

# FACULTY OF BUSINESS AND MANAGEMENT BACHELOR'S IN OFFICE SYSTEMS MANAGEMENT (HONS.)

# PRINCIPLES OF ENTREPERNEURSHIP (ENT530)

SOCIAL MEDIA

#### PREPARED BY:

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### **GROUP:**

530I

### PREPARED FOR:

MADAM NORFAZLINA BINTI GHAZALI

### SUBMISSION DATE:

14<sup>th</sup> JULY 2023

#### ACKNOWLEDGEMENT

Alhamdulillah, first and foremost, we would like to express our gratitude and thanks to Allah SWT for His blessings, which allowed us to complete our group project assignment as one of requirements for course work evaluation for the code ENT530. We would not have made it this far without His help. All the time we spent exploring for solutions and trying to justify logical indications would have been beneficial.

Next, we would like to express our sincere gratitude towards Madam Norfazlina binti Ghazali, our lecturer in Principles of Entrepreneurship (ENT530), for this opportunity to venture into this new experience, and for the knowledge that we are able to gain from this project. We are so grateful for her guidance, full of motivation and knowledge, throughout the process of completing this project. We are able to comprehend the task better and present the concept more effectively and efficiently with her direction and assistance.

Besides, thanks to the group members, `Izzati Najihah, and Nur Adleen Shahzleen, who have stuck together and worked hard to produce a good assignment with all their effort and responsibility. Without the participation and cooperation of group members, this group assignment cannot be done. All the effort and time given in terms of ideas and discussions is greatly appreciated. Finally, we would want to express our gratitude to everyone who participated in this assignment, whether directly or indirectly. We value and respect the hard effort and initiative that each person showed in this report in order for us to successfully complete this task.

#### EXECUTIVE SUMMARY

Nasi Delight is a dynamic and innovative food business specializing in the production and distribution of delicious Nasi Briyani chicken and lamb dishes. Our company is dedicated to delivering exceptional culinary experiences to our customers through the mastery of traditional flavors and modern cooking techniques.

At Nasi Delight, we take great pride in serving authentic Nasi Briyani dishes made with premium quality ingredients and aromatic spices. Each plate of Nasi Briyani is meticulously prepared to perfection, ensuring a delightful blend of taste and tenderness. We strive to offer our customers a memorable dining experience that celebrates the rich heritage of Nasi Briyani cuisine.

Our primary target market includes individuals, families, and food enthusiasts who appreciate the unique flavors of Nasi Briyani. We cater to busy professionals, students, and families who seek convenience without compromising on taste and quality. Our Nasi Briyani dishes are designed to satisfy the cravings of those looking for a fulfilling meal bursting with aromatic spices and succulent chicken or lamb.

Nasi Delight is dedicated to becoming the go-to destination for authentic and mouthwatering Nasi Briyani chicken and lamb dishes. We are committed to upholding the highest standards of quality, taste, and customer satisfaction. By using premium ingredients and mastering traditional cooking techniques, we ensure that each dish is a true representation of the flavors and essence of Nasi Briyani.

With our unique value proposition, competitive advantage, and targeted growth strategies, we are poised to carve a prominent place in the market and establish ourselves as a leader in the Nasi Briyani culinary industry. We plan to leverage technology to enhance convenience for our customers through online ordering options to expand our reach. By nurturing strong customer relationships and continuously improving our offerings, we aim to create a loyal customer base that recognizes and appreciates the exceptional dining experience Nasi Delight provides.

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# 1. GO-ECOMMERCE REGISTRATION

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Go-eComme			К		MY LEARNING		MORE	
	Personal Information							
	Name	'IZZATI NAJIHAH BINTI MOHD AKAR	Phone/Mobile Home Address					Edit
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	Personal Facebook		Special Need Required	No				
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	UiTM Puncak Alam - ENT530-I Type of Institution	IHL	Institution List Name of Institution	Universiti Teknolo UiTM Puncak Ala				
	State of Institution	Selangor		Puncak Alam				
	State of Institution Address of Institution	Selangor Universiti Teknologi MARA Cawangan Selangor Kampus Puncak Alam, 42300 Bandar Puncak Alam, Selangor, .	City Postcode					
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	Personal Information								
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	Email Address		Postcode						
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	Personal Facebook		Special Need Required		No				
	Gender	Female							
	Marital Status	Single							
	Institution Information								Add New
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	Type of Institution	IHL	Institution List		Universiti Teknolo				
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#### **MYENT CERTIFICATES**





Akademi Pembangunan PKS dan Keusahawanan Malaysia (MASMED)

# MASMED YOUNG ENTREPRENEUR (MyENT)

#### SLIP PENDAFTARAN PERNIAGAAN PELAJAR UITM

No. Pelajar	: 2022699902
Nama	: NUR ADLEEN SHAZLEEN BINTI ADNAN
Program Pengajian	: SARJANA MUDA PENGURUSAN SISTEM PEJABAT (KEPUJIAN)
Fakulti	: Faculty of Business & Management
Kampus	: Selangor

#### MAKLUMAT PERNIAGAAN

Mod Perniagaan	: Hybrid
Bidang Perniagaan yg	: Makanan
diceburi	
Tempoh Berniaga	
No. Pendaftaran Perniagaan	:
URL Perniagaan	: https://www.facebook.com/profile.php?id=100092365098778&mibextid=L
	QJ4d
Alamat P <mark>remis Perniagaan</mark>	
Tarikh Mendaftar	: 13 Jul 2023
Tarikh Kemaskini	
Tarikh Cetak	: 13 Jul 2023

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SALINAN PENDAFTARAN INI DIPERAKUI OLEH

PENOLONG NAIB CANSELOR KEUSAHAWANAN UITM

Malaysian Academy of SME & Entrepreneurship Development (MASMED)

# SSM REGISTRATION CERTIFICATE

# INTRODUCTION OF BUSINESS

## INTRODUCTION OF BUSINESS



TERMS	DESCRIPTIONS
Name of Business	NASI DELIGHT
Business Address	
Active E-mail	
Form of Business	Partnership
Telephone Number	
Date of Registration	12 Jun 2023
Company Registered	Go-Ecommerce
	MyEnt
	SSM Registration as partnership
Main Activities	Food
Facebook Link	https://www.facebook.com/people/Nasi-
	Delight/100092365098778/?mibextid=LQQJ4d
Name of Bank	Bank Islam
Bank Account Number	03125284320123

#### **Organization Chart**



#### **Vision & Mission**

#### /ision

• We strive to become the go-to destination for nasi briyani enthusiasts, offering a wide variety of flavorful options and ensuring customer satisfaction with every order.

#### Mission

 Our mission is to bring the rich and aromatic flavors of nasi briyani to customers across the online platform, offering a seamless and enjoyable ordering process. We are committed to delivering high-quality and freshly prepared nasi briyani, made with the finest ingredients and authentic recipes.

#### **Description of products**



Our nasi briyani is a culinary masterpiece that combines fragrant basmati rice, aromatic spices, and tenderly cooked meat. Each mouthful of our nasi briyani is a harmonious blend of flavors, textures, and aromas that transports you to the heart of traditional South Asian cuisine. At the core of our nasi briyani is the premium basmati rice, known for its long grains and distinct aroma. We carefully select and prepare the rice to achieve the perfect balance of tenderness and fluffiness, ensuring a delightful dining experience with every bite.

To infuse our nasi briyani with its signature flavor, we meticulously blend and freshly grind a unique combination of aromatic spices. These spices, including cardamom, cloves, pepper, and star anise, are masterfully blended to create a robust and tantalizing taste profile that sets our nasi briyani apart. Our nasi briyani comes in a variety of options to cater to different preferences. For meat lovers, we offer succulent and tender cuts of chicken and lamb, marinated in a blend of spices and slow cooked to perfection.

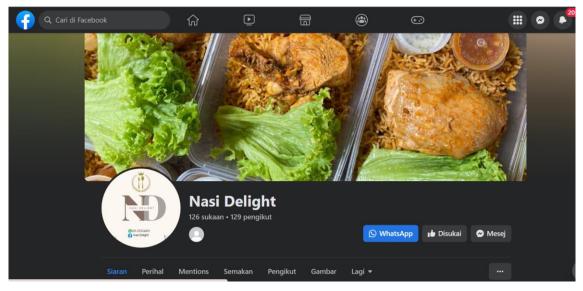
To complement the nasi briyani, we offer a selection of delectable accompaniments. These may include fragrant raita, a cooling yogurt-based condiment with a hint of mint, and tangy pickles that add a delightful contrast of flavors. Our goal is to provide a complete and satisfying meal that leaves our customers craving for more. At every step of the preparation process, we prioritize quality, authenticity, and attention to detail. Whether you are looking to indulge in a flavorful meal for lunch, dinner, or a special occasion, our nasi briyani promises to deliver a memorable and satisfying experience. Experience the essence of South Asian cuisine with our exceptional nasi briyani that brings together the perfect harmony of flavors, spices, and quality ingredients.

# PRODUCTPRICE LISTBriyani Ayam BekasRM10Briyani Ayam TalamRM70Briyani Kambing TalamRM90

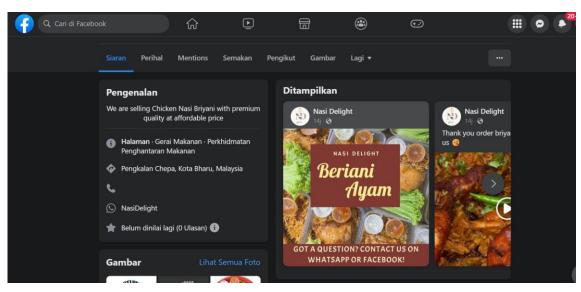
#### PRICE LIST

#### **FACEBOOK POSTING (FB)**

#### **Facebook Page**

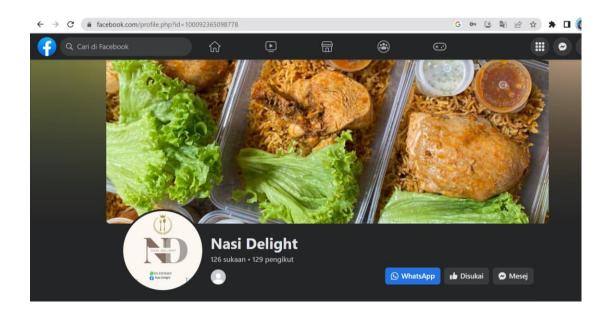


Nasi Delight Facebook Page was created on 8th May 2023



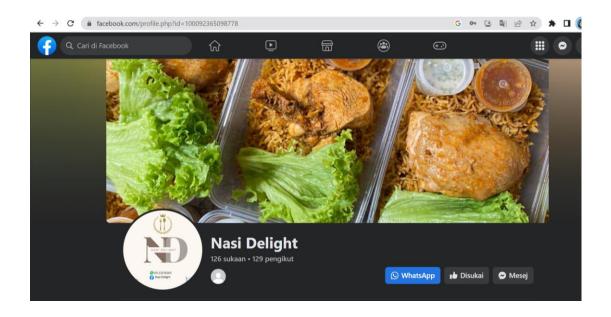
**Business Information** 

### Custom URL Facebook (FB) page



FB Pages URL:

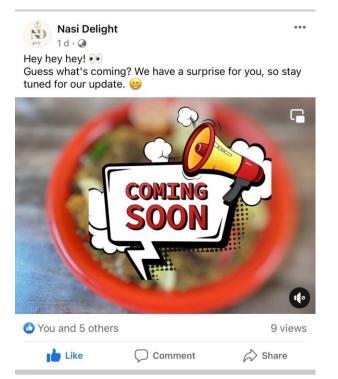
https://www.facebook.com/profile.php?id=100092365098778&mibextid=LQQJ4d



Total likes on Facebook page

# Facebook Post – Teaser

#### Teaser 1





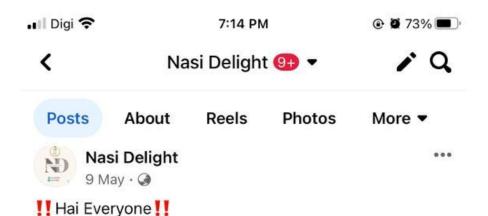
Teaser 2

#### Teaser 3



#### Facebook Post – Hard Sell

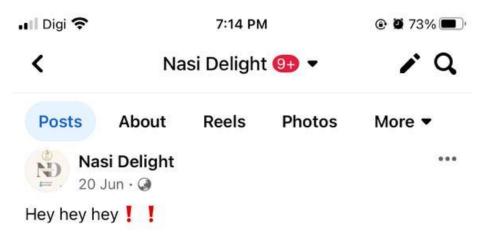
Hard Sell 1



We are here to introduce our new food to all of you to Indulge in the rich and aromatic flavors of our signature Beriani Ayam, meticulously crafted with premium quality basmati rice, succulent chicken pieces, and a blend of fragrant spices and herbs that will tantalize your taste buds and leave you craving for more. Whether you're looking for a satisfying meal to share with family and friends or a quick and delicious lunch option, our Beriani Ayam is the perfect choice that will transport you to the bustling streets of Malaysia with every bite. Don't miss out on this exquisite culinary experience and order now to savor the taste of tradition in every mouthful!

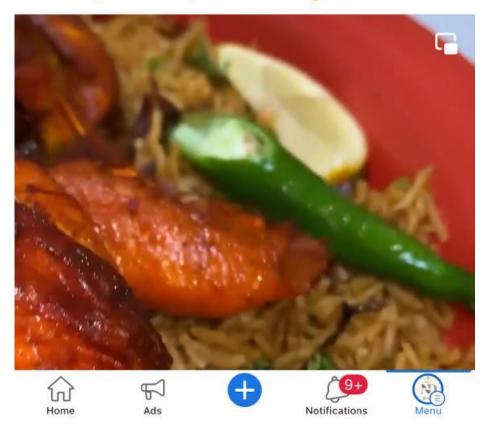
So what are you guys waiting for? Lets grab now !

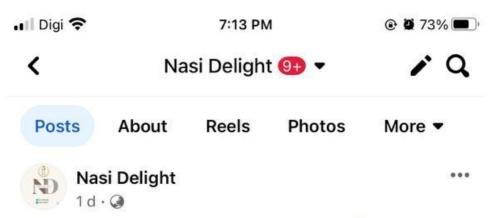




We would like to tell you to discover the ultimate harmony of tender, succulent chicken and fragrant basmati rice in our signature chicken biryani, where each grain is infused with a medley of aromatic spices that dance upon your palate, creating a symphony of flavors that will transport you to the heart of culinary paradise.

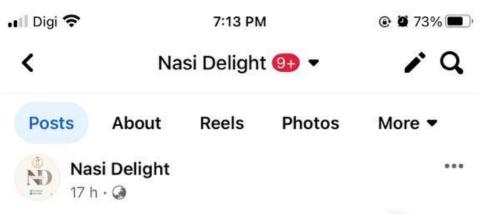
Dont forget to message me to order 🥶



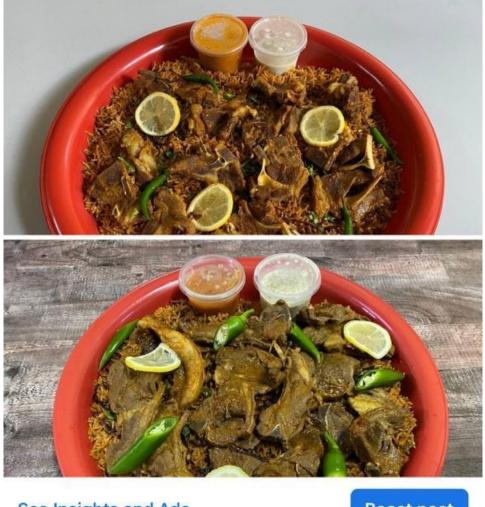


Here are the reviews from our customers 😂 Jadi apa tunggu lagi...Order sekarang di nombor telefon





Here it is our new menu: Briyani talam kambing !! So what are you guys waiting for? Lets order from us at



# See Insights and Ads

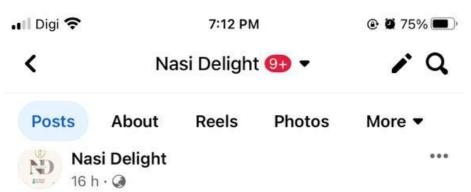
F

Ads







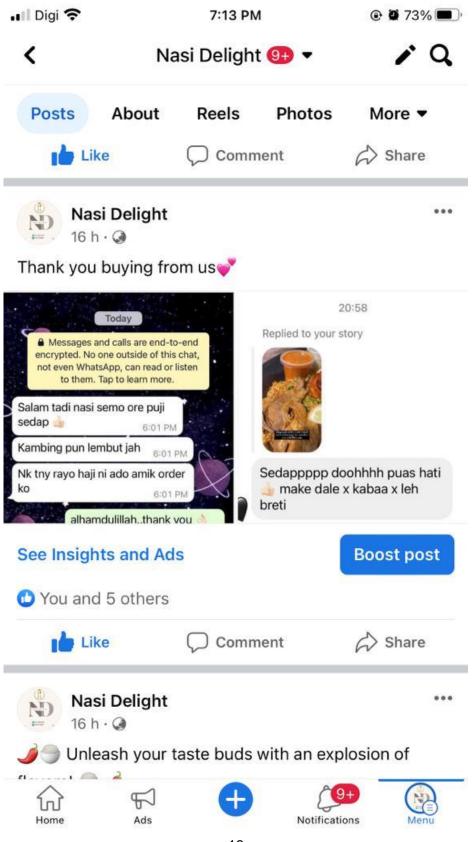


Don't forget that we still have nasi briyani ayam bekas RM10. So what are you guys waiting for? Lets order from us now at

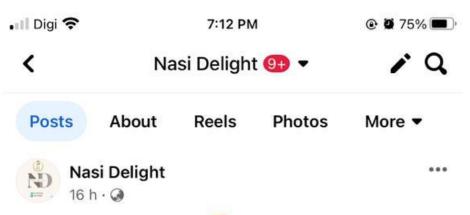


#### Facebook Post – Soft Sell

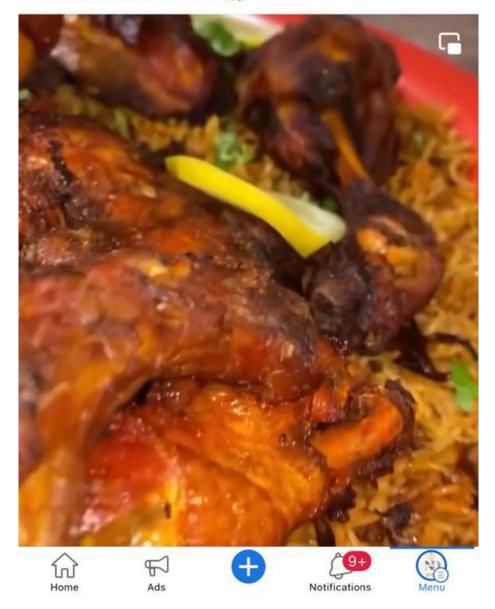
Soft Sell 1



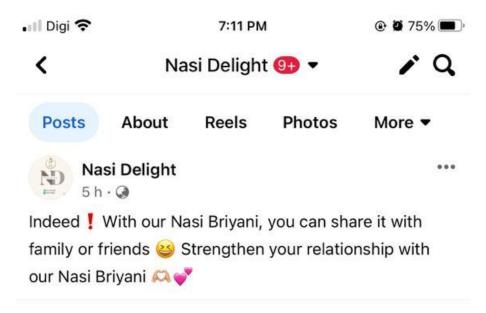




Thank you order from us 🥰











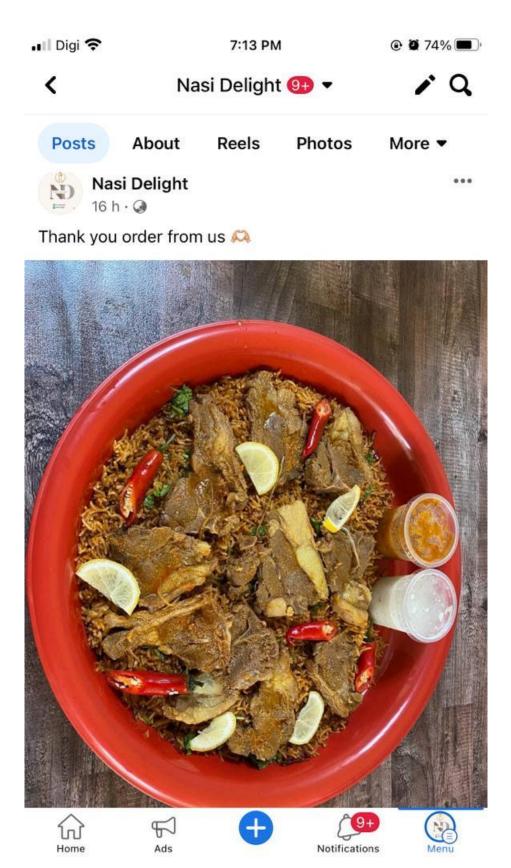
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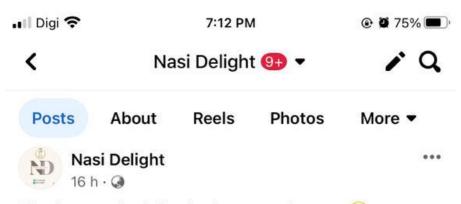
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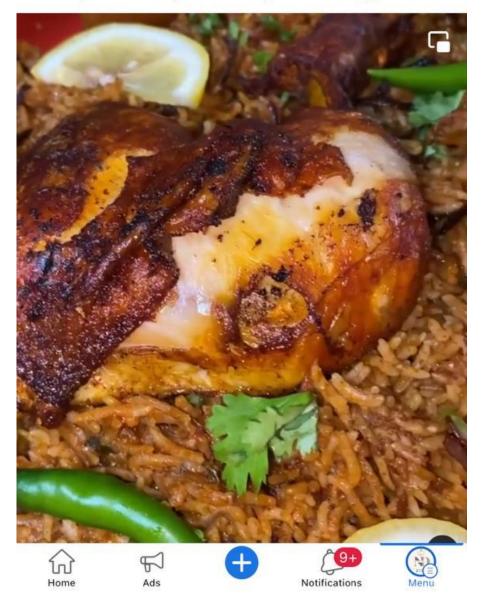




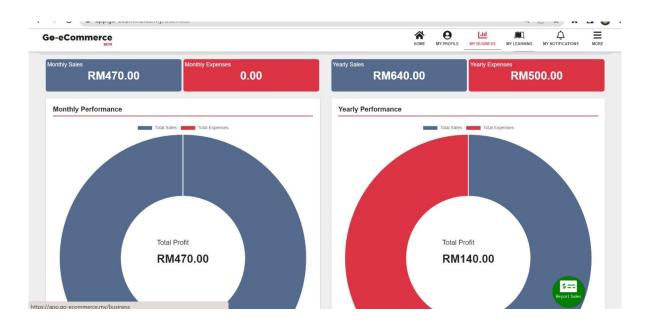




Thank you order briyani talam ayam from us 🨘



#### SALES REPORT



Business Name	Date	Туре	Marketplac e(if any)	Others Marketplace (if any)	Total Sales (RM)	Expenses Category	Expenses Subcategory	Total Expenses (RM)	Descriptions	Creat ed At
Nasi Delight	12/07/ 2023		Social Media		10				FAZREEN - PAID ONLINE - BERIANI BEKAS	12/07/ 2023
Nasi Delight		expe nses				Production	Others	500		12/07/ 2023
Nasi Delight	22/06/ 2023		Social Media		70				HIDAYAH - FIREND - PAID ONLINE - BERIYANI TALAM AYAM	13/07/ 2023
Nasi Delight	22/06/ 2023	onlin e	Social Media		30				SHASHA - FRIEND - PAID ONLINE - BERIYANI BEKAS (X3)	13/07/ 2023
Nasi Delight	24/06/ 2023	offlin e			70				SHAHIRA - RELATIVE - PAID IN CASH - BERIAYANI TALAM AYAM	13/07/ 2023
Nasi Delight	13/07/2023		Social Media		90				MUHRIZ - FRIEND - PAID ONLINE - BRIYANI TALAM KAMBING	13/07/ 2023
Nasi Delight	13/07/ 2023	offlin e			90				AIN - FRIEND - PAID IN CASH - BRIYANI TALAM KAMBING	13/07/2023
Nasi Delight	13/07/ 2023	offlin e			90				SALMAN - RELATIVE - PAID IN CASH - BRIYANI TALAM KAMBING	13/07/ 2023
Nasi Delight	13/07/ 2023		Social Media		50				NORI - RELATIVE - PAID ONLINE - BRIYANI AYAM (X5)	13/07/ 2023
Nasi Delight	11/07/2023	offlin e			70				MIKA - RELATIVE - PAID IN CASH - BRIYANI TALAM AYAM	13/07/ 2023
Nasi Delight	08/07/2023		Social Media		70				SURIANI - RELATIVE - PAID ONLINE - BRIYANI TALAM AYAM	13/07/2023

#### CONCLUSION

In conclusion, the development of internet marketplaces has fundamentally changed how we buy and sell food. Online food sales provide several benefits for both customers and businesses. It offers accessibility and convenience by letting clients order their preferred meals from the comfort of their homes. However, there are other difficulties that firms must deal with when selling food online. To guarantee consumer pleasure and prevent any health hazards, it is vital to uphold food safety and quality requirements during packaging and delivery. To ensure the integrity and freshness of their products, businesses must make substantial investments in their packaging and transportation methods. Additionally, there are a tonne of potential for businesses to grow their consumer base and reach through the sale of food online. However, it necessitates close attention to food quality, packaging, and delivery, as well as successful marketing and branding efforts. In the modern digital era, selling food online with the appropriate strategy may be a rewarding business.