



**BORANG PENGESAHAN
PRE BE DIAGNOSTIC / ASSESSMENT PROGRAM 2020**

Program: Lawatan Pre Diagnostic / Assessment (PPKV)

Tarikh: 1hb Disember 2020

Tempat: Mios Gastronomy Group Sdn Bhd

Masa: 10.30pg – 1.00ptg

Kepada:

MPC WILAYAH TENGAH (CRO)
Perbadanan Produktiviti Malaysia
Lorong Produktiviti, Off Jalan Sultan
46200 Petaling Jaya
Selangor.

Tel. : 03 – 7955 7266

Fax : 03 – 7955 1824/7960-6264

Adalah dengan ini, saya MOR AZIM BADALUSHAH, mengesahkan bahawa Pegawai MPC berikut telah menjalankan sesi *BE-Assessment* di syarikat kami.

NAMA
Ahmad Nasar Johari

JAWATAN
Associate Perunding

Nama Syarikat : Mios Gantronomy Group Sdn Bhd

Pegawai dihubungi: FATIMAH HANAWI BINTI Jawatan: ACCOUNT MANAGER
FAWAZ ABDUL

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MIOS GASTRONOMY GROUP SDN BHD
(1219175-A)

Cop Syarikat

Tarikh: 01.12.2020

PROGRAM SPPE 2020 for MIOS GANTRONOMY GROUP SDN BHD
PRODUCTIVITY GAIN MEASUREMENT INDICATORS

ITEM	2019	2020
SALES	5,981,146.00	5,992,813.09
NO. OF EMPLOYEES	86	85
LABOUR COST (*or combine i,ii,iii)		
i) WAGES	1,691,158.00	1,450,546.73
ii) ALLOWANCES		
iii) OTHERS		
- BONUSES		
- OVERTIME		
- EPF	159,418.00	
- TRAINING	8,442.00	9,886.90
- ETC		
FIXED ASSETS	1,424,391.00	2,018,376.28
TOTAL INPUT		
- MATERIALS CONSUMED		
- LABOUR COST		
- OTHERS (PAYMENT TO THE WORK DONE BY OTHERS, UTILITIES, ETC)		
RATIO		
COMPETITIVENESS RATIO		
1. SALES / LABOUR COST	3.15	4.1
2. LABOUR COST/NO.OF EMPLOYEES	19,664.63	17,065.25
3. LABOUR COST/SALES	0.28	0.24
LABOUR PRODUCTIVITY = SALES/NO OF EMPLOYEES	69,548.21	70,503.68
CAPITAL INTENSITY = SALES/FIXED ASSET	4.2	3.0
CAPITAL PRODUCTIVITY = SALES/NO OF EMPLOYEE+FIXED ASSET	1,563,487.42	2,088,879.94

(Sales until November 20)

COMPANY DIAGNOSTIC REPORT MIOS GASTRONOMY GROUP SDN BHD

Company Name	MIOS GASTRONOMY GROUP SDN BHD
Date of Visit	1hb DISEMBER 2020
Time	10.00 am – 12.30 noon
Location	6-2 KINRARA NIAGA, Jalan BK5A/2B, Bandar Kinrara, 41780, Puchong
State	Selangor
Sector & Subsector	EVENT MANAGEMENT, RESTAURANT & CATERING, GENERAL TRADING

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Prepared by :



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1.0 Company Diagnostic Summary Report

Appendix 1 : Company profile

Appendix 2 : PGM Indicators

At MIOSKITCHEN, we focus heavily on keeping up with current market preferences. Hence, menu development is a continuous effort in attracting new customers without compromising our existing and loyal customers. Getting the customers excited about their experience at MIOSKITCHEN is our biggest concern. Therefore, we provide our customers with the most vibrant decor and music selection in creating our very own 'MIOSKITCHEN ambiance'; cozy, fun and casual.

Time and experience have helped the company tremendously in improving the various segment of MIOSKITCHEN's operations and management. To be where we are today, we remain committed to continuously refining our identity, product, service quality to meet the latest market demand. We pride ourselves by hiring local talents within the locality we are at, and we ensure that a strong staff management is a core value of our business. Currently operating in four locations; Bandar Kinrara, Putrajaya, Seksyen 15 Shah Alam and Alami Garden in Shah Alam too, we are optimistic in opening more neighbourhoods in the future and serve the bigger communities in Malaysia.

Mios Gastronomy Group Sdn Bhd set foot in the F&B and restaurant industry in 2010. Founded by two siblings; Mior Azim and Mior Amin bin Badalishah, they kick-started their entrepreneurial journey with pastry and bakery production before the opening of #MIOSKITCHEN's food court outlet, selling delicious western cuisines at affordable prices.

It is our dream to complement the vibrant Malaysian neighbourhoods with our brand presence to further meet the needs and wants of customers with our unique and specially curated product offerings. Together, we aim to become the household name of "The Neighbourhood's No. 1 Western and Casual Restaurant' in Malaysia and around the world.

Date of registration – 21/02/2017

New Business Concept

Today, with hard work and accumulated experience, MIOSKITCHEN has expanded to become 'The Neighbourhood's Western and Casual Restaurant' by having two of its flagship outlets located in Shah Alam and Bandar Kinrara, serving high-quality western and Asian cuisines at affordable prices, enabling practically anyone to enjoy western and Asian cuisines in a casual setting.

Company Address

Address : 6-2 Kinrara Niaga, Jalan BK5A/2B, Bandar Kinrara,
Puchong

Postcode : 41780

City : Puchong

State : Selangor

Old Business Concept

Mios Gastronomy Group Sdn Bhd set foot in the F&B and restaurant industry in 2010.

Founded by two siblings; Mior Azim and Mior Amin bin Badalishah, they kick-started their entrepreneurial journey with pastry and bakery production before the opening of #MIOSKITCHEN's food court outlet, selling delicious western cuisines at affordable prices

Category

Food Products and Distributors and marketers of premium foods.

<p>Nature of Business (request company profile)</p> <ul style="list-style-type: none"> - Background - Location - Product/services 	<p>Mios Gastronomy Group Sdn Bhd set foot in the F&B and restaurant industry in 2010. Founded by two siblings; Mior Azim and Mior Amin bin Badalishah, they kick-started their entrepreneurial journey with pastry and bakery production before the opening of #MIOSKITCHEN's food court outlet, selling delicious western cuisines at affordable prices. It is our dream to complement the vibrant Malaysian neighbourhoods with our brand presence to further meet the needs and wants of customers with our unique and specially curated product offerings. Together, we aim to become the household name of 'The Neighbourhood's No. 1 Western and Casual Restaurant' in Malaysia and around the world.</p> <p>Restaurants and catering is the main operations currently.</p> <p>Date of registration – 21/02/2017</p>
<p>Company Strength (1 point for each criteria)</p>	<ol style="list-style-type: none"> 1. The company design produced and supply locally for retails items and bought locally items for retails and food/drinks to reduce its prices especially using RM. 2. Some functions are out source like accounts, HR where it will be more professional and equipped 3. Foods are prepared half cooks by them and only heat at café, process become faster. Waiting time for customer.

	<p>4. The company has a complete production facility and consultancy program to fulfill the retail requirements. Mios Gastronomy Group did not control, the company but just informed its head quarter in Kinrara and also has a product exhibition hall and a product sales counter.- 5S (process).</p> <p>5. Providing clear direction while allowing employees to organize their work time and work. Working together with university for people upgrading. (people)</p> <p>6. Provide people with good incentives when times is good – sales results – goods relationship with other, one of members Bumiputra Retailers and supplier association/Organization (BRO)</p> <p>7. Our passion for helping people be well has never changed since the beginning, and it is the heart of what we do till today.</p> <p>8. Listen and keeps internal and/or external customer(s) in mind at all times and respond to their demands, concerns and needs the key ways to keep customers loyal and satisfied. (customer)</p> <p>9. Take the Challenge as an aspect of personal growth, and strongly encourage everyone in the company to bring forward any thoughts, ideas or suggestions whenever there are doubts, troubles, challenges and task -foreigners usually came back to the company.</p> <p>10. More capital for the company to be in business. All local employees, easy to handle and language good to communicate. Taking into consideration to explore more outlet and getting more outlet at shopping mall, where crowd is there.</p>
Area of improvement /OFI	<ol style="list-style-type: none"> 1. Benchmark customer satisfaction with competitor 2. Create structured guideline and policy for process and problem improvement in the organization for people improvement and development. 5S and company lean program. 3. Allocate specific percentage of profit to incentives activities involving the community in the area.
Intervention Program	<p>Enhance relationship with BRO and other members. 5S and Lean Program.</p>

