



اَوْنِفُوْرَسِيْتِيْ بِاَرْتِيْكَوْرُوْ كِيْ بِاَمْبَارَا  
UNIVERSITI  
TEKNOLOGI  
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**NEW STREET CARNIVORE  
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## EXECUTIVE SUMMARY

New Street Carnivore Enterprise is a business established by six members as partner in the business. Every Each of the member is responsible to my department exist in the business. The business is located at No 25, Jalan Stulang Laut 1, Taman Stulang, 80300, Johor Bahru, Johor Darul Takzim.

We decided to open our business in that place because Stulang is known as tourism area in Johor Bahru and Malaysia. The facilities provided in that area are much as what the tourist area should have. Moreover, there are a lot of work forces at Stulang.

We serve meat that are cooked in various ways as in bufet style. Furthermore, we also have burger and satay set. The production or the cooking department of the business will always ensure that the chicken are in fresh condition and satisfy the needs and wants of customer. Besides, the department will also ensure only the best ingredients are used. New Street Carnivore Enterprise will also do the research and development process from time to time in order to fulfill needs and wants of the customer.

