

FACULTY OF BUSINESS AND MANAGEMENT (TRANSPORTATION)

FUNDAMENTAL OF ENTREPRENEURSHIP ENT 300

BUSINESS PLAN



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Bismillahirrahmanirrahim, Assalamualaikum w.b.t

In the name of Allah, the Most Generous and Merciful, and His Messenger, Prophet Nabi Muhammad SAW. We would like to thank Allah for making it easier for us to finish the case study with his blessing and support.

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EXECUTIVE SUMMARY

'The Burg' carries the inspiration and spirit from five members - Mustaqim, Afina, Shafizul, Asyirah and Amani, who are very passionate in establishing a healthy ready-to-eat burger as the business project. With the uprising fast-food options that has become a worldwide culture for people to consume whenever they want something quick and easy to eat, The Burg has taken full consideration to offer healthy frozen burgers that are conveniently easy to prepare where people can easily preheat it in a microwave and enjoy it as much as they want just like the regular burger they enjoy on daily basis. Life gets hectic, with massive pile of works that need to be done, working parents that are barely survival in balancing their work life and kids, university students struggling to make meet ends at the same time hustling in their study field, these undoubtedly give a better reason for a frozen burger that can be prepared in a blink of an eye to fill up their tummies. The prime reason for choosing this product is to encourage Malaysians especially the young folks to switch their choice of burger to a more nutritious burger without compromising their taste as what most people assume regarding frozen burgers. Customer experience with the business' services is something The Burg constantly look forward to. Since this business is a new one on the market, there are a lot of factors will need to take into account to ensure that The Burg can compete with other frozen burger companies and meet customer demand. This is because there are many people working in the business world, particularly the fast food services that are saturating the food market. The patties for are sourced from 100% halal suppliers to convince most customers that are Muslims in this country. In the short term, eating fast food affects blood sugar and blood pressure, causes inflammation, and may result in undernutrition. A diet heavy in fast food may eventually cause problems with digestion, immunity, inflammation, heart health and obesity. Hence, this golden opportunity was taken to take part in the food industry to cater their wants with a better alternative of burgers that suits the nutrients they need. Ramly Burger is chosen as the business model to guide The Burg in pursuing the frozen burger business. The approximate budget to start The Burg as a new business in the field is RM49 546.45. The Burg hopes that this business will become recognized for its frozen burgers in the neighborhood and elsewhere, as well as being able sometimes to offer better services. Last but not least, as a newbie in the frozen food industry, The Burg enjoys serving as a model for those looking to launch frozen food enterprises, particularly in the fast-food industry.

1.0: INTRODUCTION

1.0 INTRODUCTION

1.1 BUSINESS DESCRIPTION

	BUSINESS MAIN ACTIVITY		
Core Activity:	We offer healthy and nutritious burger patties with affordable prices especially towards millennials, new generations and all ages of people.		
Other activities:	There are four primary business operations that must occur without a hitch if the core activity is to be successful.		
	Patties will be made with high-quality ingredients purchased from reputable sources. Basic ingredients needed to prepare 'The Burg' burger patties are:		
	 Premium beef Flour Milk Yeast Black pepper Premium beef minced Cheddar cheese Salt Seasoning sauce Mayonnaise Oil Chilli sauce Mineral water Eggs Sesame seeds 		

	These are the procedure implied in making burger patties:		
	 a. Selecting the type of premium beef minced to be used. b. Mixing ingredients with meat minced. c. Spices are applied to the patties. d. Heat up the grill to cook burger patties. e. Season the patties very well. f. Grilling and scorching the patties very gently until its cooked. g. Put the patties between the burger buns and proceed to make burgers. 		
Administration	The administrative manager is in charge of this task and will set up the whole personnel administration schedule. Additionally, the administrative manager must ensure that ingredients needed to make burger patties are in a good quality and not expired.		
Marketing	Marketing manager helps create awareness and brand recognition of products to the public. The Burg's marketing manager will manage marketing campaigns through campaign management using multiple strategies to advertise the frozen burgers.		
Operational	Our company organisation's overall strategy is overseen by the operational manager. Process management, buying, accounting, human resources, inventory management, and IT are all under their control. To manufacture the burger patties, the individual needs to make sure the equipment and facilities are prepared.		
• Financial	In their capacity as a financial manager for frozen burger manufacturing firm, they are in charge of providing analytical and financial support as well as applying their knowledge to boost revenue and profitability.		

2.0: ADMINISTRATION PLAN

2.0 ADMINISTRATION PLAN

2.1 THE BURG VISION, MISSION, MOTTO

VISION

THE BURG' provides the best healthy & halal burgers in Town.

MISSION

THE BURG' aims to provide nutritious burgers with healthy ingredients and convenience to help people live better.

MOTTO

"Real Patty, Real Burger"

2.2 THE BURG OBJECTIVES

- To offer the best healthy burger with high quality ingredients at reasonable prices to all customers.
- To ensure that The Burg is well-known among 30% of the Malaysian community in the first six months.
- To always be aware and ready for every change that occurs so that the quality of burger is improved from time to time.
- To become an alternative solution to the problem of finding halal, pure and fresh meatbased burgers.
- To promote healthy eating practices and saving more time in the preparation of burgers among the community.

2.3 SHORT TERM GOALS

- The Burg' be well known by all communities especially in Pahang city area within 3 months of running the business.
- The Burg' obtained sales revenue of RM 7,000 within 2 months of business.
- The Burg' provides a free delivery service for the purchase of 5 sets of burgers and above in the area around Kuantan, Pahang.
- The Burg' will hiring 5 employees within 4 months of running the business.

2.4 LONG TERM GOALS:

- The Burg' increase the number of employees to further increase the production level of burger products within 1 year of business.
- The Burg will provide more types of burger menu to meet the taste and demand of customers.
- The Burg' will open 10 branches in other states in Malaysia after several years of operation in Pahang.
- The Burg will hit RM 500,000.00 net income in 1 year.

2.5 LOGO DESCRIPTIONS OF THE BURG':



Figure 2.0: The Burg Logo

- The Burg' logo have its own meaning which is the name itself represent The Burg.
- Black color represents premium burger that the burg guaranteed
- **B** is represent big opportunity to enter burger markets
- U is represent burger is Unite Us.
- **R** is represent Ready to eat because The Burg provided burger that easy to cook and saved more time.
- **G** is represent good mood food & Glory to our The Burg.

2.7 ORGANIZATIONAL CHART

GENERAL MANAGER

NURAIN AMANI BINTI ROZ FOAD

ADMINISTRATION MANAGER

ASYIRAH BINTI MOHD NASIR

MARKETING MANAGER

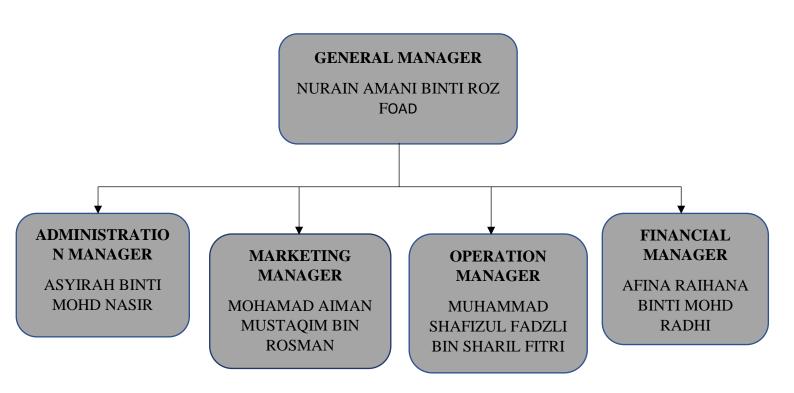
MOHAMAD AIMAN MUSTAQIM BIN ROSMAN

OPERATION MANAGER

MUHAMMAD SHAFIZUL FADZLI BIN SHARIL FITRI

FINANCIAL MANAGER

AFINA RAIHANA BINTI MOHD RADHI



2.8 ADMINISTRATION PERSONNEL

POSITION	NO. OF
	PERSONNEL
General Manager	1
Administration Manager	1
Marketing Manager	1
Operation Manager	1
Financial Manager	1

Table 1: List of Administration Personnel

POSITION	TASK AND RESPONSIBILITIES		
GENERAL MANAGER	 Should be responsible for leading the business organization toward The Burg's vision, mission, and goals. To plan, organize, lead, and control the daily operations of The Burg business, region, operating unit, or division. Be a decision maker and cooperate in gaining ideas to improve The Burg's business product performance. Monitor activities of producing The Burg product to ensure that all are being accomplished as planned. 		
ADMINISTRATION MANAGER	 Responsible for scheduling appointments and reserving conference facilities for The Burg. To make sure that all equipment's are adequate and effective for The Burg business production. Controlling and handling the staff salary of The Burg. To deliberate the tasks and job description of the business. 		

Planning to organize for employees and clients' of
The Burg travel and accommodations.

	Planning and developing strategies for advertising		
	campaigns that will promote The Burg and drive real		
	traffic (both offline and online).		
	 Creating informative and entertaining content for the 		
MARKETING MANAGER	business's website, blog, social media accounts, and		
	any other channels it might use for content marketing		
	❖ Forming long-lasting ties and relationships with		
	other important participants, suppliers, advertising		
	agencies, and creative professionals.		
	* Ensure all operations of The Burg are conducted in		
	an appropriate and economical manner.		
	Enhance operational management procedures,		
OPERATION MANAGER	methods, and standards for The Burg.		
	❖ Purchase supplies, make inventory plans, and		
	monitor production effectiveness for the business.		
	Create operational and strategic goals of The Burg.		
	* Responsible in charge of the cash flow of The Burg.		
	Planning of business budget for The Burg.		
	Supervising and handling financial report,		
FINANCIAL MANAGER	investments portfolios, accounting, and all kinds of		
	financial analysis for The Burg.		
	❖ To control the financial statement and profit or loss		
	of business The Burg.		

Table 2: Schedule of Tasks and Responsibilities

POSITION	NO.	MONTHLY	EPF (RM)	SOCSO(RM)	TOTAL
		SALARY (RM)	В	C	AMOUNT
		\mathbf{A}	12%	1.75%	(RM) (A+B+C)
General	1	4,500.00	540	77.85	RM 5,117.85
Manager					
Administration	1	4,300.00	516	76.15	RM 4,892.15
Manager					
Marketing	1	3,500.00	420	62.15	RM 3,982.15
Manager					
Operational	1	4,300.00	516	76.15	RM 4,892.15
Manager					
Financial	1	3,500.00	420	62.15	RM 3,982.15
Manager					
TOTAL	5				RM 22,866.45

Table 3: Remuneration Schedule

2.9 OFFICE EQUIPMENT & SUPPLIES

TYPE	PRICE/UNIT	QUANTITY	TOTAL AMOUNT				
	(RM)		(RM)				
EQUIPMENT							
PC	3,200.00	2	6,400.00				
Telephone	2,000.00	1	2,000.00				
Printer	800.00	2	1,600.00				
Wireless router (Wi-	750.00	1	750.00				
Fi)							
External Hard Disk	130.00	1	130.00				
Air-Cond	1,000.00	2	2,000.00				
Photocopy Machine	800.00	1	800.00				
Vacuum	300.00	1	300.00				
	TOTAL						
	SUP	PLIES					
A4 Paper	60.00	3	180.00				
Pen/box	40.00	4	160.00				
File	4.00	50	200.00				
Printer Ink	40.00	8	320.00				
Calculator	30.00	2	60.00				
Extension plugs	45.00	2	90.00				
Others Expenditure			150.00				
	1520.00						

2.10 OFFICE FURNITURE & FITTINGS

ТҮРЕ	PRICE/UNIT (RM)	QUANTITY	TOTAL AMOUNT (RM)
Table & Chair Office	2500.00	1	2,500.00
Front Desk	990.00	1	990.00
Cabinet	500.00	4	2,000.00
Sofa Set	3200.00	1	3,200.00
Cupboard	160.00	4	640.00
Mirror	150.00	1	150.00
Coffee table	400.00	2	800.00
Curtain Set	250.00	2	500.00
Carpet	400	1	400.00
	TOTAL	1	11,180.00

2.11 ADMINISTRATIVE BUDGET

ITEMS	FIXED	MONTHLY	OTHER EXPENSES
	ASSETS	EXPENSES	(RM)
	(RM)	(RM)	, ,
Fixed Assets			
Office Equipment	13,980		
Furniture & Fittings	11,180		
Renovation	1 500		
Working Capital			
Salaries, EPF & SOCSO		22,866.45	
Pre-Operations			
Deposit (rent, utilities, etc.)		1800	
Business Registration &			
License			1,000
Other Expenditure			1520
TOTAL		53,846.45	1

3.0: MARKETING PLAN

3.0 MARKETING PLAN

3.1 MARKETING OBJECTIVES

Marketing might be portrayed as the method involved with fulfilling needs and wants by means of trade of services and products. Showcasing plans help assess market agreeableness, create systems to advance the business' items or administrations, distinguish vital assets to execute the advertising technique, and assess promoting marketing budget prerequisites.

Prior to beginning a firm, every association should comprehend and express its showcasing procedure. To work on quality, we should research the qualities and shortcomings of the opponents that exist around us, and the administrations that have been offered should be viewed in a serious way.

As a beginning firm, the marketing plan is a basic part we ought to gather to avoid significant challenges in our tasks. Notwithstanding, it is important that we meet both the number of target markets and the number of sales forecasted

The Burg marketing objectives are as follows:

- ✓ To ensure that The Burg is well-known among 30% of the Malaysian community in the first six months.
- ✓ To be the most favorable Ready-to-eat burger after a year of opening.
- ✓ To increase sales by 25% by 2025.
- ✓ To increase profits by RM1 million for the next three years of operation.
- \checkmark To reduce production cost by 5% by 2025.
- ✓ To increase market share by 20% by 2025.
- ✓ To penetrate the market by 70% and be the first choice of customers.
- ✓ To provide feedback from 50% of our customers.
- ✓ To enter the global market and become one of the strongest competitors by the next 7 years of operating

3.2 PRODUCT DESCRIPTION

The Burg is a ready-to-eat burger that consumers may consume anytime and anywhere. Ready-to-eat (RTE) food sources are a gathering of food items that are pre-cleaned, pre-cooked, for the most part, bundled and prepared for utilization without earlier planning or cooking. Ready-to-eat food is an option in contrast to normal food, which can be devoured whenever, for any feast.

Furthermore, as the name recommends, it gives extreme comfort to the shoppers. With little exertion expected to prepare, it saves the shoppers no less than half of their time for the entire course of having a feast. In a real sense, they should warm up their food, and it's fit to be eaten. With the vertical pattern, makers are placing assets in creating imaginative items and giving assortment in the market to catch the interest and accomplish a higher market share.

The Burg uses the most authentic patty original recipe from the USA, meat that we are using are 100% Halal, slaughtered by a Malaysian-based cow slaughtered farm. The spices for making the patty used in the ingredients are imported from India, the USA, and China. The ingredients used in the production of The Burg are guaranteed to be 100% Halal and of high quality. High-tech packaging to prevent contamination is done in The Burg's packaging process

3.3 TARGET MARKET

Market segmentation is the act of collection or portioning a market of potential purchasers relying upon different rules. The fragments are comprised of shoppers with equivalent reactions to promoting methods and share attributes like comparable interests, requirements, or area. Its motivation is to ensure that organizations might divide their clients into bunches to successfully showcase their item or administration more. The Burg using three different type of segmentation which is:

Demographic Segmentation

Demographic Segmentation is the most common way of ordering a market in light of variables like age, orientation, pay, business, and medical conditions. The Burg is situated locally where individuals and clients come from all foundations and ways of life. This kind of segmentation helps us distinguish trends that might impact future ways of managing money in the objective market. A couple of populace qualities have been chosen as our accurate market. They come from different foundations regarding schooling, riches, economic well-being, and business. This is because of the way that the Kuantan region is viewed as a considerable town. Individuals of assorted financial foundations are addressed.

> Psychographic Segmentation

Psychographic segmentation divides the market into classes in view of the client's way of life. Reviews of Activities, Interests, and Opinions (AIO) are one strategy for assessing the way of life. It considers various potential effects on buying conduct, like client mentalities, assumptions, and exercises. In light of our review, The Burg discovered that our objective market comprises individuals of different financial levels and the two sexes. Obviously, The Burg contend with various firms and stores in the creation of The Burg. Thus, our administrations are unmistakable from others. Aside from the way that our item is exceptionally inventive and detailed, these distinctions could captivate individuals to visit our firm. Thus, The Burg decided to use, hands down the best meat and other crude fixings. What's more, The Burg offer the best administrations at modest expenses. This is all-important to ensure that our clients are happy with our administrations.

➤ Behavioral Segmentation

Behavioral segmentation allows you to have a highly personal dialogue with your consumers because of your unique relationship with them. Our target market in this segmentation is people who stayed at the hostel, or office who need to eat in a short time. These categories, they need to find a food that easy to eat anytime and anywhere. Our service includes cooler bag for every purchase under RM 50 and above. Aside from that, our goal is to make The Burg are a convenience for other to eat and also make The Burg as their daily food. As a result, demand for The Burg in market will rise

3.4 MARKET SIZE & TREND

➤ Market Trend

The working and educated population's life increases the local population's stress level. In busy times such as work and study time it is very important to maintain a balanced diet in addition to taking a short time to prepare and meal time. Furthermore, the high growth rate of the local population causes the risk of malnutrition to be very high. The Burg was able to overcome this number by showing an increase in demand for its Ready-To-Eat Burger.

Market Size

	Pahang @ a Glance						
	2017 2018 2019 2020 202						
Area	(km²)*	35,965	35,965	35,965	35,965	-	
Popul	ation (million)						
	Total	1.65	1.66	1.67	1.68	1.68 ^e	
	Male	0.88	0.89	0.89	0.89	0.89	
	Female	0.77	0.78	0.78	0.79	0.80€	
Avero	Average Annual Population Growth Rate (%) 1.2 1.1 0.4 0.3 0.5						

Figure: Pahang DOSM 2017-2021

The population of targeted customers in Kuantan, Pahang: 1,680,000 people

Male: 890,000 people

Female: 800,000 people

 $Population \times Average Price = Market Size$

 $1,680,000 \times 15 = 25,200,000 (Market Size)$

Sales Forecast is 5% from market size

 $25,200,000 \times 5\% = 1,260,000 (per year)$

In Sales Forecasting, there is information how much could The Burg can be sold per year Each The Burg is Sale Price RM 10

$$1,260,000 \div 10 = 126,000 \, pack \, per \, year$$

$$126,000 \div 12 = 10,500 \ pack \ per \ month \ (RM \ 105,000 \ per \ month)$$

 $10,500 \div 26 = 403.84 \pm 404 \ pack \ per \ day$

PRODUCT	ESTIMATES	TOTAL	TOTAL
	SALE PER	ESTIMATES	ESTIMATES
	PACK	SALES /MONTHLY	SALES /YEARLY
The Burg	RM 10 x 10,500	RM 105,000	RM 1,260,000

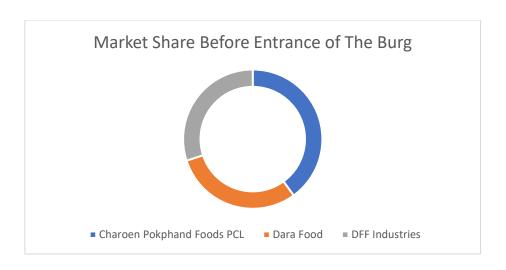
3.5 COMPETITION AND COMPETITIVE EDGES

NAME OF	STRENGTHS	WEAKNESS
COMPETITORS		
Charoen Pokphand Foods	Well-known brand and	Hard to get in Malaysia since
PCL	having their regular	it need to be imported from
	consumer	Thailand
Dara Food	Having a high technology to	Having most high price
	produce the burger	among competitors
DFF Industries	Having variety of choices	Did not maintaining the
	burger	flexibility and quality of
		product

3.6 MARKET SHARE

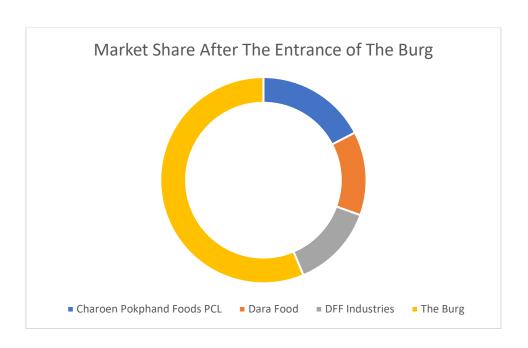
Market share before the entrance of The Burg:

NAME OF	MARKET SHARE	TOTAL MARKET
COMPETITORS	(%)	SHARE
		(RM)
Charoen Pokphand Foods	40	10,080,000
PCL		
Dara Food	30	7,560,000
DFF Industries	30	7,560,000
TOTAL	100	25,200,000



Market share after the entrance of **The Burg**

COMPETITORS	MARKET	Market	Market	TOTAL
	SHARE	Loss	Share	MARKET
	(%)	(%)	After	SHARE
			Entrance	(RM)
			(%)	
Charoen Pokphand	40	3	37	9,324,000
Foods PCL				
Dara Food	30	2	28	7,056,000
DFF Industries	30	2	28	7,056,000
The Burg			7	1,764,000
TOTAL	100	7	100	25,200,000



3.7 SALES FORECAST Sales Forecast for Year:

Month	Sales Forecast (RM)
January	65,000
February	70,050
March	80,500
April	90,750
May	100,055
June	147,000
July	153,000
August	193,945
September	203,250
October	207,500
November	223,950
December	229,000
TOTAL	1,764,000

Sales Forecast By Year:

YEAR	PERCENTAGE	SALES FORECAST (RM)
	INCREASE (%)	
1	-	1,764,000
2	20	2,116,800
3	35	2,857,680

3.8 MARKETING STRATEGY

Product Strategy

Name	The Burg		
Product Quality	✓ 100% High Quality Meat		
	✓ Imported Spices		
	✓ Healthy Choice		
	✓ Artisan Bread		
	✓ American Cheddar Cheese		
Product Information	1 pack = RM 10		
	*Purchase Under RM 50 and above getting a		
	free cooler bag		
Product Differentiation	Original Recipe from the United States of		
	America		
	Affordable Price		

Pricing Strategy

The Burg uses a pricing strategy based on competitive strategy. The Burg would offer the most affordable price which is not too low or too high from our competitors. The table below showed comparison prices between The Burg and other competitors.

COMPETITORS	PRICE (RM)
Charoen Pokphand Foods PCL	9.99
Dara Food	15.50
DFF Industries	8.90
The Burg	10.00

Place/ Distribution Strategy

The Burg distributes our product from The Burg Manufacturing and Distribution Center located in area Kuantan, Pahang. This is because the location is very strategic as it wanted to develop business in the village area further. This is to open job opportunities and increase the marketability of companies in the Kuantan, Pahang area Moreover, our business location is also near the residential area and many shop lots there. In addition, this shop is also a focus

because it is not too far from the city. This will make it easy for customers to find it, and it is an elevated area that will not be affected by floods.

Promotion Strategy

Advertising is important to showcase the items. Advertising is a sort of showcasing that incorporates the utilization of broad communications, business cards, banners, and flyers. Potential buyers will find out about The Burg items and might be keen on buying them because of publicizing.

• Flyers

The flyer will help The Burg in focus in on the objective market division. The Burg gives data about our area, estimating, contact data, and other imperative information so that individuals may comprehend and reach us



Figure: The Burg 1st Generation Flyers

Internet

The Burg likewise spreads our burger data over the web. This is because potential buyers will want to dive more deeply into our business and items without visiting our area or telephone us. They might contact us through our own site, www.theburg.my

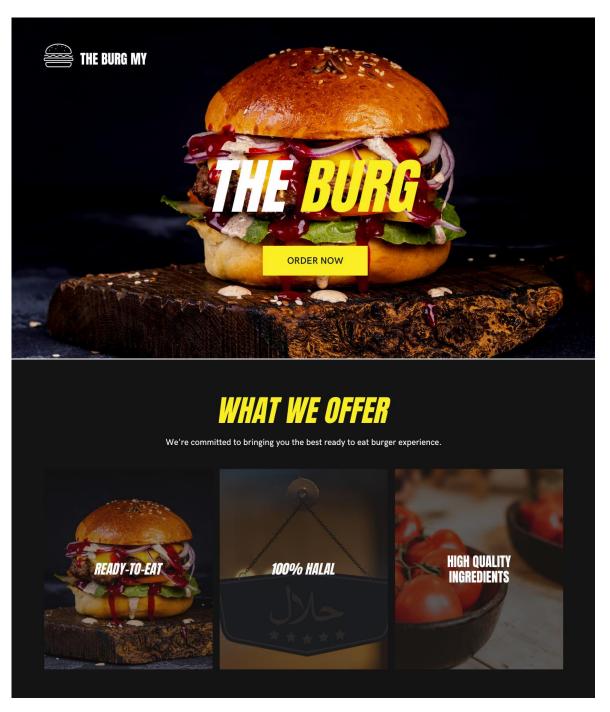


Figure: The Burg Online Website

3.9 MARKETING BUDGET

Items	Fixed Asset	Working Capital	Other Expenses
	(RM)	(RM)	(RM)
FIXED ASSETS			
Van	60,000		
Furniture & Fitting	10,000		
WORKING CAPITAL			
Promotion		3,500	
Petrol & Vehicle Maintenance		2,500	
OTHER EXPENSES			
Other Expenses			1,000
TOTAL (RM)	70,000	6,000	1,000

4.0 OPERATION PLAN

4.0 OPERATION PLAN

4.1 COMPONENTS OF OPERATING SYSTEMS

4.1.1 Operation Objective

- High capacity of labour productivity in The Burg
- Fast response to customers in many aspects
- Sufficiency in energy use for operation department

4.1.2 Transformation Process

The Burg starts its operations by using all the ingredients above such as flour, premium beef cut, eggs and more to make the instant burger components; the patty and the bun. Other than that, the business also need all the equipment and machines listed on in order to speed up the process in order to increase the output and minimize the usage of input. For the first process which is the patty made process, The Burg grind the premium beef cut in order to get delicate texture. Then, put all the seasonings like salt and black pepper to enhance the taste. The purpose of grind is to ease the next process; smashing to shape it into circle shape. After that, the staff will precooked the patty and let it rest while finish the bun process. For the bun process, Buns are usually made from a dough of flour, water and milk. Then, assembly the patty and bun into burger. Next, we seal it in the packaging before distribution purposes. Then, The Burg run freeze drying process in which a completely frozen sample is placed under a vacuum in order to remove water or other solvents from the sample, allowing the ice to change directly from a solid to a vapour without passing through a liquid phase. Finally, the business store the output in the freezer to maintain the quality before waiting turn to be distribute to our stockist.

4.1.3 Patty Transformation process flow chart

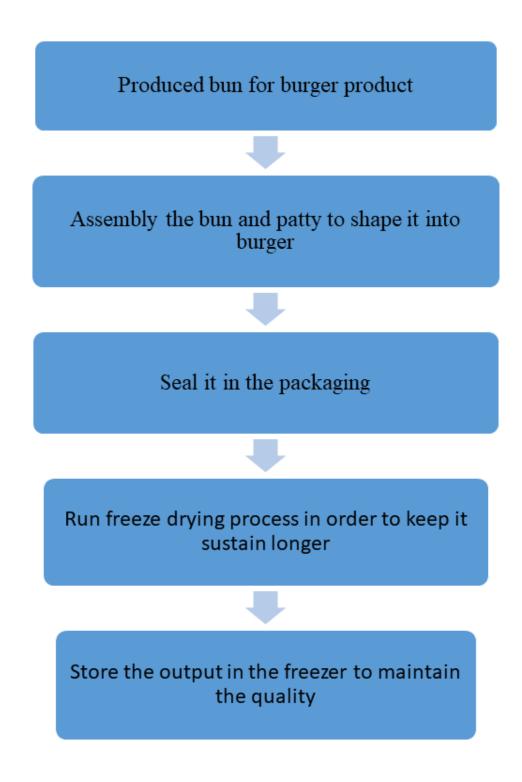
Prepare all the raw materials and equipment

Grind the premium beef cut and seasoned it

Smashed to shape it into circle shape

Precooked the patty

4.1.4 Burger transformation process flow chart



4.2 OPERATION LAYOUT

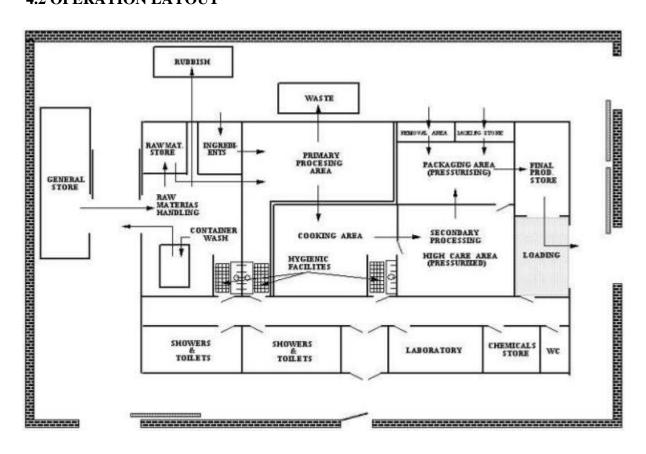


Figure 1 Operation of 3D layout of the factory

4.3 CAPASITY PLANNING

4.3.1 Sales forecast per month

Output per month

Average sales forecast per month = RM 50,000

The sale price = RM 10

Number of output per month = Average sales forecast / Sales price per unit

= 50,000 / 10

= 5000 unit

4.3.2 Number of output per day

If the number of working days per month is 30 days (7 days a week)

= Number of output per month / number of working days per month

= 5000 unit / 30

=166.67 @ 167 units

4.3.3 Number of unit per hour

Daily working hours = 12 hours

= Number of output per day / daily working hours

= 167 / 12

= 13.92 units @ 14 uni

4.4 MATERIAL REQUIREMENT PLANNING

	Material	Quantity	Price per unit	Total price	Diagram
	Flour	200	2. 30	460.00	TEPUNG GANDUM THE BESSE (I)
	Milk	20	8.00	160.00	Fall Cream Mills
Ingre dients	Yeast	10 KG	12.90	129.00	INSTANT DRY YEAST
	Black pepper	5	30.00	150.00	
	Premium beef cut	300 KG	40.00	12,000. 00	

Cheddar	5	8.90	44.50	
Cheese				Chesdale
Salt	5	3.00	15.00	Garant toins Bio Do Tire Sh
Seasoning sauce	5	15.00	75.00	Segarity .
Mayonnaise	10	8.00	80.00	Real Mayormaise
Oil	20	25.00	500.00	Mittal 1

		TOTAL (RM)	14,935.50	
Sesame seeds	5	3.20	16.00	SESAME SEEDS
Eggs	100 carton	12.00	1200.0 0	
Mineral water	2 carton	13.00	26.00	
Chilli sauce	10	8.00	80.00	Doyfr and the second se

4.5 MACHINE REQUIREMENT PLANNING

	Item	Quantity	Price per unit	Total price	
	Freeze dryer machine	1	34,700.00	34,700.00	
	Vacuum sealer machine	4	320.00	1,280.00	
	Meat cutting machine	2	3,600.00	7,200.00	
Equipments	Cold storage room	1	19,000.00	19,000.00	
	Food scale	5	38.00	190.00	
	Meat press machine	4	450.00	1,800.00	

Meat grinder machine	4	1,180.00	4,720.00	
Stainless steel worktable	5	158.00	790.00	
Industry	2	1,750.00	3,500.00	
Freezer	5	1,720.00	8,600.00	
Industry mixer	3	1,350.00	4,050.00	

Cooling trolley	5	580.00	2,900.00	
	TOTA	L (RM)	88,730.00	

4.7 OPERATION HOURS

The Burg will open for operation every day. The business opened from 9.00 a.m. to 10.00 p.m. on Monday to Sunday. We give 2 sessions of break which is 30 minutes of break per session for 12 hours of working time.

Operation hour = 12 hours per day (9.00 a.m. to 10.00 p.m.)

Working hour = 7 days per week (Monday to Sunday)

Break hour = 2 sessions (12.30 p.m. to 1.00 p.m., 5.30 p.m. to 6.00 p.m.)

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4.8 OPERATION PERSONAL SCHEDULE

Position	Task and Responsibilities			
Supervisor	Monitor the employees' activity in order to maximize The			
	Burg productivity			
General staff 1	Responsible to run the patty made process			
General staff 2	Responsible to run the bun made and packaging process			

4.9 REMUNARATION SCHEDULE

POSITION	NO.	MONTHLY	EPF (RM)	SOCSO(RM)	TOTAL
		SALARY (RM)	_		AMOUNT (RM)
			В	C	(A+B+C)
		A	12%	1.75%	
Supervisor	1	2,500.00	300	43.75	RM 2,843.75
General staff 1	1	1,500.00	180	26.25	RM 1,706.25
General staff 2	1	1,500.00	180	26.25	RM 1,706.25
TOTAL	3		'	-	RM 6,256.25

4.10 PERMIT / LICENSE REQUIREMENT

4.10.1 Halal Permit

At least two of the applicant's employees must be Muslims who serve as Halal Supervisors. The food items sold at the applicant's location of business must adhere to Halal standards, according to Halal Supervisors. It is important to have halal permit as we are producing food types of products and our target market is majority is Muslim

4.10.2 Business Premise License

Our business applied the business Premise License from the local authority; Majlis Bandaraya Kuantan in order for us to legally operations in the area without any problems.

4.10.3 Food Handling License

The staffs in The Burg have the food handling License as they have been injected by TY2 injection in order to handle the food products safely. In addition, our operation spaces such as kitchen is clean.

4.11 OPERATION BUDGET

ITEMS	FIXED	MONTHLY	OTHER
	ASSETS	ASSETS	EXPENSES
Fixed Assets			
Operation Equipment	88,730		
Working Capital			
• Salaries, EPF, SOCSO		6,526.25	
Operations			
 Ingredients 			
 Food handling license 		14,935.50	
Overhead cost			360
		800.00	
TOTAL		111,350.75	

5.0: FINANCIAL PLAN

5.0 FINANCIAL PLAN

5.1 OBJECTIVES OF FINANCIAL PLAN

Another important business activity that must be considered and planned for is the financial plan. The financial plan is the final step in the preparation of The Burg business plan. It is the most crucial aspect of the business plan and involves determining The Burg project cost, choice of sources of financing and preparations of financial projections in terms of pro forma statements, which include cash flow, income statement and balance sheet.

Accounting, budgeting, economics, finance, and money are all examples of financial terms. Following that, a financial budget will be created using the information gathered. The financial plan is prepared after all budget for marketing, operation and administrative aspects are completed. In calculating the overall project cost, the financial strategy includes the selection of financing sources of The Burg such as loans, grants, equity financing, and venture capital. In addition, the financial plan should be supported by depreciation schedules for every The Burg's fixed asset as well as amortization schedules for loan and hire purchase repayments.

Without a financial plan, the cash flow of The Burg may be unclear, causing future issues because there is no trace of where the money is coming from and going. Profitability, liquidity, efficiency, and stability are the four main financial objectives.

The financial plan's objectives are as follows:

- To determine the amount of cost required for The Burg business.
- To take advantage of the greatest possible availability of internal sources.
- To ensuring that the initial capital of The Burg is adequate and sufficient.
- To ensure that the project held by The Burg is completed successfully.
- To ensure that the debt is restructured at the bare minimum.

5.2 SOURCES OF FINANCIAL INFORMATION

The financial information is gathered through the budget. The budget will be prepared by each of The Burg's department in order to provide sufficient allocation to operate smoothly.

I. Administration budget:

• The budget purpose is to record costs for The Burg office equipment.

II. Operation budget:

- Operation budget function by record the raw material purchases for monthly operation.
- Provide the exact amount for operation equipment.

III. Marketing budget:

• The budget record on the costs used to advertise the business for marketing purposes.

IV. Financial budget:

- Provide the summary of financial used by conclude it in balance sheet statement for the business.
- Record the cash flow from inflow or outflow.

5.3 START-UP COST

5.3.1 Administrative Budget

ADMINISTRATIVE EXPENDITURE	
FIXED ASSETS	RM
Furniture & Fittings	11,180
Office Equipment	13,980
Renovation	1,500
WORKING CAPITAL	
Salaries, EPF & SOCSO	22,866
PRE-OPERATIONS	
Deposit (Rent, Utilities, Etc.)	1,800
Business Registration & Licences	1,000
Other Expenditure	1,520
TOTAL	53,846

5.3.2 Marketing Budget

MARKETING EXPENDITURE	
FIXED ASSETS	RM
Van	60,700
Furniture & Fittings	10,000
WORKING CAPITAL	
Promotion	3,500
Petrol & Vehicle Maintenance	2,500
Other Expenditure	1,000
TOTAL	77,000

5.3.3 Operation Budget

OPERATION EXPENDITURE	
FIXED ASSETS	RM
Operation Equipment	88,730
WORKING CAPITAL	
Raw Material & Packaging	14,936
Salaries, EPF & SOCSO	6,526
Overhead Cost	800
PRE-OPERATIONS	
Business Registration & Licences	360
TOTAL	111,352

5.4 SOURCES OF FINANCE

	PROJE	CT IMPLEMENTAT	THE BURG' TON COST & SOL	JRCES OF FINAN	CE		
Project Im	plementation C	ost	Sources of Finance				
Requireme	nts	Cost	Loan	Hire-Purchase	Own Co	ntribution	
Fixed Assets					Cash	Existing F. Assets	
Land & Building							
Furniture & Fitting		11,180			11,180		
Office Equipment		13,980	7,000		6,980		
		1,500	1,500				
Van		60,000	54,000	6,000			
Furniture & Fittings		10,000	9,000		1,000		
Operation Equipment		88,730	30,000	58,730			
Working Capital	1 months						
Administrative		22,866	5,000		17,866		
Marketing		6,000			6,000		
Operations		22,262	10,000		12,262		
Pre-Operations & Other E		5,680			5,680		
Contingencies	10%	24,220	10,000		14,220		
TOTAL		266,418	126,500	64,730	75,188		

5.5 LOAN AMORTIZATION REPAYMENT SCHEDULE

	LO	AN REPAYME	NT SCHEDULE				
Amour	nt	126,500					
Interes	t Rate	5%					
Duratio	on (yrs)	5					
Method	d	Baki Tahuna	n				
Year	Principal	Interest	Total Payment	Principal Balance			
	-	-		126,500			
1	25,300	6,325	31,625	101,200			
2	25,300	5,060	30,360	75,900			
3	25,300	3,795	29,095	50,600			
4	25,300	2,530	27,830	25,300			
5	25,300	1,265	26,565				
6	0	0	-	-			
7	0	0	-	-			
8	0	0	-	-			
9	0	0	-	-			
10	0	0	_				

5.6 HIRE-PURCHASE REPAYMENT SCHEDULE

HIRE-PURCHASE REPAYMENT SCHEDULE

Amount 64,730
Interest Rate 5%
Duration (yrs) 5

Year	Principal	Interest	Total Payment	Principal Balance
	-	-		64,730
1	12,946	3,237	16,183	51,784
2	12,946	3,237	16,183	38,838
3	12,946	3,237	16,183	25,892
4	12,946	3,237	16,183	12,946
5	12,946	3,237	16,183	-
6	0	0	ı	-
7	0	0	ı	-
8	0	0	1	-
9	0	0	-	-
10	0	0	-	-

5.7 CASH FLOW STATEMENT

						CASH FLO	THE BURG'	THE BURG' CASH FLOW PRO FORMA STATEMENT	MENT							
MONTH	MONTH Pre-Operations	-	2	e	•	2	9	1	**	6	10	=	12	TOTAL YR 1	YEAR 2	YEAR 3
CASH INFLOX Capital (Cach) Loan Can Salva Callection of Account Receipable	75,188	908'9	7,005	8,050	3,015	10,006	H,700 86.228	15,300 113 S22	15,335	20,325	20,750	22,335 185,050	22,300	75,888 126,500 176,400	211,680	285,768
TOTAL CASH INFLOW	201,688	6,500	39,505	و	-	_	101,028	12	4	178,438	139,353	207,445	217,875	1,670,008	2,183,160	2,777,418
CASH OUTFLOW Administrative Expenditure																
Solaries, EPF, SDCSO Rest Utilities		22,866	22,866	22,866	22,866	22,866	22,866	22,866	22,866	52,866	22,866	22,866	52,866	274,337	214,337	274,397
Marketing Expenditure Promotion Perci il Valide Mainenace		3,500	3,500	3,500	3,500	3,500	3,500	2,500	3,500	3,500	3,500	2,500	3,500	90,000	42,000	42,000
Operations Expenditure Craf Purches Pryment of Account Papable Carrisps Invard & Dury		7,468								7,468	7,468	7,468	7,468	83,613 82,613	107,536 89,613	145,173
Sularies, EPF & SOCSO Overhead Cost		800	800	800	800	800	800	925'9	900	900	800	800	800	3,600	3,600	3,600
Otter Expenditure Pre-Operations Decodification will the etc.	9	1,000												000)	1,000	1,000
Business Registration & Licences Insurance & Road Tax for Motor Vehicle Other Pre-Operations Expenditure Fixed Assets	1,360													1360		
Purchase of Fixed Assets - Land is Demoning Purchase of Fixed Assets - Others Hire-Purchase Down Payment: Hire-Purchase Repayment:	120,660													120,660		
Principal Interest		1,073	1,073	1,073 270	1,073	1,073	1,073	1,073	1,073	1,073	1,073	1,073	1,073	12,946	12,946	12,346
Loan Repayment: Principal Interest Tax Payable		2,108	2,108	2,108	2,108	2,108	2,108	2,108	2,108	2,108	2,108	2,108	2,108 527 307,984	25,300 6,325 307,384	25,300 5,060 397,892	3,735
TOTAL CASH OUTFLOW	125,340	48,644	52,125	55,112	55,112		55,112			55,112	55,112	55,112	363,036	1,085,215	1,076,895	1,317,914
CASH SURPLUS (DEFICIT)	76,348	-42,144									144,841	152,333	-145,221	584,793	1,106,265	1,459,504
BEGINNING CASH BALANCE		76,348	34,204	21,584	35,546	57,773	30,248	136,163	209,873	303,455	432,840	577,681	730,014		584,793	1,691,058
ENDING CASH BALANCE	76,348										577,681	730,014	584,793	584,793	1,691,058	3,150,562

5.8 PRO FORMA INCOME STATEMENT

THE BURG' PRO-FORMA INCOME STATEMENT

	Year 1	Year 2	Year 3
Sales	1,764,000	2,116,800	2,857,680
Less: Cost of Sales			
Opening Stock of Finished Goods			
Production Cost	284,887	320,732	396,007
less: Ending Stock of Finished Goods			
	0	0	0
	284,887	320,732	396,007
Gross Profit	1,479,113	1,796,068	2,461,673
Less: Enpenditure			
Administrative Expenditure	274,397	274,397	274,397
Marketing Expenditure	72,000	72,000	72,000
Other Expenditure	1,000	1,000	1,000
Business Registration & Licences	1,360		
Insurance & Road Tax for Motor Vehicle			
Other Pre-Operations Expenditure	1,520		
Interest on Hire-Purchase	3,237	3,237	3,237
Interest on Loan	6,325	5,060	3,795
Depreciation of Fixed Assets	19,332	19,332	19,332
Total Expenditure	379,171	375,026	373,761
Net Profit Before Tax	1,099,942	1,421,042	2,087,912
Tax	307,984	397,892	584,615
Net Profit After Tax	791,958	1,023,150	1,503,297
Accumulated Net Profit	791,958	1,815,109	3,318,405

5.9 PRO FORMA BALANCE SHEET

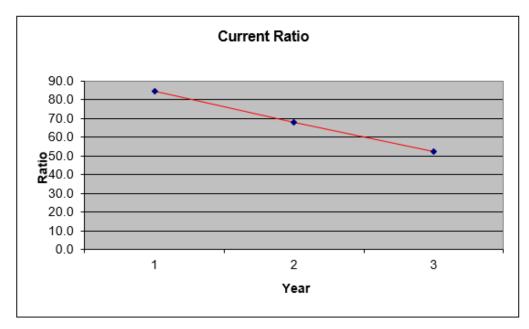
THE BURG' PRO-FORMA BALANCE SHEET

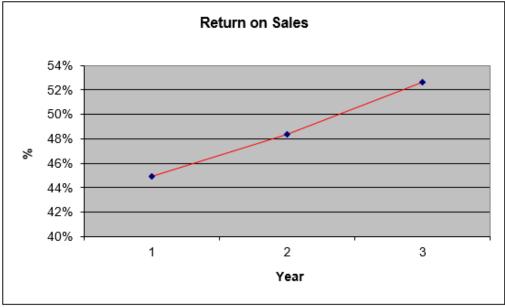
	Year 1	Year 2	Year 3
ASSETS			
Fixed Assets (Book Value)			
Land & Building			
Furniture & Fitting	8,944	6,708	4,472
Office Equipment	11,184	8,388	,
	1,200	900	600
Van	48,000	36,000	24,000
Furniture & Fittings	8,000	6,000	4,000
Operation Equipment	70,984	53,238	35,492
	148,312	111,234	74,156
Current Assets	140,512	111,254	74,130
Stock of Raw Materials			
Stock of Finished Goods			
Accounts Receivable	295,680	229,320	309,582
Cash Balance	584,793	1,691,058	
	880,473	1,920,378	3,460,144
Other Assets			
Deposit	1,800	1,800	1,800
TOTAL ASSETS	1,030,585	2,033,412	3,536,100
Owners' Equity Capital	75,188	75,188	75 400
Accumulated Profit	791,958	1,815,109	,
Accumulated Front	867,146	1,890,297	3,393,593
Long Term Liabilities	,		, ,
Loan Balance	101,200	75,900	50,600
Hire-Purchase Balance	51,784	38,838	
	152,984	114,738	76,492
Current Liabilities	10.455	20.277	66.045
Accounts Payable	10,455	28,377	66,015
TOTAL EQUITY & LIABILITIES	1,030,585	2,033,412	3,536,100

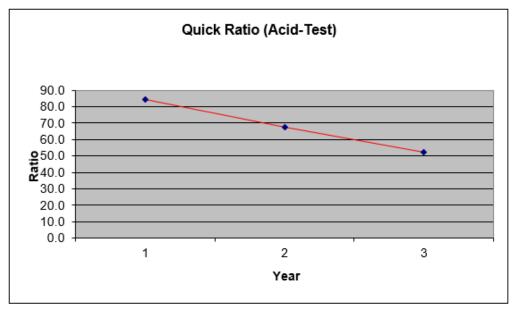
5.10 FINANCIAL ANALYSIS

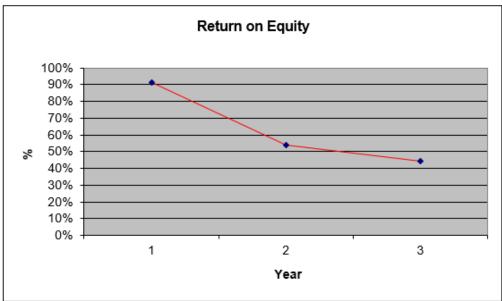
THE BURG' FINANCIAL PERFORMANCE							
FINANCIA	Year 1	Year 2	Year 3				
PROFITABILITY							
Sales	1,764,000	2,116,800	2,857,680				
Gross Profit	1,479,113	1,796,068	2,461,673				
Profit Before Tax	1,099,942	1,421,042	2,087,912				
Profit After Tax	791,958	1,023,150	1,503,297				
Accumulated Profit	791,958	1,815,109	3,318,405				
LIQUIDITY							
Total Cash Inflow	1,670,008	2,183,160	2,777,418				
Total Cash Outflow	1,085,215	1,076,895	1,317,914				
Surplus (Deficit)	584,793	1,106,265	1,459,504				
Accumulated Cash	584,793	1,691,058	3,150,562				
SAFETY							
Owners' Equity	867,146	1,890,297	3,393,593				
Fixed Assets	148,312	111,234	74,156				
Current Assets	880,473	1,920,378	3,460,144				
Long Term Liabilities	152,984	114,738	76,492				
Current Liabilities	10,455	28,377	66,015				
FINANCIAL RATIOS							
Profitability							
Return on Sales	45%	48%	53%				
Return on Equity	91%	54%	44%				
Return on Investment	77%	50%	43%				
Liquidity							
Current Ratio	84.2	67.7	52.4				
Quick Ratio (Acid Test)	84.2	67.7	52.4				
<u>Safety</u>							
Debt to Equity Ratio	0.2	0.1	0.0				
BREAK-EVEN ANALYSIS							
Break-Even Point (Sales)	474,843	465,952	459,369				
Break-Even Point (%)	27%	22%	16%				

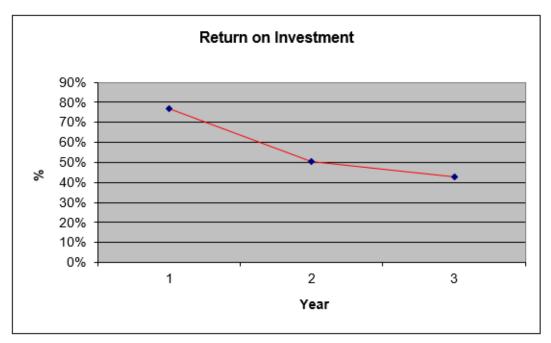
5.11 FINANCIAL PERFORMANCE (GRAPH)

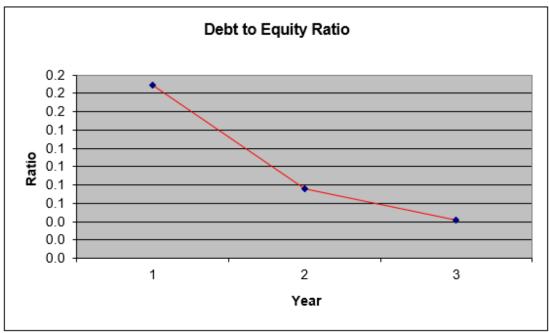












6.0 BUSINESS MODEL CANVAS

Business Mod	el Canvas The Bu	rg		
Key Partners	Key Activities	Value Propositions	Customer Relationshi	Customer Segments
 Beef Supplier Supermarket Partnership Sentai Kitchenware Sdn Bhd 	 Manufacturing patty burger. Preparing burger patty's ingredients. Supplying nutritious frozen burger. Inventory management for burger patty's preparation. 	 Fresh ingredients and high-quality product. Signature recipes & affordable price. Location accessibility. 	 Making Promotion Initiating feedbacks from customer. Providing discount coupon for regular customer. 	 Demographic segmentation Phsychographic segementation Behavioural segmentation Kids Beginners who start Healthy lifestyle.
	Key Resources		Channels	
	 Significants recipes of patty's. Building and equipments of business The burg. Modal, deposit and grant from partnership. 		 Direct Channel Home Delivery and Online platform. 	Cas on Delivery.
Cost Structure			Revenue Streams	
MarketingWages for	ace for rent & utilities g Cost or workers Licensing		Making value andBrokerage fees s	d burger patties. uch as credit card.

7.0 Conclusion

7.0 CONCLUSION

The Burg brings taken full thought to the table for frozen burgers that are helpfully simple to get ready where individuals can undoubtedly preheat it in a microwave and appreciate it however much they need very much like the normal burger they appreciate on regular schedule. Life gets feverish, with gigantic heap of works that should be finished, working guardians that are scarcely endurance in adjusting their work life and children, college understudies battling to make meet closures simultaneously hustling in their review field, these without a doubt give a superior justification for a frozen burger that can be ready in a flicker of an eye to top off their stomachs.

The Burg utilizes the most genuine patty unique recipe from the USA, meat that we are utilizing are 100 percent Halal, butchered by a Malaysian-based cow butchered ranch. The flavors for making the patty utilized in the fixings are imported from India, the USA, and China. The Burg using three different type of segmentation which is demographic, psychographic and behavioural.

The burg believes that the business of ready-to-eat meals is a business of the future where it will be welcomed by consumers that are growing day by day. Quality, distribution methods and affordable sales prices are the key and benchmark to The Burg's success both now and in the future. A business that gets the trust of consumers is a successful business. Consumers' trust and confidence in The Burg products is our target to increase research and development (RND) in order to promise that only the best quality is distributed and purchased by consumers. Hopefully The Burg will be able to become a world brand in the ready-to-eat meals industry standing with existing international brands such as CP (Thailand), Ramly (Malaysia) and so on..

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Elviss, N. C., & Jørgensen, F. (2012). Investigations prompted by the discovery of high levels of Salmonella in fresh herbs in the UK. *Case Studies in Food Safety and Authenticity*, 116–122. https://doi.org/10.1533/9780857096937.2.116