity	Safety Stock	Total Material Requirement	Price (RM)	Total Price (RM)
Rice	50 kg	5 kg	55 kg	11.95	657.25
Seaweed	500 pcs	50 pcs	550 pcs	0.50	250.00
Anchor	50 kg	5 kg	55 kg	32.00	1760.00
Dried Chilli	40 kg	4 kg	44 kg	10.00	440.00
Chicken	100 kg	10 kg	110 kg	10.00	1100.00
Coconut Milk	80 kg	8 kg	88 kg	8.00	704.00
Meat	100 kg	10 kg	110 kg	29.00	3190.00
					8101.25

4.9.1 Machine and Equipment Planning

Table 4.7 Machine and Equipment

Item	Quantity	Price per unit	Total cost (RM)
POS System	1	1450	1450
Machine			
Carbonated	2	1500	3000
beverages			
dispenser			
Ice Machine	2	2100	4200
Rice cooker	2	250	500
Refrigerator	4	400	1600
Mixer	1	200	200
TOTAL			10950

4.9.2 List Of Suppliers

4.9.2 List Of Suppliers				
Lists Of	Function Of	Suppliers	Address	
Machine	Machine			
POS System Machine	To calculate the money and record the sale transaction	DSOP Office System & Supplies Sdn. Bhd. (Chai Leng Park)	1286 &1287, Jalan Baru, Chai Leng Park,13700 Perai Pulau Pinang.	
Carbonated beverages dispenser	To produce variety of soda water	Lazada Malaysia	Apps Store	
Ice Machine	To produce ice cube in the small scale	SP Kitchen Equipment Sdn Bhd	309-E Jalan Bakar Arang, Jalan Kampung Baru, 08000 Sungai Petani, Kedah	
Rice cooker	To cook the rice as it is the main ingredient	Rinnai (Malaysia) Sdn Bhd	D2-3-G & D2-3-1, Block D2, Pusat Perdagangan Dana 1, Jalan PJU 1A/46, PJU 1A, Ara Damansara, 47301 Petaling Jaya Selangor Darul Ehsan, Malaysia	
Refrigerator	To keep the raw materials that are perishable	YH Tan Refrigerator & Stainless Steel	A3, Jalan 2, Cinta Sayang Resoy Homes, 08000 Sungai Petani, Kedah	
Mixer	To make sushi topping's sauce	Aktio Malaysia Sdn Bhd	Lot 33132, Jalan KB 2/15, Balakong, 43300 Seri Kembangan, Selangor	

4.10 Business and Operation Hour

Table 4.10.1 Business Hour

Day	Time
Saturday -	9.00 a.m 5.00 p.m
Thursday	
Friday	Close

Table 4.10.2 Operation Hour

Day	Time
Saturday -	8.00 a.m 6.00 p.m
Thursday	
Friday	Close

4.11 License, Permits and Regulations

Department of Islamic Development Malaysia (JAKIM) is the agency responsible for the Islamic affairs including halal certification in Malaysia. Therefore, JAKIM plays very important role to protect Muslim consumers in Malaysia and it is always been JAKIM responsibility to assure them to seek for halal products as urged by Shariah.

The procedure to apply the license

The certification body must apply directly to JAKIM using the form JAKIM (S)/ (22.00)/72/1 and enclosed the following documents:

- Certification body profile and a copy of registration document with the local authority.
- II. Type of services and social activities of the certification body.
- III. Record of past and current activities on halal certification and monitoring services to the abattoirs and processing plants.
- IV. List and qualification of Muslim professional workers.
- V. Sample of halal certificate and logo used by the certification body. certification and monitoring procedures.

The license purpose

The purpose of halal certification, JAKIM has to ascertain the halal status of the product at every process and every stage involve by carrying out an official site inspection on the plans purposely to examine on how the halal status of the raw materials is maintained and monitored at all the time.

4.12 Operations Overhead

No.	Overheads	Cost (RM)
1.	Repairs and maintenance	300
2.	Utilities	500
3.	Transportation	300
	TOTAL	1100

4.13 Operation Budget

Table 4.13 Operation Budget

Item	Fixed Assets Expenses (RM)	Monthly Expenses	Other Expenses (RM)
Machinery and	10950	(RM)	
Equipment			
Vehicles	-		
Remuneration		-	
Raw Materials		8101.25	
Utilities		500	
Other			
Expenditure:			-
Other expenditre			1100
Road Tax			_
Insurance			-
TOTAL	10950	8601.25	1100

4.14 Implementation Schedule

Table 4.14 Implementation Schedule

Activities	Deadlines	Duration
Incorporation of	Sept - Oct 2019	2
business		
Application for	Sept 2019 - Feb 2020	6
permits & license		
Searching of	Dec 2019 - Feb 2020	3
premise		
Renovation of	Mac - April 2020	2
premise		
Procurement of	May - July 2020	3
machine and raw		
material		
Recruitment of	Aug 2020	1
labours		
Installation of	Sept - Oct 2020	2
machine		