



TOK JANGGUT BURGER STALL

TECHNOLOGY ENTREPRENEURSHIP (ENT600) : CASE STUDY

FACULTY & PROGRAMME SEMESTER PROJECT TITLE GOUP MEMBERS

FACULTY & PROGRAMME : FACULTY OF HEALTH SCIENCE

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1.0 INTRODUCTION

Burger is a very popular food among Malaysians. It is one of the cheapest foods around. This case study is about Tok Janggut Burger stall located at Jalan Ronggeng 3 Taman Skudai Baru, Johor Bahru. But the waiting time for the customer is longer during the burger process. It's can effect the loyalty of the customer.

1.1 PROBLEM STATEMENT

The longer waiting time for customer during the burger process.

1.2 PURPOSE OF THE STUDY

Analyse the burger preparation process and to make the recommendation to improve and decrease the time waiting for the customer.

2.0 COMPANY INFORMATION

2.1 BACKGROUND

Business Information

- Business Name : Tok Janggut Burger Stall
- Business Address : Gerai Burger Jalan Ronggeng 3 Taman Skudai Baru, Skudai, Johor.
- Tel : 016-7666757 /0106642602

'Tok Janggut Burger Stall' has been established as a Asian taste burger in Skudai, Johor Bharu. Their 12 years stall business was prepare vorius type of burger with taste of Asian and get catched Skudaian taste. Own by Sharifah Shariah Bt Syed Ahmad, motivated to started the business from hard life before. Now, Sharifah has own two Burger stall that located at Taman Harmoni 2 and their burger stall centre at Taman Skudai Baru. Run their business start from 6pm to 2am 6 days per week. Stall will closed on sunday. Total product sold around 150 to 200 unit per day and total income per day around RM 1,500. Their costumer choice product was Tok Janggut Burger Special.

2.2 ORGANIZATIONAL STRUCTURE

Just simple organization structure of 'Tok Janggut Burger Stall', this business was manage by its own, Sharifah. Burger stall centre at Taman Skudai Baru was run by itself and assisted by his husband, Masri and branch stall was run by Boy and Mat (workers).



2.3 PRODUCTS/SERVICES

Burger products from 'Tok Janggut Burger Stall' consist of 6 major product which is :-

- Original
- Oblong
- Grilled
- Frankfurter
- Special

Each product can be present in various version of burger such as, plain, with cheese, egg wrap and double patty.

2.4 BUSINESS MARKETING, OPERATIONAL STRATEGY & ACHIEVEMENTS

BUSINESS MARKETING

'Tok Janggut Burger Stall' have their own Facebook Page to promote their product and update their latest promotion. But Sharifah have no others future marketing plan to promote their product to get more costumer.

OPERATIONAL STRATEGY

Sharifah has their own strategies to make her product as Skudai choice compare to others burger from another stall. Sharifah will make sure all the ingredient keep fresh to make a burger. She also will control cool chain of all chill ingredient to make sure the ingredient don't rotten in and make sure all the burger are the best product. Beside that, she also use a few type of spice in producing a burger to give an Asian taste on the burger.

ACHIEVEMENTS

The best achievements of 'Tok Janggut Burger Stall' is when Sharifah expend her business with opening new stall at Taman Harmoni 2 in 2011. The top total product sold is nearly 300 burger per night on 2011 have been the busiest night for Sharifah in her business. In 2018, new 'Tok Janggut Burger Stall' will be launch in other strategic place outside Skudai area.

3.0 COMPANY ANALYSIS

3.1 SWOT

STRENGHT	WEAKNESS		
Variety of choices	Low consumers loyalty		
Made directly in front customerConsistently quality of food	 Costumer service not consistent each outlet 		
Affordable price	Lack of promotion		
• Strategic places(outlet)	• No description menu •		
OPPORTUNITIES	THREATS		
• New direction of stall food industry	• Costumer in Malaysia more attracted		
• New snack for special occasion •	to promotion or offer.		
• Growing market of fast food	• High income level costumer not		
• Opportunity of entrepreneur to	attracted with stall food.		
communicate with costumer trough	• This market currently dominated by		
online.	McDonald's.		

3.2 CONSUMER TREND CANVAS

ANAL	YZE	APPLY	
BASIC NEED	DRIVERS OF CHANGE	INNOVATION POTENTIAL	
 Time saving Do not wait too long for the burger order 	Healthy foodOnline	 Make an healthy fast food with going green packaging Improving marketing and attraction of product. Online order and Delivery service. 	 INNOVATION Promote on social media and applied chat order & delivery Using impress paper box packaging. Produce healthy
CONSUMER EXPECTATION	INSPIRATION	WHO	burger menu.
 Various taste Urban style Low cost 	 Mc Donald's Uncle Bob Fried Chicken Subway 	YoungersNearby Community	