



KLASIK DE' KARAS

PRINCIPLES OF ENTREPRENEURSHIP (ENT 530)

FACULTY & PROGRAMME: FACULTY OF BUSINESS AND MANAGEMENT / BACHELOR OF HEALTH ADMINISTRATION (HONS)

SEMESTER & GROUP: SEMESTER 4 (ENT530S)

PROJECT TITLE: SOCIAL MEDIA PORTFOLIO (KLASIK DE' KARAS)

PREPARED BY:

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PREPARED FOR: MADAM NUR SHAHRULLIZA BINTI MUHAMMAD

ACKNOWLEDGEMENT

To begin, Praise the Most High God above all else because has guided us safely to the end of our voyage by keeping his hand on us at all times and seeing it through to a victorious completion no matter what else happened along the way. However, without the help and direction of a huge number of different people, the success of this endeavour probably wouldn't have been achievable.

To each and every one of them, we would like to extend our most heartfelt appreciation for everything. This refers to our respected lecturer Madam Nur Shahrulliza Binti Muhammad for her continuous guidance, valuable insights, and unwavering support. This report's orientation and material have been greatly influenced by the knowledge and support of our lecturers. We are really appreciative of her mentoring and commitment.

We also want to express our appreciation to all of our team members, Allya Nur Zarifah, Nur Zulaikha and Athirah Amani for their leadership and excellent cooperation in helping to produce this written report. Although it is not possible to mention everyone who has contributed directly or indirectly to this report, we are deeply appreciative of each and every person who has played a part, no matter how small, in its completion.

Last but not least, we hope that all of our efforts while completing this project will be beneficial to our group assignment and to ourselves by committing ourselves fully and taking full responsibility for them.



EXECUTIVE SUMMARY



Klasik De'Karas is an initiatives from us to introduce Malay traditional food for customers. Nowadays, young generation does not care to preserve this food. We therefore combine our efforts to make sure that one of Malaysia's traditions does not vanish over time. Additionally, it might raise people's knowledge of Malaysia's SME sector, which might inspire more people to start their own enterprises.

Along the process to start the business, we have been through many difficulty because we do not have any knowledge regarding running the business through online platform. Due to the fact that the majority of our customers spend more time on Facebook, it has been selected as the main platform to advertise our product. Furthermore, we sell our products across UiTM Puncak Alam in order to accomplish our goal of presenting kuih karas to the millennial generation in addition to serving as a nostalgic experience for the elderly.

This show the reason why we choose to proceed with Malay traditional food as well as we try to keep continue to introduce this traditional food especially to Malaysian.



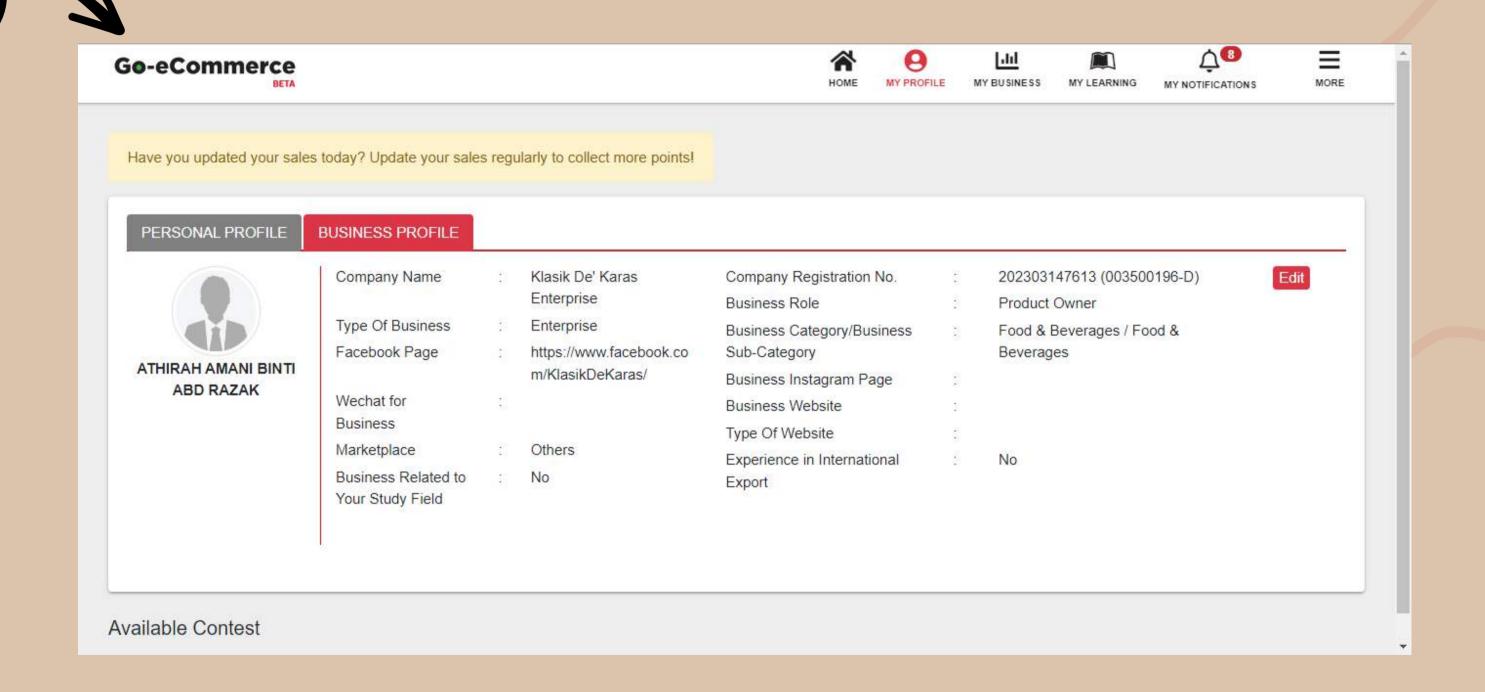


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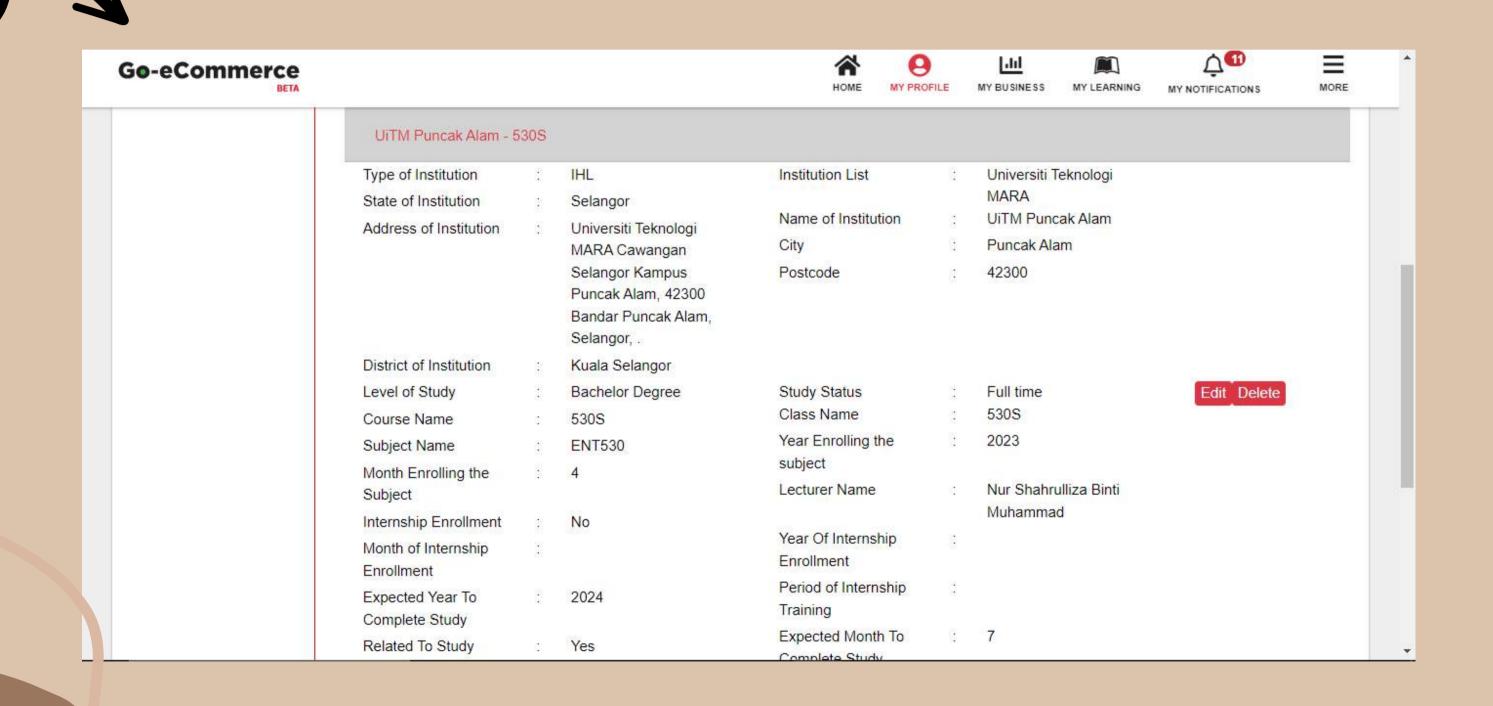
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GO-ECOMMERCE REGISTRATION

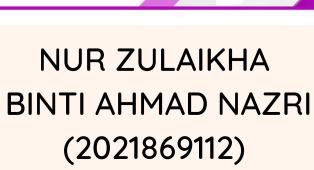


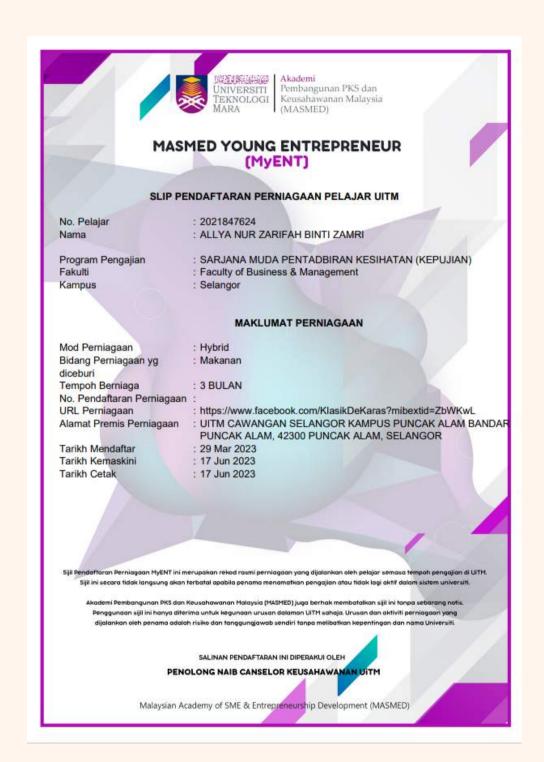
GO-ECOMMERCE REGISTRATION



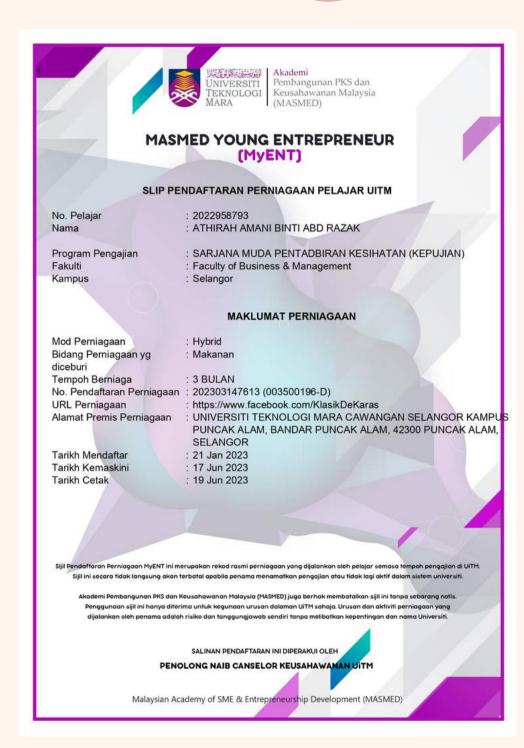
MYENT CERTIFICATE





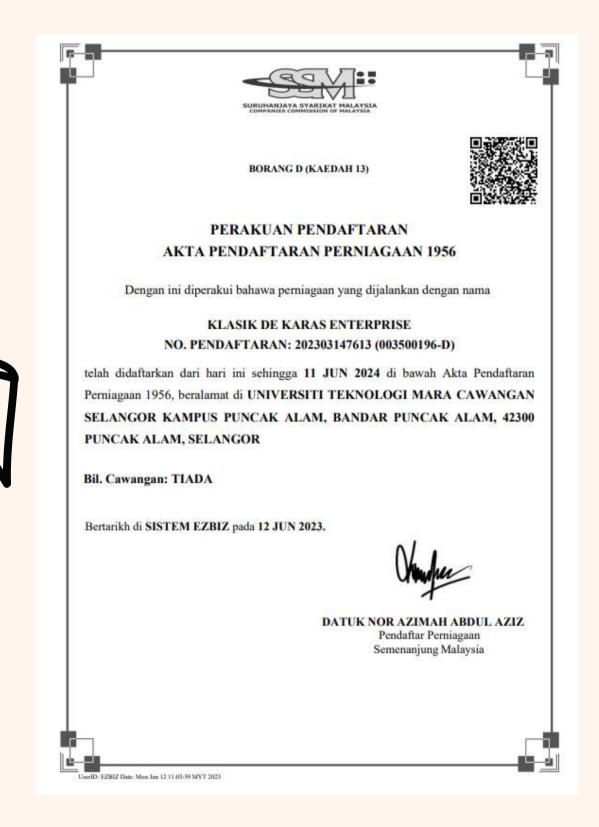


ALLYA NUR ZARIFAH BINTI ZAMRI (2021847624)



ATHIRAH AMANI BINTI ABD RAZAK (2022958793)

SSM REGISTRATION



the certificate of our SSM registration

INTRODUCTION OF BUSINESS





Name of business: Klasik De' Karas

Address of business: Universiti Teknologi Mara (UiTM) Kampus Puncak Alam, 42300 Bandar Puncak Alam, Kuala Selangor, Malaysia

Facebook link: https://www.facebook.com/KlasikDeKaras? mibextid=ZbWKwL





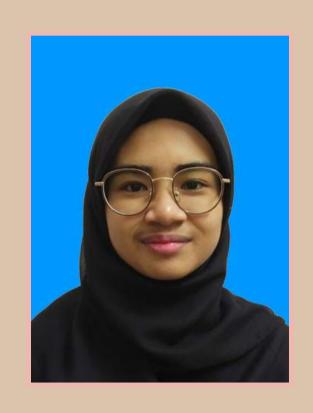


ORGANIZATIONAL CHART





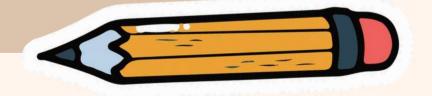
ALLYA NUR ZARIFAH
BINTI ZAMRI
(OWNER)



NUR ZULAIKHA
BINTI AHMAD NAZRI
(WORKER)



ATHIRAH AMANI BINTI ABD RAZAK (WORKER)



VISION AND MISSION

- Introducing traditional food to the current generation so that traditional foods such as Karas are still known to many.
- Promoting traditional Malay food to the national level in particular and the world in general.
- Encouraging people to consume healthier desserts without MSG, sweets and excessive food coloring.
- Develop products from small and medium-sized industries (SMEs) so as to compete with food products from largescale industries.









DESCRIPTION OF PRODUCT

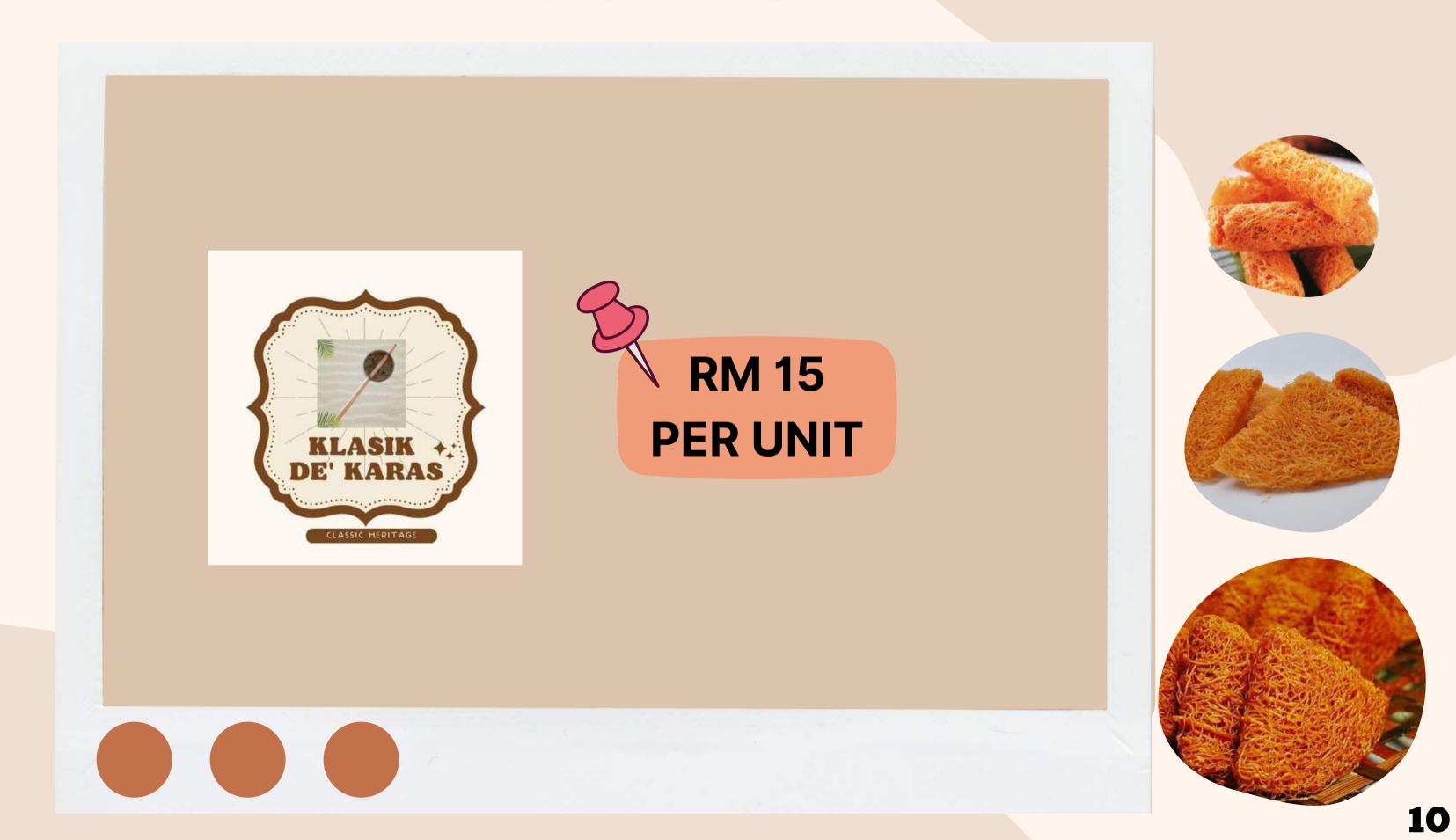
Klasik De' Karas sells tradisional Karas which is authentic from Kedah . It's made from a family heritage recipe. The Karas sold by the Klasik De' Karas is made by the traditional method of using coconut shell molds and Karas is made one by one to preserve the originality of the taste and appearance. Karas is a traditional cake made from rice flour and sugar. It has a fine mesh-like shape like rice noodles but is crunchy and tastes sweet. Karas has a smooth fishnet-like shape that is quite hard and has a sweet and crispy taste. The ingredients used in the manufacture of Karas are free from preservatives and excessive MSG. Karas are produced using a special mold (coconut shell) in hot oil until golden yellow. It is then lifted and folded or rolled up. Karas is packaged in a round transparent food container. There are approximately 40-42 pieces of Karas in it. It is ideal to eat during tea and a cup of hot coffee no matter morning or evening.





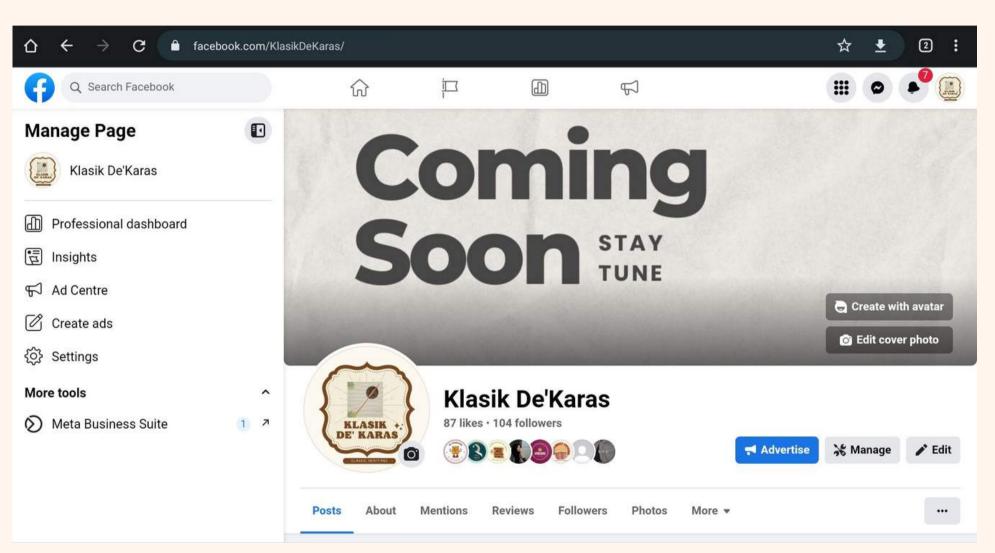


PRICE LIST

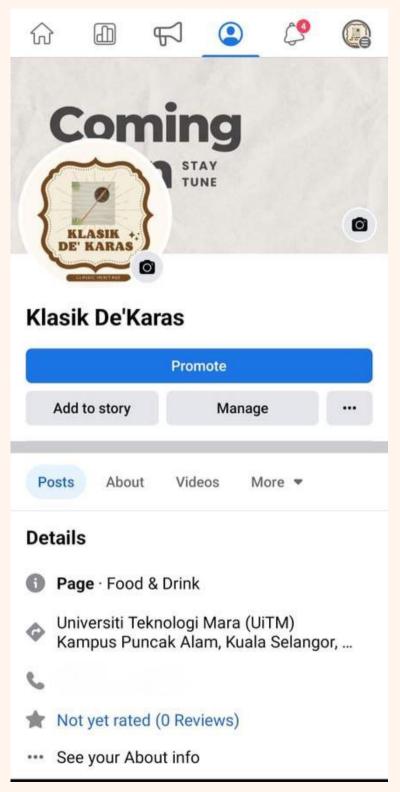




FACEBOOK PAGE



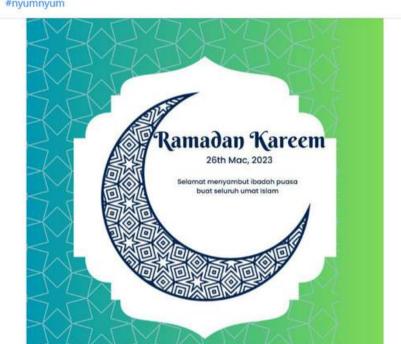






TEASER













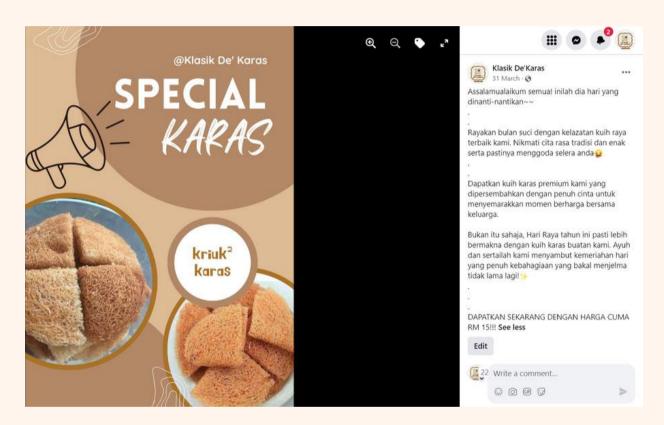




2 hari lagi Jangan lupa on notification















Perlukan snek yang cepat untuk memuaskan keinginan anda apabila lapar dimalam hari? Atau bosan tengok bola tanpa apa-apa kudapan yang enak? Kuih Karas ada di sini untuk menyelamatkan andaa! Dibuat dengan penuh kasih sayang,rapi dan teliti~~ snek tradisional Malaysia ini rangup, sangat rangup dan sungguh lazat.

#KuihKaras #QuickSnack #MalaysianHeritage







Jika anda penggemar snek yang rangup dan sedap, Kuih Karas adalah jawapannya~~ anda WAJIB cuba! Diperbuat daripada bahan-bahan ringkas seperti tepung beras dan santan, ia adalah makanan ringan tradisional Malaysia yang tidak semua orang mahir untuk membuatnya. Ianya klasik, ianya menyeronokkan Bersama kuih karas kami

#CrispySnacks #MalaysiaDelight







Ingin menambahkan sedikit keseronokan pada masa snek anda? Dapatkan sebalang Kuih Karas snek yang rangup dan pasti memberi ketagihan yang membuatkan anda kembali untuk mendapatkan lebih banyak lagi produk ini daripada kami. #KuihKaras #AddictiveSnacks
#MalaysiaTaste









O19-4036177

COD ONLY



Klasik De'Karas

4d · 🚱

Perlukan snek yang cepat untuk memuaskan keinginan anda apabila lapar dimalam hari? Tengah buat assignment perut bergendang pula~~ Atau bosan tengok bola tanpa apa-apa kudapan yang sedap? Jeng jeng jeng ~ Kuih Karas ada di sini untuk menyelamatkan andaa! Dibuat dengan penuh kasih sayang,rapi dan teliti~~ snek tradisional Malaysia ini rangup, sangat rangup dan sungguh lazat.







Klasik De'Karas

2d · 🚱

Jika anda penggemar snek yang rangup dan sedap, Kuih Karas adalah jawapannya~~ anda WAJIB cuba! Diperbuat daripada bahan-bahan ringkas seperti tepung beras dan santan, ia adalah makanan ringan tradisional Malaysia yang tidak semua orang mahir untuk membuatnya. Ianya klasik, ianya menyeronokkan Bersama kuih karas kami

#CrispySnacks #MalaysiaDelight







Klasik De'Karas

2d · 😢

Jika anda penggemar snek yang rangup dan sedap, Kuih Karas adalah jawapannya~~ anda WAJIB cuba! Diperbuat daripada bahan-bahan ringkas seperti tepung beras dan santan, ia adalah makanan ringan tradisional Malaysia yang tidak semua orang mahir untuk membuatnya. Ianya klasik, ianya menyeronokkan Bersama kuih karas kami

#CrispySnacks #MalaysiaDelight







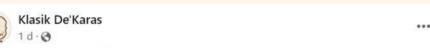
Klasik De'Karas

1d · 🔞

Jika anda penggemar snek yang rangup dan sedap, memang tak silap lagi, korang berada di tempat yang paling tepat untuk penuhi kegemaran korang tu. Kuih Karas jawapannya~~ anda WAJIB cuba! Diperbuat daripada bahan-bahan ringkas seperti tepung beras dan santan, ia adalah makanan ringan tradisional Malaysia yang tidak semua orang mahir untuk membuatnya. Ianya klasik, ianya menyeronokkan bersama kuih karas kami.







Perhatian Perhatian 🚷 🚷

Beri laluan anda, Kuih karas klasik nak mencelah!!! Resepi turun temurun. Dibuat dengan kaedah tradisional yang menggamit nostalgia zaman kanak-kanak kita. Dapatkan segera sementara stok masih ada. Stok terhad !!!!!
Pm kami sekarang untuk order 48 48



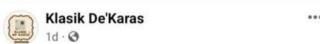
11



Kuih karas kitorang sangat rangup ye. Dijamin, pasti dan diyakini. Hehehe~~ tambah pula rasa 'addictive' yang anda tidak boleh tolak! Diperbuat daripada tepung beras dan santan, hidangan berwarna perang keemasan ini sesuai untuk sebarang majlis dan walau untuk duduk-duduk sahaja sambal layan Netflix. Jom cuba sekarang dan rasai rasa yang penuh kenikmatan dengan setiap gigitan. whatsapp kitorang cepat sementara stok masih ada~~



12



Kuih karas kitorang sangat rangup ye. Dijamin, pasti dan diyakini. Hehehe~ tambah pula rasa 'addictive' yang anda tidak boleh tolak! Diperbuat daripada tepung beras dan santan, hidangan berwarna perang keemasan ini sesuai untuk sebarang majlis dan walau untuk duduk-duduk sahaja sambal layan Netflix. Jom cuba sekarang dan rasai rasa yang penuh kenikmatan dengan setiap gigitan. whatsapp kitorang cepat sementara stok masih ada~~



13



Klasik De'Karas

1d - 3

Kuih karas kitorang sangat rangup ye. Dijamin, pasti dan diyakini. Hehehe~~ tambah pula rasa 'addictive' yang anda tidak boleh tolak! Diperbuat daripada tepung beras dan santan, hidangan berwarna perang keemasan ini sesuai untuk sebarang majlis dan walau untuk duduk-duduk sahaja sambal layan Netflix. Jom cuba sekarang dan rasai rasa yang penuh kenikmatan dengan setiap gigitan. whatsapp kitorang cepat sementara stok masih ada~~



14



Klasik De'Karas

15h · 🔞

Nanti balik raya haji kalau nak kena menghadap 'jammed' tu jangan lupa beli kuih karas dengan kitorang. Sambal-sambil tu dapatlah perjalanan rasa yang rangup dan lazat juga dengan Kuih Karas istimewa kami~~ daripada setiap gigitan sampai tak perasan dah habis sebalang? Hehehe lanya adalah snek Malaysia terbaik yang akan membangkitkan selera anda dan membuat anda senyum riang~!



15



Klasik De'Karas

9h · 🔞

WEHH SHILAA! Tengah cari snek untuk kudap-kudap dekat kolej ke tu? Jangan tengok jauh daripada Kuih Karas kitorang ni. dijamin makanan klasik Malaysia yang sesuai untuk korang weh! Jom dapatkan cepat!! Stok tak banyak weh!! jom WhatsApp laju-laju



16





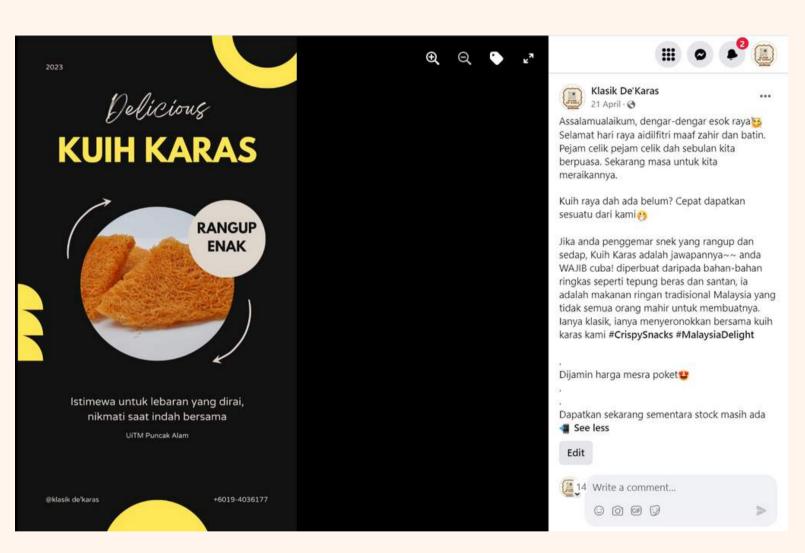




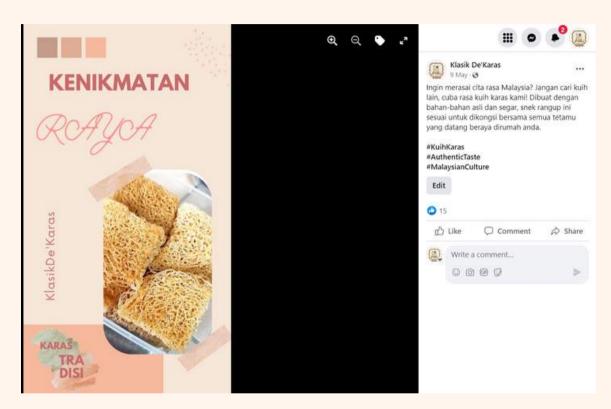


"Nak, mak teringin karas"

@KlasikDe'Karas

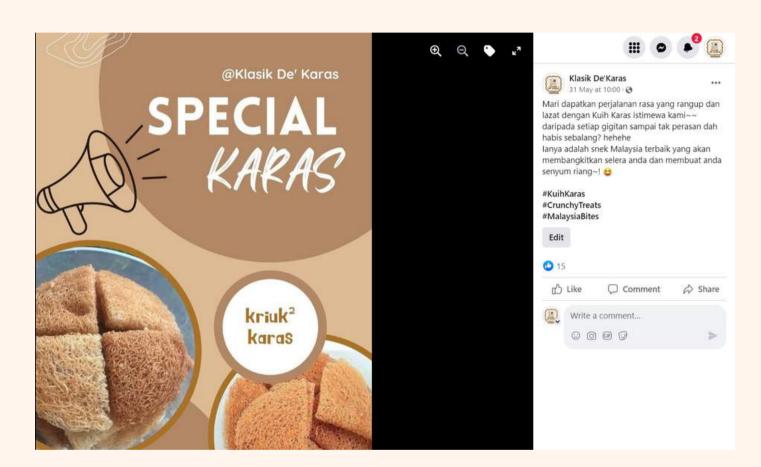


















Hi semua, jom manjakan diri anda dengan keseronokan yang menyelerakan dengan Kuih Karas~ 😅 makanan ringan tradisional Malaysia yang akan memberi kepuasan untuk "craving" anda dengan cara yang paling lazat. 😏

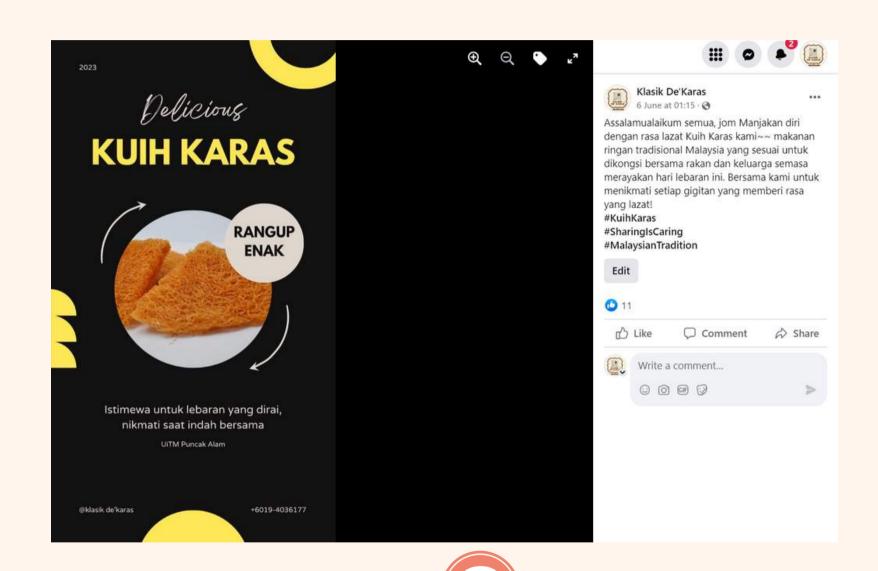
#KuihKaras #PerisaMalaysia













Klasik De'Karas

Assalamualaikum semua, jom Manjakan diri dengan rasa lazat Kuih Karas kami~~ makanan ringan tradisional Malaysia yang sesuai untuk dikongsi bersama rakan dan keluarga semasa merayakan hari lebaran ini. Bersama kami untuk menikmati setiap gigitan yang memberi rasa yang lazat!

- #KuihKaras
- #SharingIsCaring
- #MalaysianTradition





lebih jauh daripada Kuih Karas – sebuah hidangan klasik Malaysia yang sesuai untuk memenuhi selera anda!! Jom dapatkan segera!!!

#KuihKaras #CrunchyFlavors #MalaysianSnacks



Klasik De'Karas Klasik I

Mari dapatkan perjalanan rasa yang rangup dan lazat dengan Kuih Karas istimewa kami~~ daripada setiap gigitan sampai tak perasan dah habis sebalang? hehehe lanya adalah snek Malaysia terbaik yang akan membangkitkan selera anda dan membuat anda senyum riang~! 8

#KuihKaras #CrunchyTreats #MalaysiaBites



Klasik I

Klasik De'Karas

Kuih karas rangup dan rasa 'addictive' yang anda tidak boleh tolak! Diperbuat daripada tepung beras dan santan, hidangan berwarna perang keemasan ini sesuai untuk sebarang majlis. Jom cuba sekarang dan rasai rasa yang penuh kenikmatan dengan setiap gigitan. 3

#KuihKaras #MalaysianSnacks #CrispyDelight









Klasik De'Karas

3 h ·

Mari dapatkan perjalanan rasa yang rangup dan lazat dengan Kuih Karas istimewa kami~~ daripada setiap gigitan sampai tak perasan dah habis sebalang? hehehe lanya adalah snek Malaysia terbaik yang akan membangkitkan selera anda dan membuat anda senyum riang~!

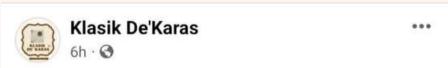
#KuihKaras

#CrunchyTreats

#MalaysiaBites



15



Ingin merasai cita rasa Malaysia? Jangan cari kuih lain, cuba rasa kuih karas kami! Dibuat dengan bahan-bahan asli dan segar, snek rangup ini sesuai untuk dikongsi bersama semua tetamu yang datang beraya dirumah anda.

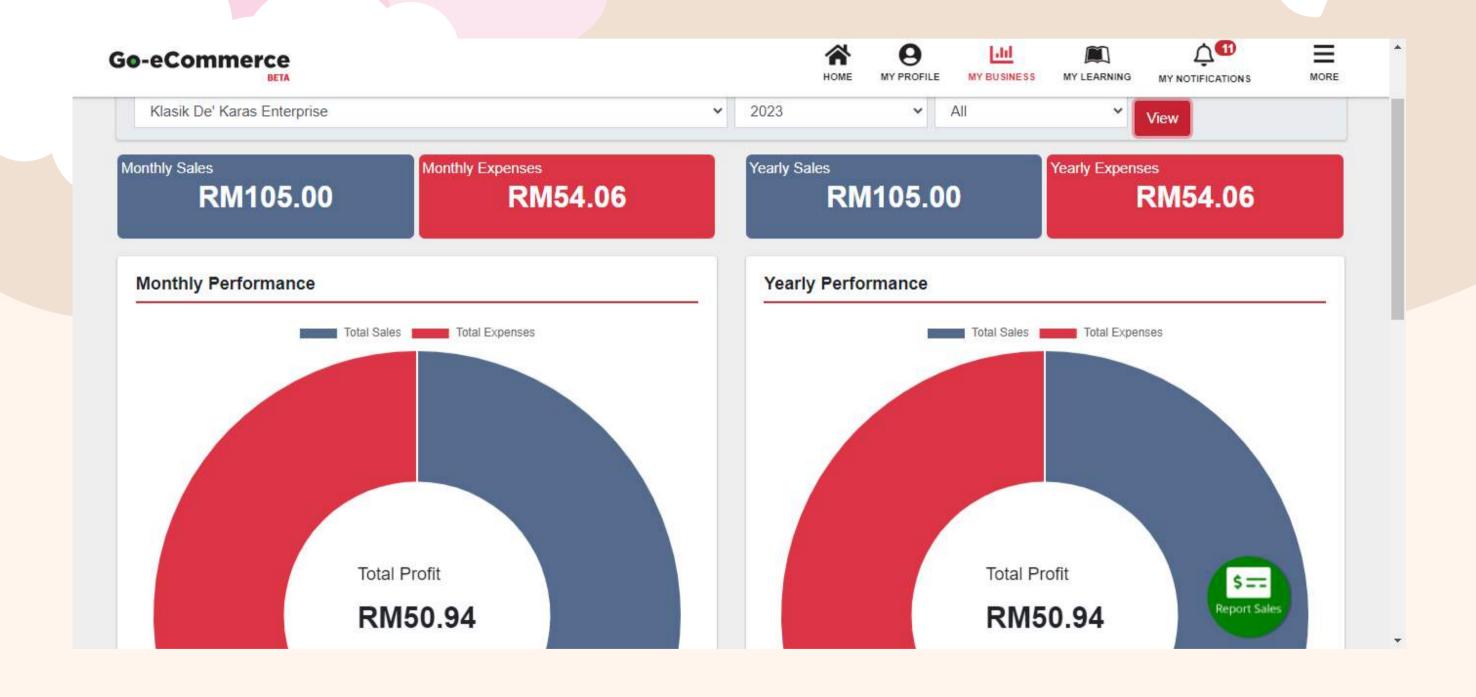
#KuihKaras #AuthenticTaste #MalaysianCulture



14

16

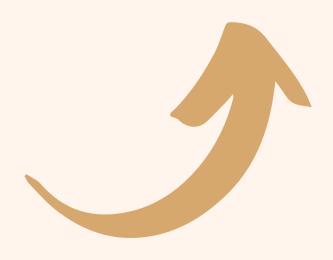
SALES REPORT



SALES REPORT

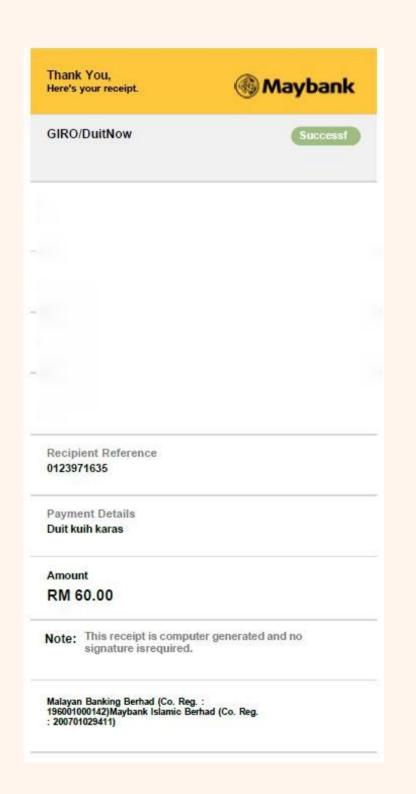
Go-eCommerce

Business Name	Date	Туре	Marketplace(i f any)	Others Marketplace (if any)	Total Sales (RM)	Expenses Category	Expenses Subcategory	Total Expenses (RM)	Descriptions	Create d At
Klasik De' Karas Enterprise	02/04/2 023	online	Social Media		60				kuih karas first customer	18/06/2 023
Klasik De' Karas Enterprise	16/03/2 023	online	Social Media		45				customer kuih karas	18/06/2 023
Klasik De' Karas Enterprise	29/04/2 023	expen ses				Travel	Ticket	54.06	bus ticket	20/06/2 023

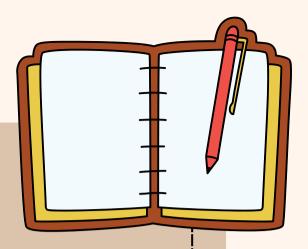


PROOF OF PURCHASE





Conclusion



In conclusion, we do really hope that Klasik De'Karas will have its own customers that can continue to preserve this Malay traditional food. Moreover, through this online business it can encourage more people to participate in doing business as well as increase the number of entrepreneur due to easy access to gain knowledge for managing business. Moreover, we students receive invaluable experience running an online business, which involves numerous challenges and lessons learned along the way. Despite the fact that we have just recently launched a small business and despite how busy we are as students, we manage to promote our products on Facebook through both hard and soft sell. As a result, our business grows and we succeed in our mission to spread recognition of traditional Malay food.

