

DISCLOSURE: The contents of this document are as submitted by the issuer and Fundaztic has not verified and does not vouch for the accuracy or authenticity of the contents provided herein.

Notwithstanding the above, Fundaztic has, among others, conducted the following due diligence checking:-

- a) Verify the accuracy of the constitutional documents and information submitted by the issuer against reports extracted from official sources such as SSM (Suruhanjaya Syarikat Malaysia), CCRIS (Bank Negara Malaysia), CTOS and Credit Bureau Malaysia
- b) Perform reasonable care, including site visit when it is deemed necessary, to ensure the existence of the business operations of the issuer
- c) Evaluate to ensure that the issuer meets and complies with Fundaztic's credit and scorecard requirements for listing

BACKGROUND OF BUSINESS

A. Who are we

We are a kopitiam operator serving the local community with a variety of food and drink in a casual, neighbourhood-friendly environment.

B. What do we do

Our business operates in the food and beverage (F&B) industry, specifically as a traditional kopitiam serving a wide variety of food and beverages to dine-in and takeaway customers from the surrounding community. Our menu features traditional Malaysian breakfast items such as kopi, teh, toast and local breakfast sets, as well as a diverse selection of meals including Hong Kong-style roast chicken, roast pork, char siew rice, dim sum and noodles like pan mee, yee mee, wanton noodles, curry noodles and soup noodles. We also offer a selection of fresh fruits to complement our meals.

In addition to our in-house offerings, we rent food stalls to tenants, providing customers with even more variety. Currently, there are approximately 9 active stalls within our premises, with tenants serving popular dishes such as char kway teow, dai chao and other local favourites.

To adapt to evolving customer preferences and expand our reach, we have also partnered with major food delivery platforms such as GrabFood and Foodpanda. Presently, 30% of our sales are derived from delivery orders, while the remaining 70% comes from dine-in and takeaway patrons.

We operate daily and serve a wide demographic of customers, including residents and workers from nearby housing estates and commercial areas. With an emphasis on preserving the flavours of a classic kopitiam, we strive to provide affordable, high-quality meals in a welcoming environment. As the residential population in Rawang continues to grow, we are optimistic about the future growth and development of the business.

C. When did we start our business operations

Our business established and started operations in Dec 2011.

D. Where we are operating our business in

Our coffee shop located at Rawang, Selangor.

E. How much have we invested into the business to-date

Up to date, we have invested RM450,000.00 into this business.

F. No. of Outlets/Branches we have now (if any)

Apart from our coffee shop in Rawang, we do not have any other branches.

G. Our Annual Sales Turnover

2023: RM410,800

2024: RM900,000

2025 (Projected): RM1,000,000

H. Experience of our Key Management Team

Since its establishment in 2011, the business has been actively engaged in the food and beverage (F&B) industry. The owner brings over 14 years of business experience and has built a strong foundation through extensive industry knowledge, a loyal customer base and a wide network of contacts. Prior to starting the venture, the owner spent 7 years working in a seafood restaurant, gaining valuable insights and practical experience. Leveraging the background and network, the business has consistently attracted new customers and secured referrals from trusted business partners.

I. Staffing – Staff Strength

Owner – 1

Cook – 5

Kitchen helper – 3

Beverage maker – 2

Waiter/waitress – 5

J. How we intend to use and repay the funds

The purpose of raising funds is to support our operating expenses, procurement of raw materials and business expansion plans. Operating expenses include rent, staff wages, utilities and inventory costs. As market conditions continue to recover, we aim to enhance our restaurant environment by upgrading the premises with additional awnings, cooling systems and other improvements to provide a more comfortable dining experience. A portion of the funds will also be allocated to upgrading kitchen equipment and electrical appliances such as freezers.

With these upgrades, we anticipate a significant increase in customer satisfaction, resulting in higher sales and overall business growth. As food remains an essential need, we are confident that demand will remain strong. Increased profits from the improved operations will be utilized to ensure timely repayment of the funding.

K. Other supporting information about our company**Platform Remarks**

This is a 4th funding request by an existing Issuer who had successfully raised RM64,000, RM46,200 and RM64,000 under Note No. 2730, 4780 and 6253 respectively at our platform. Note No. 2730 and 4780 has fully settled on 30/09/2024 and 04/05/2025. Repayment of Note No. 6253 has been prompt & regular for the last 6 months and the principal outstanding sum prior to the hosting of this note is RM53,333.



Cooling machine in restaurant



Chiller



Chicken rice stall