CHAPTER I

INTRODUCTION

1.1 BACKGROUND OF COMPANY

Rolliche is a food business that specializes in crispy pork belly and other Chinese food like "baikut kuah sayur asin" and "khu nyuk". I started Rolliche around 2 years ago. The reason I started this food business is that I want to secure my future, that is by earning money through this. The first thing that is setted up is an E-commerce shop site in Tokopedia by the name"Rolliche". for the first year there are no buyers due to no advertisement and no word of mouth, at that time I also focused on culinary school and there is not enough time for work commitment. As covid started and schools started the online class system, I focused on developing Rolliche by selling one menu that I cooked a lot, crispy pork belly. Tokopedia have an advertisement system that lets you pay a certain amount of money to be put on the front page and that feature helps new merchant by a lot. Family and friends also helps me by spreading the words. All this publication from Tokopedia and word of mouth started to

Make an impact on Rolliche sales . We also started a grabfood restaurant recently called "kedai siobak krispi babajis" .

1.2 FOODPRENEURSHIP OBJECTIVES

As a restaurant owner that wants to be successful we need several objectives that needs to be done, such as profit calculation. We decided to get small margin of at least 40% at the beginning to make the price more attracting for new customers. Following restaurant hygiene regulation, active promotion, and future business planning.

1.3 THE EXPECTED OUTCOME

We hope to become a successful restaurant that can make people enjoy our food and make them want to return, to feel happy about our food. Our definition of success is fluent customer visits, customer's happiness, and to expand our restaurant so we can reach more.