

UNIVERSITI TEKNOLOGI MARA PERAK BRANCH TAPAH CAMPUS

Project Tittle BUSINESS PLAN



THE GADIS RESTAURANT

(FOOD & BEVERAGES)

FUNDEMENTAL OF ENTREPRENUERSHIP (ENT300)		
FACULTY & PROGRAMME	FACULTY OF APPLIED SCIENCE & DIPLOMA IN SCIENCE	
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1.0 BUSINESS DESCRIPTIONS

This business plan was prepared for Madam Hafini Suhana Bt Ithnin as we will provide to her about our business that we already planned to achieve it. The name of our company is THE GADIS RESTAURANT and our restaurant has its uniqueness in where all the workers in our company are female. This also can give job opportunities to all ladies out there as we hired employees who can give a full commitment to the company, have high patience in handling situation, serve the customers with full of care and many more. The nature of this business is in food and beverages and will be operating on 1st January 2020. The Gadis Restaurant was located at The Gadis Restaurant, No.35, Jalan 5/25a, Wangsa Maju, 53300 Kuala Lumpur.

The Chief Owner of The Gadis Restaurant is Nur Athirah Binti Habib Alnsar that responsible for developing the business plan to start the business, setting a strategic mission and vision to move the restaurant forward with success. The General Manager is Ifah Fahanis Binti Ishak that responsible for managing the staff, hiring and training the employees and supervise the daily operations of the restaurant. The Assistant Manager is Nurul Natasha Binti Abdullah @ Mohd. Hilman that responsible for handling the customer's complaints and resolve all the issues at the restaurant. The Finance Manager is Nur Haslinda Binti Azmi that responsible for budget planning and gives financial advice. The Kitchen Manager is Umi Hanani Binti Harun that responsible for overall operations for the kitchen area of the restaurant.

The factor in selecting the proposed business is we want to serve the customers with traditional food from Javaness descent such as Nasi Ambeng at an affordable price. We also want to provide the customers with great services and they will come back again as they satisfied with our services. It is important for planning the right dishes to be put on the menu where we should include the type of menu such as meatless vegans and vegetarian options like pecal, options for families to dine like Nasi Ambeng and a side dish. The purpose of this business plan is to help the entrepreneur to manage the budget to finance the business and to manage the operation of the company to make it a success.

1.1 COMPANY BACKGROUND

The Gadis Restaurant has its trademark dish which is Nasi Ambeng Banjir as our restaurant will provide a javanese dishes. Our main dish is known as Nasi Ambeng Banjir as we serve it in a large amount in which it can be eaten by four people and it is suitable for a family. This restaurant is a new restaurant located at Wangsa Maju, Kuala Lumpur and we choose this location as it is a strategic place where people can find our restaurant easily. We also choose this restaurant to be located in open space as many parking lots will be provided and the people who come can find the parking lot without having trouble. This also can prevent traffic and crowded.

The operation of this business is under the Business Registration Act 1956 (Amendment 1978) and carries on a sole proprietorship. We choose sole proprietorship because is it easy to manage the restaurant as we start with a small restaurant and there is no unethical behaviour may happen as we do not have a Letter of Agreement of partnership. The strengths of our restaurant are we serve delicious food that will attract more people to come and it suits to our motto, 'Dive Into Luxury Taste'. Then, we also offer a great service as all the employees at The Gadis Restaurant will take care of the customers and make them comfortable by helping them if they need some help. Other that that, we will use a new technology such as a tablet at every desk and the customers just have to choose the dishes that they want in that tablet and those orders will be sent to the kitchen area and thus will facilitate our work and manpower.

Name of the Organization	THE GADIS RESTAURANT
Business Address	The Gadis Restaurant, No.35, Jalan 5/25a, Wangsa Maju, 53300, Kuala Lumpur
Email address	thegadisrestaurant@gmail.com
Social Media	© @thegadisrestaurant The Gadis Restaurant Official
Telephone Number	011 - 63817437
Form of Business	Sole Proprietorship
Main Activities	 i) Serve food and beverages to customers. ii) Treat customers with full of care. iii) Manage the customer's complaint. iv) Manage the restaurant's operation and finance.

Date of Commencement	1 February 2021
Date of Registration	1 January 2021
Name of Bank	MAYBANK BERHAD
Bank Account Number	562015005065