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BACKGROUND OF BUSINESS

A. Who are we

We are a local food business specializing in affordable and delicious chicken-based meals. We operate a food stall serving freshly prepared nasi ayam to local customers.

B. What do we do

We prepare and sell a variety of chicken-based meals, including nasi ayam biasa, nasi ayam with different chicken portions, nasi ayam pedas, and nasi goreng ayam. In addition to our daily menu, we also offer grilled chicken and accept advance orders for customers who require larger quantities for gatherings, events, or other occasions. We operate our business from 9:30 AM to 3:00 PM from Monday to Friday, allowing us to focus on serving customers during the main lunchtime period. Our business serves a steady customer base consisting of local residents, workers, and customers looking for convenient and reasonably priced meals.

C. When did we start our business operations

We started our business operations since 2024.

D. Where we are operating our business in

We operate our business from a premise located in Nibong Tebal, Pulau Pinang.

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

Up to date, we have invested approximately RM 70,000 into the business.

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

N/A

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025	400,000.00	340,000.00	60,000.00
2026 up to date ^	398,400.00	338,640.00	59,760.00

H. Experience of our Key Management Team

The owner has approximately 15 years of experience in the industry. Prior to setting up his own business, he was already involved in this industry for many years.

I. Staffing – Staff Strength

Owner – 1
Staff - 4

J. How we intend to use and repay the funds

We intend to use the financing to strengthen our working capital and support the daily operations of our food business. The funds will primarily be used to purchase raw ingredients, as well as packaging

materials and other operating expenses. Additional funds may also be used to improve our kitchen equipment, increase our production capacity, and support the growth of the business.

With consistent operating hours, controlled operating costs, and a focus on maintaining food quality and customer satisfaction, we aim to generate stable sales revenue that will enable us to meet our repayment obligations on time while continuing to grow the business sustainably.

K. Other supporting information about our company

Platform Remarks

Issuer's Credit Facilities in CTOS Report	
No. of Secured facilities	0
No. of Unsecured facilities	1