

FUNDAMENTALS OF ENTREPRENEURSHIP (300)
CASE STUDY

NEMESIS Sdn Bhd CATERINGS

PREPARED BY,

FACULTY & PROGRAMME: FACULTY OF SCIENCE ADMINISTRATION AND

POLICY STUDIES

SEMESTER

:SEMESTER 4

PROJECT TITLE

:NEMESIS Sdn Bhd

GROUP MEMBERS

NAME	STUDENT ID
1.EIKA NURMALINA B JUMAT	2016722221
2.DYG NURABIAH B ABG ARMIA	2016956025
3.NUR FARAHIN B JAMEL	2016510083
4.NURUL AMIRAH B JAMIL	2016761119
5.AMANINA KHAIRUNNISA B AHMAD	2016394087
ZAIDI	* ,

PREPARED FOR:

SITI MARDINAH BT ABDULLAH HAJI ABDUL HAMID

SUBMISSION DATE: 29 OCTOBER 2018

TABLE OF CONTENT

ITEM	CONTENT
1	INTRODUCTION
2	COMPANY INFORMATION :
	i. BACKGROUND OF COMPANY
	ii. PRODUCTION/SERVICES
	iii. BUSINESS,MARKETING,OPERATIONAL STRATEGY
	iv. FINANCIAL ACHIEVEMENTS
3	ISSUE/PROBLEM IDENTIFICATION
4	COMPANY ANALYSIS
5	CONCLUSION AND RECOMMENDATION
6	REFERENCES
7	APPENDICES

EXECUTIVE SUMMARY





NEMESIS Sdn Bhd was established at UITM SAMARAHAN KAMPUS 1 & 2. This is due to the students demand and strategic as it is located in the area of college and students hostel. NEMESIS Sdn Bhd provide services of caterings and selling foods and drinks. The major problem that faced by NEMESIS Sdn Bhd is they must have the tender or else they cannot open the business. They also have to register for FFO license or else they cannot apply for any tenders. This is the problem that will faced for all company and their will provide their own solution to avoid this problem. NEMESIS Sdn Bhd will fulfill all requirement and give a very good quality in term of food and services.

1. INTRODUCTION

The essential and necessities of an entrepreneur is not something that is scaled at an any level. Being a entrepreneur requires maximum effort and lots of sacrifice that must be made in order to achieve the goal the entrepreneur has been longing for. As said by Albert Shapiro, an author who write books about entrepreneurship, entrepreneurs take initiative, accept risk of failure and have a internal locus of control.

My team and I had conducted a case study to understand more about the entrepreneurial scope as an option to work in the future. A better understanding of the entrepreneurial scope will give us heads up in selecting the type of business that my team and I would favour most.

Main reason why my team and I have decided to conduct the case study on food industry is, we think business in food has the large scope where entrepreneur can gain more income it is because food is one basic need of human being plus it attract most of people attention. Since everybody love to eat, so why not?

It is very simple, make customer find us, get the tenders sell the best food with good services, make the customers happy and earn the money. The reason why NEMESIS Sdn Bhd decided to form it because they want to overcome that problem at UITM Campus 1 that had limited places for student to enjoy their meal everyday.

It has been more than a decade NEMESIS Sdn Bhd,has been providing their services and the food and catering industry but even a small company as such would still experience problems and issue regarding their good and services. Among the problem that company had faced includes lack of workers behaviour basically of their discipline, and also problem in term of staffs turnover.

As explained by the manager of NEMESIS Sdn Bhd even though these problem arise, their must always be a solution to help overcome them. Entrepreneurship needs determinations.

2. COMPANY INFORMATION i BACKGROUND OF COMPANY

NEMESIS Sdn Bhd is the company that owned by our local people,Mr Mohd Firdaus Law Abdullah. These food company was lead by him and was helped by approximately 30 staff. All of his staff has a lot experience in working plus they have been working or Mr Abdullah quite a long time. NEMESIS Sdn Bhd is located at UITM KOTA SAMARAHAN CAMPUS 1. Other than that, NEMESIS Sdn Bhd have another food stall which is Nasi Campur and it is located at UITM KOTA SAMARAHAN CAMPUS 2. Before this,NEMESIS Sdn Bhd also has another branches but Mr Abdullah stated that he wanted to focus to only those two places as I mentioned above. As we know, Dewan Makan and Kedai Nasi Campur are both located at campus,so there are high demand for customer due to the strategic places and of course people need to eat everyday. The business run smoothly with the help of his quality workers and also his strategic planning up till now.