

MARA UNIVERSITY OF TECHNOLOGY

ETR 300

BURGEWILL CATERIES SIN BIN.

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Sir,

Sending of Business Plans

Referring to the above statement, we have been assigned to prepare a business plan as a term of the subject, ETR 300. This business plan has been carried put and finished on time.

- 2. This business plan of Bourgenvilla Catering consists the important information that will help the business operations.
- 3. As of that, we hope this business plan will be fully profiled not just as a guide but also as a source of revision to all the future entrepreneurs who are interested to involve themselves in this line of work.
- 4. We hope you are satisfied with our scheme. We appreciate teach and everyone of your guide.

Thank you.

Your sincerely,

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INTRODUCTION OF BUSINESS PLAN

Business can be determined in many ways. But the entrepreneurs in business are connected each other which is influence by culture and environment. There are two types of business, which are goods and services. In our group we plan to open the business in services. Name of the company is Bourgenvilla Catering Sdn. Bhd.

The catering business is the best choice of our opinion in services because of many reasons. First things is the catering business can make big profit if the owner have good strategy and know how to tackle consumer behavior especially target for VIP and corporate group. I still remember when research about catering business from my uncle En. Zulkifli B. Mohd Zain said that catering is business that you don't need have a big capital and easy to get big income if you have skill and experience of that. The important skill you must have is cook because a good and delicious cooking can attract customer promote your catering to another person. Another thing is why we want to open the business because to get experience how to be a businessman.

There are factors to open the catering business. One of that is ethic from Islamic perspective (Sunnah). Rasulullah said that 99% *rizk (rezeki)* come from business. Now it is a good time to us open this services because of high demand from consumer that can safe time and everything is already like plate, glass and others especially in Malay wedding.