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**CIVIL ENGINEERING**

**18/ENG03/036**

**BUSINESS PLAN**

## LMA FOOD INDUSTRY AND TRADE LIMITED COMPANY

### **PURPOSE**

My team and I have come with a profit making idea. We haven't make a breakthrough in our company for a very long time and this idea of ours is definitely going to take us above our competitors. I also want the people to benefit from our discovery also.

We want to make sure that this is the focus of our business as we will need everyone's hands on deck for this, we also need to stay within budget so as to not lack financially and to also earn the trust of our investors and partners. As an entrepreneur and a business owner, my goal is to know who I am about to do this for. The people are the ones I want to satisfy, so will pmy goal or business idea suffice their needs.

### **Vision**

I want to see a world where hunger is eradicated, where people's need of food is dealt with easily and also for those that can't afford a bag of rice should be able to afford my indomie noodles. Yes, my goal is to eradicate easy needs and hunger and with that, I propose NOODLES (INDOMIE).

Indomie noodles should be like a quick and easy accessible food that shouldn't take hours to be cooked. Noodles as we already know it should be a long, thin pasta or flour paste eaten in a sauce or in a soup. But for my case I am planning an indomie noodles. Unlike any other noodles mine will and should have access to different flavors to meet the needs of different people, as you know not everyone like the same flavor. As we are ready to provide a flavor of chicken, fish, fried indomie, chicken pepper soup, onion flavor, etc.

### **QUALITY CONTROL**

All our companies' branches across the world are ISO 22000:2005 Food safety management system certified, and with this certificate, we guarantee our products quality, quantity and also safety. Necessary equipment and tools are used during the product processing and packaging, to fulfill the obligations within the frame of all hygiene conditions of the working staff at all stages until the products is shipped for sales. Our quality control measures has been followed according to the international quality and food safety standards.

The ingredients unfortunately cannot be displayed but the process can be elaborated;

**SELECTION OF WHEAT --- DOUGH PREPARATIONS --- DOUGH COMPRESSION --- DOUGH CUTTING AND WAVING --- COOKING WITH STEAM --- PLACING IN MOLDS --- LIGHT FRYING IN OIL --- COOLING PHASE --- ADDING SPICES AND PACKAGING --- FILLING IN BOXES AND**



**STORAGE**





## **BUDGET AND COST**

I have about 15 branches across the world, and each branch had the same product at hand

Wheat;

One bag is 50 pounds at the prize of \$12.8

And 242508 bounds of back was required across each branch.

= \$3,104,102.4

Palm oil;

Golden barrel palm oil (5 gallons) was used during the production of the indomie noodles

The Golden barrel palm oil is a RSPO certified, sustainable and not hydrogenated. And has been cleared for quality control

Golden barrel of palm oil cost about \$50

And about 150000 golden barrel was used across each branch

= \$7,500,000

Tapioca starch

This has a fat of 3.9g and a calories of 130.

One bag of tapioca starch sells at \$3.49

11256 bag was used in each brach.

= \$39,283.44

Salt

Salt was gotten from Dangote and sells at \$1.23 per 1kg

75000kg was required across each branch

= \$92,250

The rest of the items will be stated in the table below

Item	Quality	Price	Price across all the branch
Wheat	242508 bounds	\$3,104,102.4	\$46,561,536
Palm oil	150000 golden barrel	\$7,500,000	\$37,500,000
Tapioca starch	11256 bags	\$39,283.44	\$589,251.6
Salt	75000kg	\$92,250	\$1,383,750
Riboflavin(vitamin B2)	100mg at \$10, 67500mg was used	\$675,000	\$1,012,500
Sweet soy sauce	600ml @ \$12.99, 27000ml was used	\$350,730	\$5,260,950
Sugar	0.5kg at \$0.24, 500000kg was used	\$120,000	\$1,800,000

The rest of the ingredient are kept secret and are only known to the quality control agencies, so rest assured that all ingredients have pass through the quality control.

SO, according to our table above. A total of \$93,095,487 was used in all the branches

A total of \$15,000,000 was used for machine maintenance and also a total of \$13,000,000 was used to pay off employees and also to higher professionals for the job.

