



BUSINESS COMPANY PROFILE

2024

SINCE 2023

ClaypotHaus
LOCAL INDIAN CUISINE

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

A G E N D A



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potjeav
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.

The background of the slide features a large, semi-transparent watermark of the ClaypotHaus logo. The logo consists of the brand name 'ClaypotHaus' in a stylized, white, serif font. Below the name, the words 'LOCAL INDIAN CUISINE' are written in a smaller, white, sans-serif font. The logo is surrounded by several vibrant, multi-colored peacock feathers, which are particularly prominent in the top right and bottom right corners of the slide.

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.

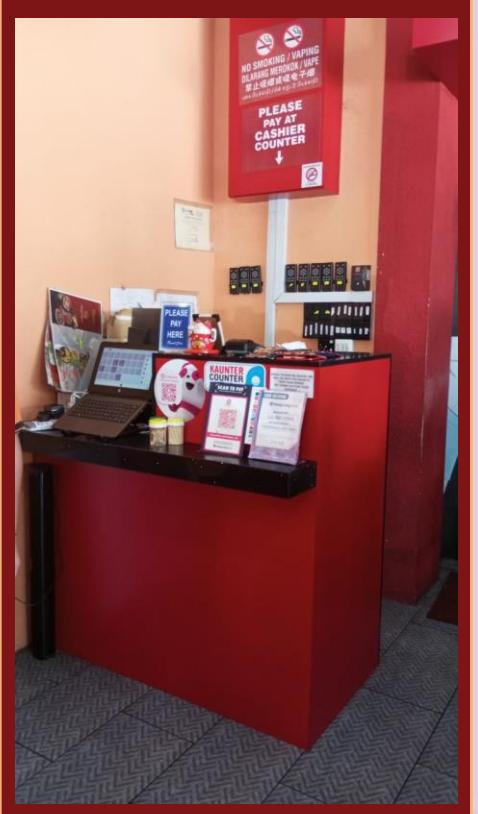


Open More Cafe & Kiosk

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

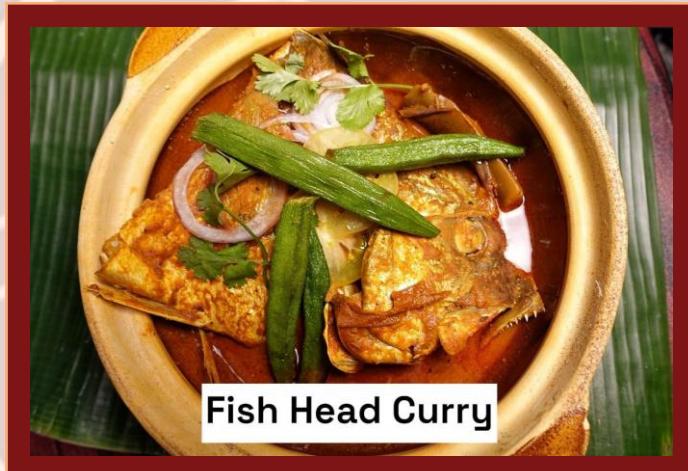


04 OUR OUTLET





Banana Leaf-Vege set



Fish Head Curry



Mutton Briyani Set



Fish Briyani Set



Chicken Briyani Set



Ala carte-Fish Curry



Mee Goreng Mamak

05 OUR FOODS



Poori



Masala Vadai



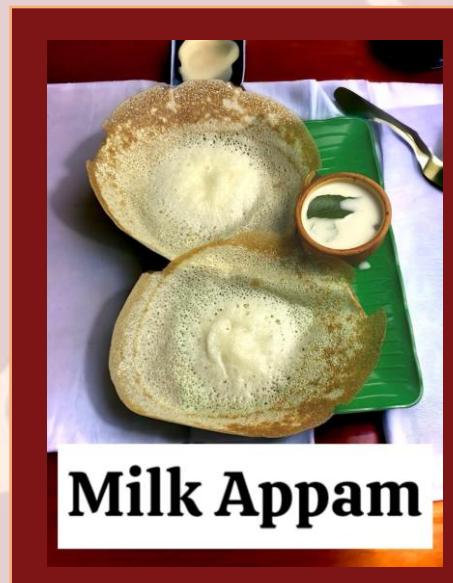
Paratha Plain



Paratha Plaster Cheese



Ghee Tossai



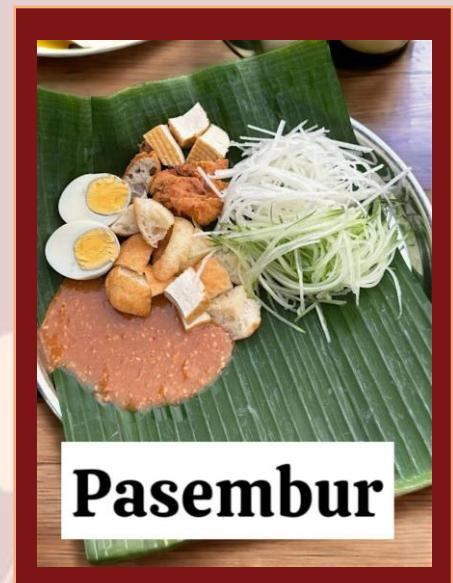
Milk Appam



Potato/Chicken Samosa

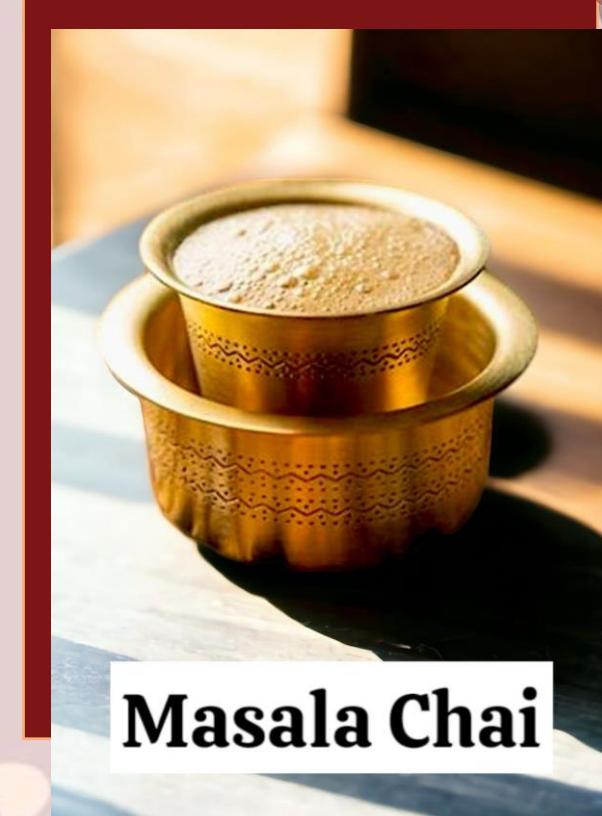
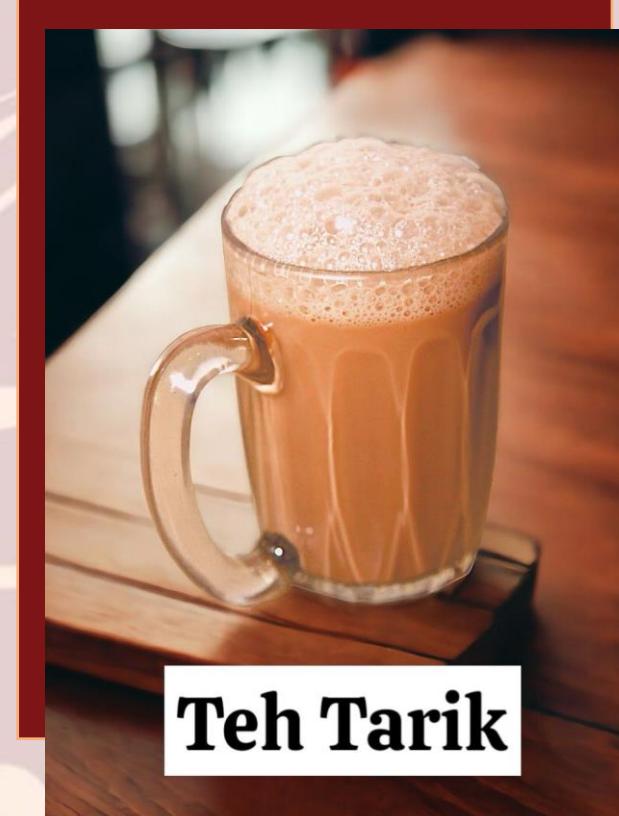
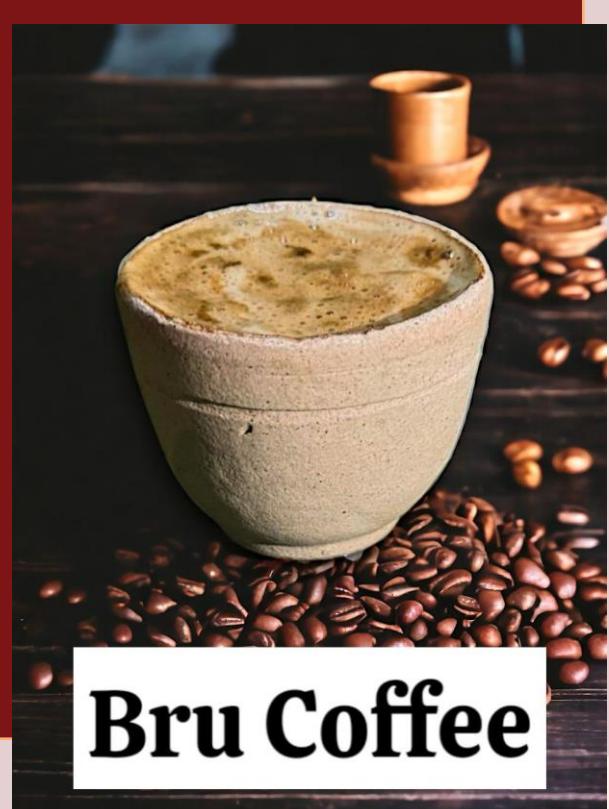


Ala Carte-Mutton Curry



Pasembur

05 OUR FOODS





Get Ranked
Locally



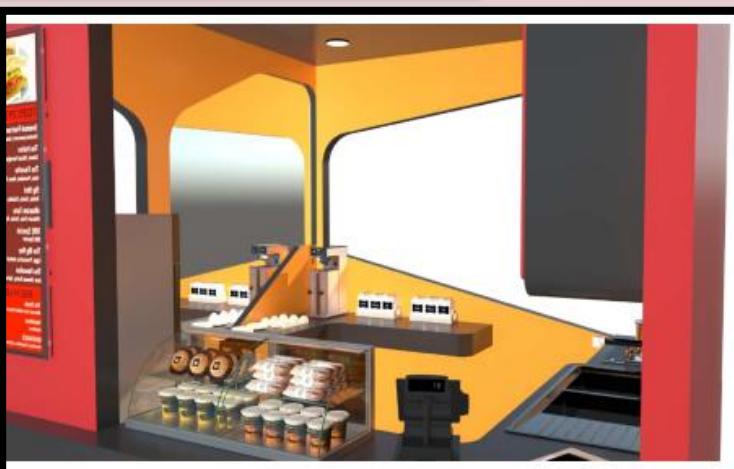
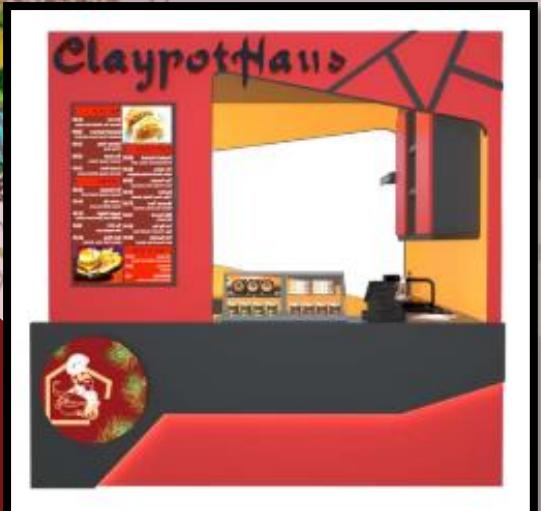
Social
Media
Marketing

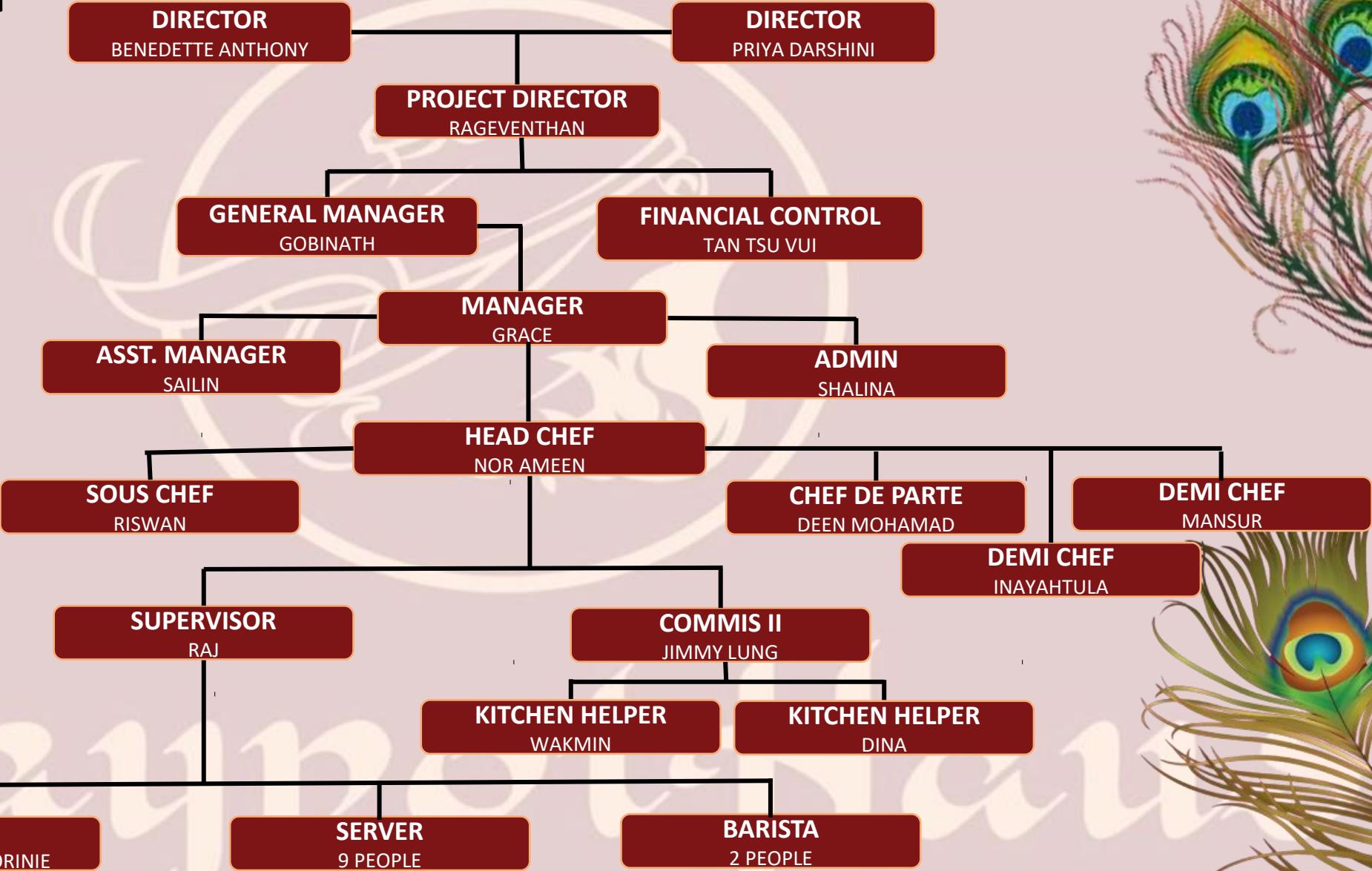


Encourage
Online
Reviews



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	ffoodhaus@gmail.com
DIRECTOR	BENEDETTE ANTHONY & PRIYA DARSHINI
BANKER	MALAYAN BANKING BERHAD 5602 9602 1439 FOODHAUS SDN BHD
SERVICES	FOOD INDUSTRY (RESTAURANT)

LICENSES

ayrothHaus
LOCAL INDIAN CUISINE

ASAL

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

Borang B

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

No. Rujukan Fail :

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

PPG/2024/12866
No. Permohonan: 1286/2024

LESEN BERNIAGA

Lesen adalah diberikan ini diberikan kepada orang atau orang-orang yang namanya tersebut di bawah yang berniaga sebagai CLAYPOTHAUS 24 JAM(DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 0942934-D) untuk menjalankan perniagaan MAKANAN DAN MINUMAN seperti berikut :

1. KEDAI MAKANAN DAN MINUMAN

di 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 Lesan RM Dua Puluh Lima Ringgit Sabah.
RM 25.00

Pemilik atau pekongsi

BENEDETTE ANTHONY (Komisi)
PRIYA DHARISHINI A/P KUNASAGRAIN (Komisi)

Pengurus atau Agen Penguasa

971212126396
660129398304

No.Kad Pengenalan/Syarikat



Francis Chong
Pegawai Daerah
Pejabat Daerah Penangjeng
Plink Berkusa Putcasia



Pendata:
MARY PAULINE SIPAYANG
09-49-09

Ini adalah suratken keterangan dan tidak memerlukan pengesahan dari pihak berkasa perlesenan



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)

JENIS LESEN : PREMIS MAKANAN DAN MINUMAN

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

DIMILIKI OLEH : CLAYPOTHAUS (DIMILIKI OLEH FOODHAUS SDN. BHD. CO. NO. 942934-D)
(Wholly Owned By)
(By - Law 76)

NAMA PENGARAH : BENEDETTE ANTHONY (971212-12-6396)
(Director Name)
PRIYA DHARISHINI A/P KUNASAGRAN (860129-38-6304)

NAMA PENGURUS :
(Manager Name)

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

SAH HINGGA : 31/12/2024	NO KOD HARTA : 03896-001/000
(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-001P-00000273
(Printed Date)	(Latest Payment)
KAMAL	4

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

ROBERT MALANGKIG
PEGAWAI EKSEKUTIF
MAJLIS DAERAH PENAMPANG

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

CUISINE



PROGRAM KESELAMATAN DAN KUALITI MAKANAN
KEMENTERIAN KESIHATAN MALAYSIA

Aras 4, Menara Prisma, No 28, Jalan Persiaran Perdana, Presint 3, 626875 Putrajaya.

JADUAL KEDUA

[Peraturan 5]

AKTA MAKANAN 1983

PERATURAN-PERATURAN KEBERSIHAN MAKANAN 2009

PERAKUAN PENDAFTARAN PREMIS MAKANAN

No. Pendaftaran : FSSMI222300309-0

Perakuan Pendaftaran dengan ini diberikan kepada

BENEDETTE ANTHONY

No. K/P : 971212-12-6396 (NO. KAD PENGENALAN)

yang menjalankan perniagaan di atas nama

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, DIPROSSES, DISIMPAN DAN DIHIDANGKAN UNTUK JUALAN

KEDAI MAKAN

Tempat Perniagaan : CLAYPOTHAU

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

t.t.

Pengaruh 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.

CUISINE