

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 catering company specializing in on-site catering services for a wide range of special events. Our services cater to occasions such as weddings, birthdays, seminars, corporate annual meetings, festive open houses, grand openings, product launches, funerals and more.

B. What do we do

Our business specializes in on-site catering services for a wide variety of events. With a strong emphasis on food quality, presentation and customer satisfaction, we aim to deliver a seamless and memorable dining experience tailored to each client's specific needs and preferences. We primarily offer Malay and Indian cuisine, including popular dishes such as fried noodles, fried rice, curry chicken, rendang, lamb chops, pasta, fish, seafood, grilled meats, satay, vegetables and pastries. Our packages also include beverages and the provision of tableware to ensure a complete catering solution. Our service coverage includes major regions such as Klang Valley, Johor Bahru, Melaka, Seremban, Ipoh and surrounding areas. Generally, food and beverages are prepared at our premises to maintain quality and efficiency. However, for venues located further away, we prepare the food on-site to ensure freshness and timely service. For your reference, our pricing typically ranges from RM23 to RM45 per headcount, depending on the menu selection and transportation distance. During MCO period, our operations were severely impacted due to restrictions on gatherings, resulting in a revenue drop of approximately 70%. Nevertheless, following the lifting of MCO, business activities have resumed and demand for event catering has significantly increased. We anticipate continued growth and development in line with the recovering market. In addition to the on-site catering services, we have also expanded into the production and sale of paste and sauces. We produce our own signature sauces including sambal, briyani rice sauce, chili, ginger, garlic and chicken curry sauce which will sold to the regular customers. This diversification not only adds value to the business but also helps strengthen the brand by offering customers a taste of authentic flavours beyond catered events.

C. When did we start our business operations

We registered and started operations in November 2010.

D. Where we are operating our business in

Our business premises are located in Kajang, Selangor. We have recently relocated our operations to a new premises within the same area to better support our catering activities and accommodate business growth. The move allows us to operate more efficiently while continuing to serve our customers.

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

Up to date, we have invested more than RM250,000 into this business.

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

Apart from our new business premises in Kajang, we do not operate any other outlets. All operations, including food preparation and administrative tasks, are centralized at this location to ensure consistent quality and efficient service delivery.

G. Our Annual Sales Turnover

2023: RM325,657

2024: RM350,000

2025 (projected): RM400,000.

H. Experience of our Key Management Team

The business has been actively involved in the on-site catering industry since 2010. The owner brings over 14 years of experience, along with a strong network of connections. Her expertise and relationships have been instrumental in retaining regular customers and securing new clients through referrals from satisfied customers and trusted business partners.

I. Staffing – Staff Strength

Owner – 1

Driver – 1 (husband)

Cook worker – 2

Part-time worker/helper – 8-25 (depending on the capacity of event)

J. How we intend to use and repay the funds

The purpose of raising funds is to meet the business operating expenses such as salaries, rent, utilities, purchase of food, utensils etc. Apart from that, we also need to purchase mixer, packaging machine, cookers and appliances to cater our growing business volume. Other than that, we also expanding the business by produce own signature sauces. For your reference, the mixer and packaging machine imported from China are mainly used for processing sauces and pastes. The machine purchase price is estimated to be about RM60,000-RM70,000. For your information, when customers place an order, we will collect a 50% deposit. But customers will only pay the remaining balance after the event completed. However, food and material suppliers require cash on delivery or short-term credit. Therefore, the funds sought will be used to bridge the cash flow gap between income and expenditure. With the funds obtained and the diversification of business, we expect the business to grow. We are fully committed to repaying on time.

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

This is a 2nd funding request by an existing issuer who had successfully raised RM40,000 under Note No. 6144 at our platform. Repayment of Note No. 6144 has been prompt & regular for the last 8 months and the principal outstanding sum prior to the hosting of this note is RM31,111



Dining kitchenware and utensils