

# BUSINESS COMPANY PROFILE

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## 2024

SINCE 2023

**ClaypotHaus**  
LOCAL INDIAN CUISINE

Owned by  
FoodHaus Sdn. Bhd. Co. No.  
(942934-D)

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LOCAL INDIAN CUISINE



ClaypotHaus, a culinary gem owned by FoodHaus Sdn. Bhd., specializing in the art of authentic local Indian cuisine. Established on April 5th, 2023, in the vibrant locale of Taman Hiburan, our restaurant stands as a testament to a commitment to delivering an exceptional dining experience. We cater to the diverse cravings of our patrons at any time, ensuring that the rich and aromatic flavors of traditional Indian dishes are available round the clock. Under the management of FoodHaus Sdn. Bhd., ClaypotHaus prides itself on the meticulous preparation of each dish, using authentic spices and culinary techniques to transport our customers to the heart of India. Positioned as a beloved destination in Taman Hiburan, our restaurant has swiftly become synonymous with quality, authenticity, and the joy of indulging in delectable Indian cuisine. ClaypotHaus is the go-to spot for those seeking an unforgettable taste of local Indian culinary delights.

claypotHaus  
LOCAL INDIAN CUISINE

## OUR MISSION

At ClaypotHaus, we're passionate about celebrating and preserving global culinary heritage. Our attention to detail, culinary expertise, and warm hospitality aim to create an immersive dining experience, transporting guests to the heart of each represented culture. Through our dishes, we strive to engage the senses, spark conversations, and foster a deep appreciation for the authenticity of culinary traditions.

## OUR VISION

At ClaypotHaus, we aim to be the ultimate destination for authentic culinary experiences, where each dish tells a compelling story of diverse flavors and cultures. With every bite, we seek to ignite a passion that goes beyond enjoyment, fostering a deep appreciation for the unique narratives in our culinary creations. Our commitment is to offer an immersive journey, making every taste a gateway to the fascinating world of Indian cuisine.





## Increase Revenue

- Private Events & Catering
- Strategic Menu Engineering.



## Positive Guest Experiences

- Measure success through positive reviews and feedback.
- Build a loyal community appreciating authenticity, quality, and overall experience.



## Cross Train front house staff

- Cross-training front-of-house staff in various roles is a labor goal that boosts efficiency and lowers turnover when done right, avoiding overloading employees with excessive work.



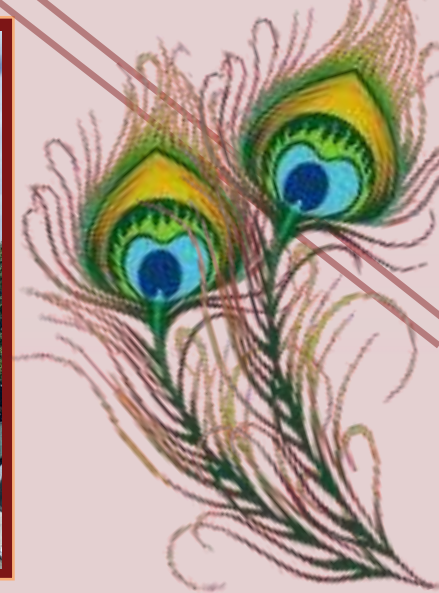
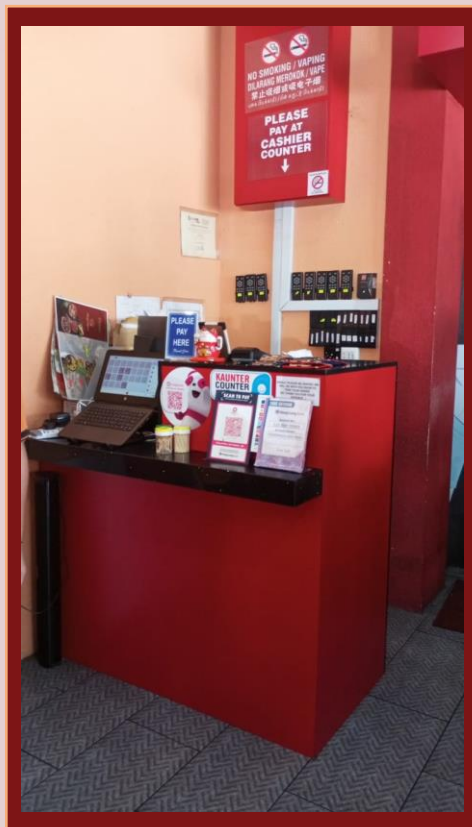
## Open More Cafe & Kiosk

- Expand restaurant portfolio by opening new locations, specifically 5 cafes and 3 kiosks within a year.





# 04 OUR OUTLET







**Banana Leaf-Vege set**



**Fish Head Curry**



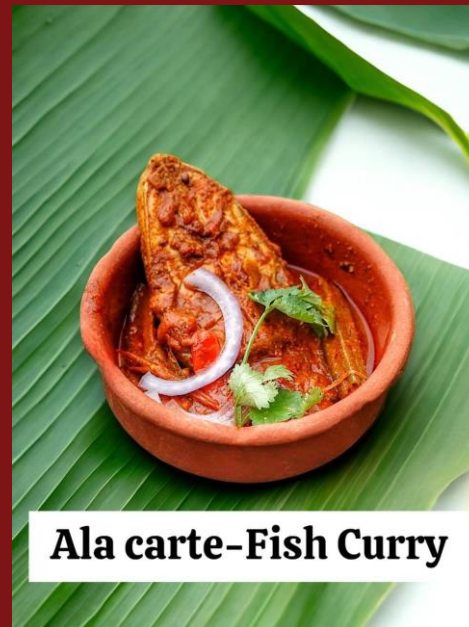
**Mutton Briyani Set**



**Fish Briyani Set**



**Chicken Briyani Set**

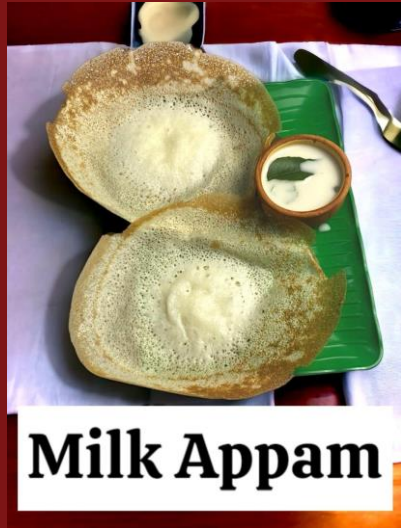
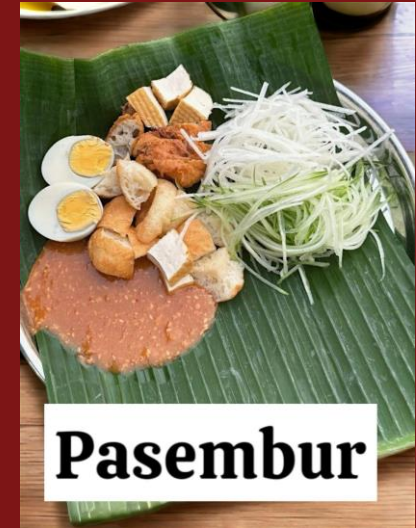


**Ala carte-Fish Curry**

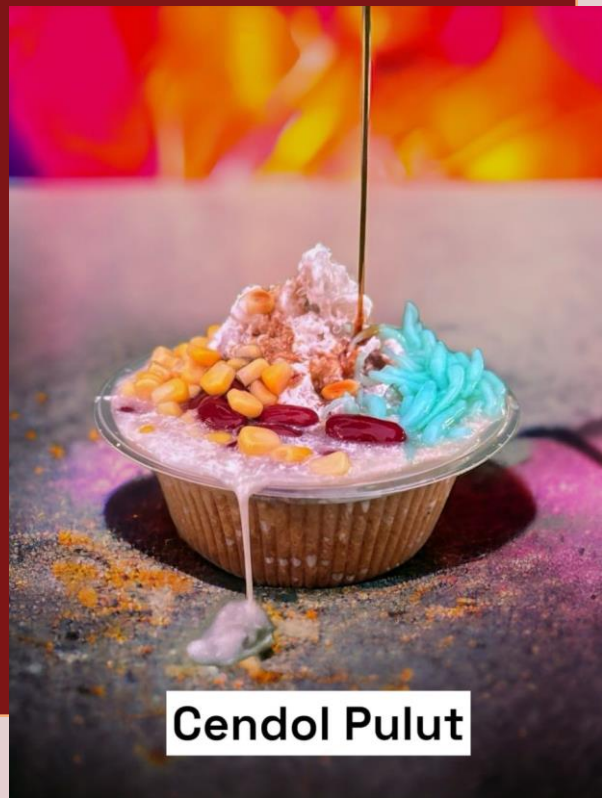
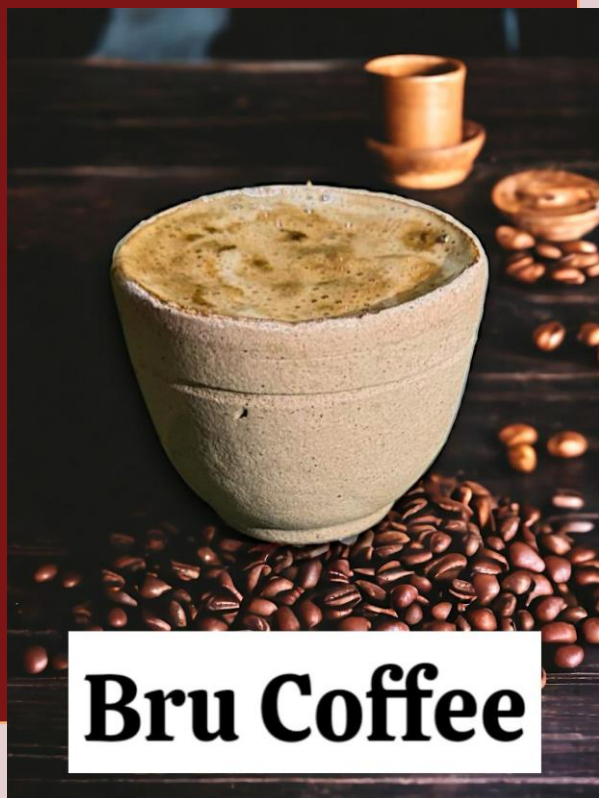


**Mee Goreng Mamak**



**Poori****Masala Vadai****Paratha Plain****Paratha Plaster Cheese****Ghee Tosai****Milk Appam****Potato/ Chicken Samosa****Ala Carte-Mutton Curry****Pasembur**









Get Ranked  
Locally



Social  
Media  
Marketing



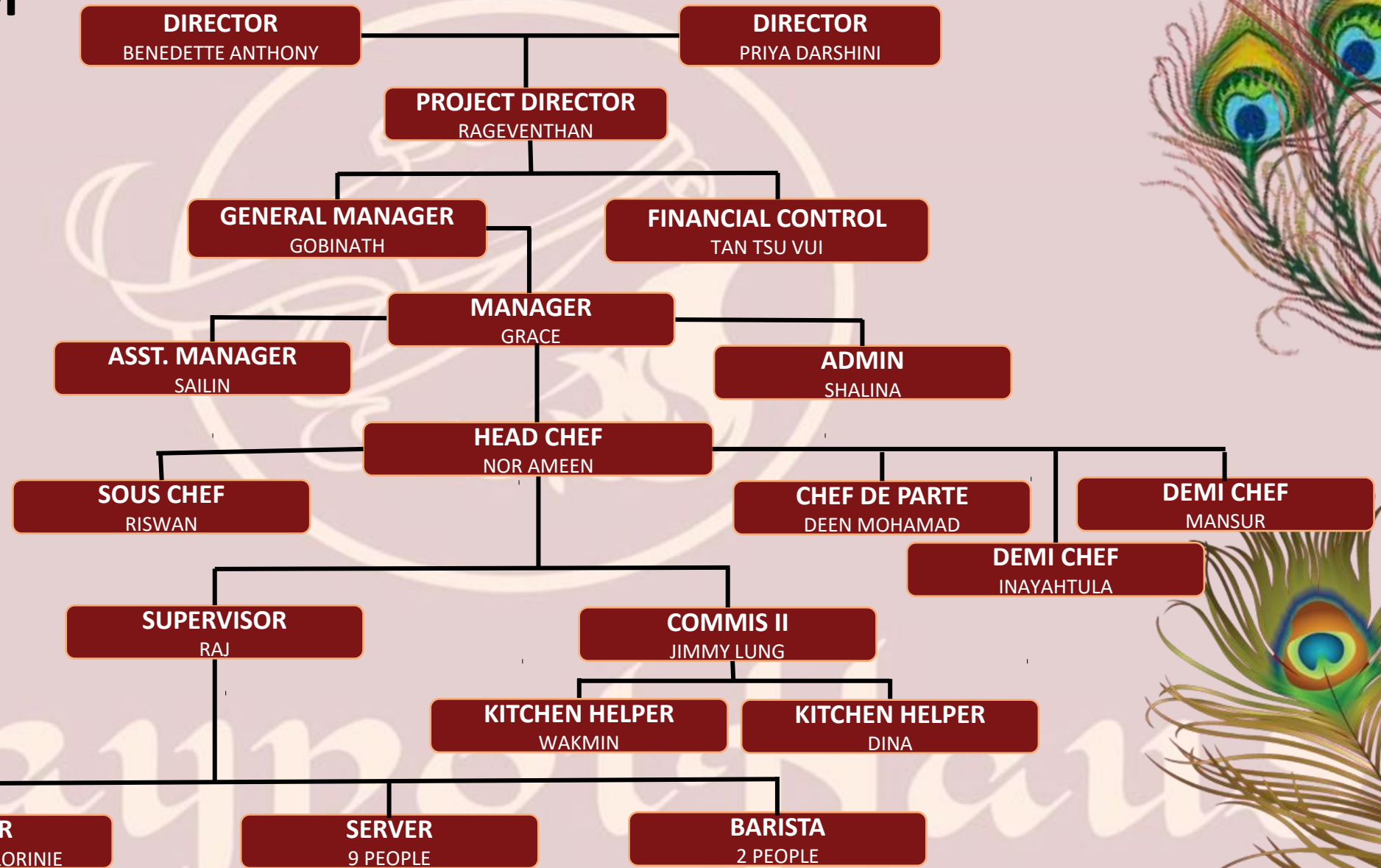
Encourage  
Online  
Reviews



**CLAYPOTHAUS KIOSK WILL BE BUILT IN COLLABORATION WITH  
FRESHAUS (S) SDN. BHD AND PLANNED TO BE COMPLETED IN 2024**









## Budgeting

Creating a detailed plan for expected income and expenses.

## Revenue Projections

Estimating sales, catering, and other income.

## Expenses Management

Identifying and managing costs, including food, labor, and utilities.

## Profitability Analysis

Assessing financial performance with metrics like gross and net profit.

## Cash Flow Planning

Ensuring enough cash for daily operations and unexpected needs.

## Financial Goal Setting

Establishing clear objectives, such as increased profitability or business expansion.

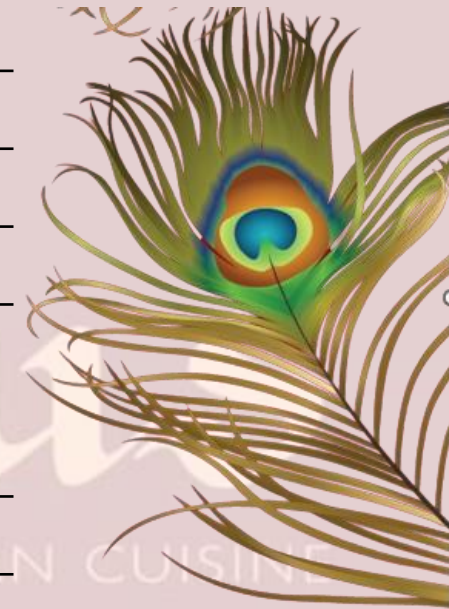
## Financial Reporting

Regularly reviewing statements to monitor financial health.



# CONTACT INFORMATION

COMPANY	CLAYPOTHAUS 24 JAM (DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 942934-D)
REGISTRATION NO.	PPG/2023/14735
ADDRESS	LOT NO.1, TINGKAT BAWAH, BLOK A, HONG TONG CENTRE, JALAN PENAMPANG, 88300, SABAH
OFFICE	LOT 2, BLOCK 30, BANDAR PENAMPANG BARU, JALAN PENAMPANG 89500, SABAH
HQ	LOT NO. 28, TINGKAT BAWAH, HS INDUSTRIAL PARK PENAMPANG 89500, SABAH.
CONTACT NUMBER	+6014-5507396
EMAIL	<a href="mailto:ffoodhaus@gmail.com">ffoodhaus@gmail.com</a>
DIRECTOR	BENEDETTE ANTHONY & PRIYA DARSHINI
BANKER	MALAYAN BANKING BERHAD 5602 9602 1439 FOODHAUS SDN BHD
SERVICES	FOOD INDUSTRY (RESTAURANT)







# LICENSES

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aypotHau

LOCAL INDIAN CUISINE

ASAL

NEGERI SABAH, MALAYSIA  
ORDINAN PERLESENAN PERDAGANGAN, 1948  
(Ordinan No.16 Tahun 1948)  
Borang B

(Stesen) Penampang  
ID Lesen : PPG/2023/14735

No. Rujukan Fail :

No. Rujukan Majlis : MDPPG:100-24/2/17 Bln: 05/01/2024

PPG/2024/1286  
No. Permohonan: 1286/2024

LESEN BERNIAGA

Lesen adalah dengan ini diberi kepada orang atau orang-orang yang namanya tersebut di bawah yang berniaga sebagai  
**CLAYPOTHAUS 24 JAM(DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 0842934-D)** untuk menjalankan perniagaan **MAKANAN  
DAN MINUMAN** seperti berikut :

1. KEDAI MAKANAN DAN MINUMAN

6. Premis yang terletak LOT NO.1,TINGKAT BAWAH,BLOK A,HONG TONG CENTER,JALAN

PENAMPANG 88300 SABAH 88300, Sabah

Lesen ini tamat pada 31 Disember 2024.

Bayaran Lesen RM Dua Puluh Lima Ringgit Sahaja.

RM 25.00

Tarikh : 08/01/2024

Pemilik atau pekongsi

BENEDETTE ANTHONY (Kongsi)

PRIYA DHARISHINI A/P

KUNASAGRAN (Kongsi)

No.Kad Pengenalan/Syarikat

971212126396

860129396304

Pengurus atau Agen Pengusaha



Pendatar  
MARY PAULINE SIPAYANG  
09-49/09



Francis Chong  
Pegawai Daerah  
Pejabat Daerah Pengerang  
Pihak Berkuasa Pengerang

In: adalah cetakan komputer dan tidak memerlukan pengesahan dari pihak berkuasa penderaan





ASA  
No Lesen : 207-1054

SCHEDULE 1

(By - Law 76)

MAJLIS DAERAH PENAMPANG

NAMA PERNIAGAAN : CLAYPOTHAUS 24 JAM (DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 942934-D)  
(Trading Name)

JENIS LESEN : PREMIS MAKANAN DAN MINUMAN  
(Type of License)

NO.KOD PERNIAGAAN : 207-1054  
(Business Code No.)

DIMILIKI OLEH : CLAYPOTHAUS (DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 942934-D)  
(Wholly Owned By)

NAMA PENGARAH : BENEDETTE ANTHONY (971212-12-6396)  
(Director Name) PRIYA DHARISHINI A/P KUNASAGRAN (850129-38-6304)

NAMA PENGURUS :  
(Manager Name)

LOKASI PERNIAGAAN : LOT 1, GROUND FLOOR, BLOK A, HONG TONG CENTRE JALAN  
(Business Location) PENAMPANG

SAH HINGGA : 31/12/2024 NO.KOD HARTA : G896-001/000  
(Valid Until) (Property Code No.)

KADAR LESEN : RM 20.00 SEBULAN TARIKH DIKELUARKAN : 01/05/2014  
(License Fee) (Date of Issue)

TARIKH DICETAK : 05/01/2024 BAYARAN TERKINI : CTRPT-00IP-00000273  
(Printed Date) KAMAL (Latest Payment) 4

Lesen ini dikeluarkan tertakluk kepada syarat-syarat yang ditetapkan yang terkandung di dalam kelulusan lesen melalui rujukan 100-24/40(PG)290 bertarikh 02/05/2014.

ROBERT MALANGKIG  
PEGAWAI EKSEKUTIF  
MAJLIS DAERAH PENAMPANG

LESEN INI HENDAKLAH DIPAMERKAN DI TEMPAT YANG MUDAH DILIHAT OLEH  
ORANG AWAM



PROGRAM KESELAMATAN DAN KUALITI MAKANAN  
KEMENTERIAN KESIHATAN MALAYSIA

Aras 4, Menara Prisma, No 28, Jalan Persiaran Perdana, Presint 3, 62875 Putrajaya.

JADUAL KEDUA

[ Peraturan 5 ]

AKTA MAKANAN 1983  
PERATURAN-PERATURAN KEBERSIHAN MAKANAN 2009  
PERAKUAN PENDAFTARAN PREMIS MAKANAN

No. Pendaftaran : FSSM122300309-0

Perakuan Pendaftaran dengan ini diberikan kepada

BENEDETTE ANTHONY

No. K/P : 971212-12-6396 (NO. KAD PENGENALAN) yang menjalankan perniagaan di atas nama

di alamat telap

FOODHAUS SDN BHD

LOT 1, GROUND FLOOR,, BLOK A, HONG TONG CENTRE,, JALAN PENAMPANG, 88300 KOTA KINABALU, SABAH

Jenis perniagaan : P3-PREMIS DI MANA MAKANAN DISEDIA, DIPROSES, DISIMPAN DAN DIHIDANGKAN UNTUK JUALAN

KEDAI MAKAN

Tempat Perniagaan : CLAYPOTHAUS

LOT 1, GROUND FLOOR,, BLOK A, HONG TONG CENTRE,,  
JALAN PENAMPANG, 88300 KOTA KINABALU, SABAH

Perakuan pendaftaran ini tamat tiga tahun dari tarikh 05-12-2023

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Pengarah atau Pegawai Yang Diberi Kuasa oleh Pengarah  
Kementerian Kesihatan Malaysia

Tarikh : 05-12-2023

*Ini adalah cetakan komputer. Tanda tangan tidak diperlukan*

*Nota: Perakuan Pendaftaran Premis Makanan ini tidak boleh dipindah milik.*

*Tempoh : 05-12-2023 - 05-12-2026*

*Notis ini perlu dipaparkan di dalam premis.*