















### F & B FACILITIES

SENDIRIAN BERHAD

DESIGN & PLANNING × FOODSERVICE EQUIPMENT
COMMERCIAL REFRIGERATION
STAINLESS STEEL FABRICATION
email: info@fnb-facilities.com

Website: www.fnbfacilities.com

Telephone: 603-91738200 Fax:603-91738100



www.fnb-facilities.com

### our expertise? It's in Our Name.

Putting the groundwork according to best of industry practices yet customising to unique needs, F&B Facilities offers practical solutions for the operations of your facility:



Quick Serve Restaurants (QSR)

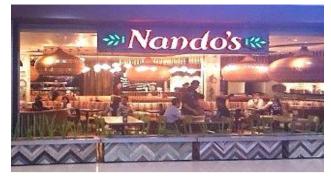
Cafes

Concept Outlets

Institutional Set Ups

Food Courts









#### **OUR BACKGROUND**

Incorporated in 1991, **F&B Facilities Sdn.Bhd**. begins her journey in the business world humbly small, engaged in supply and installation of stainless steel equipment. After more than 23 years of grinding it out, we have successfully progressed to be a recognized player within this highly competitive industry.

Our success is attributable to our tireless efforts and dedication in providing effective and practical integrated solutions to each and every of our clients, regardless of their origin, brand, size or budget. It is our consistent deliverance of **Quality, Service, Reliability** and **Cost Effectiveness** that has enhanced our image and reputation.

We stand tall today in our ability to provide a One-Stop Solution to our clients. We have a pool of resources of various disciplines that can be gathered together to work on the various aspects of the project process.

As a member of the foodservice industry, we are dedicated and aspire to be amongst the best that this industry can offer through our Professionalism, Commitment to Quality and Service and Creativity.

#### **OUR VISION**

To aspire to be a top player within the industry, by continually achieving growth in sales and customer base through providing innovative and creative solutions and consistent deliverance of high standards of Quality, Service, Reliability and Cost Competitiveness.

#### **OUR PHILOSOPHY**

**CUSTOMER** is and will always be our **NO.1 PRIORITY**. We will provide them the best, through well thought practical solutions, quality, service and affordability







#### THE COMPANY

Company Name : F & B Facilities Sdn. Bhd.

**Company No.** : 226614-U

Office Address : No 49, Jalan 12/118B,

Desa Tun Razak, Cheras,

56000, Kuala Lumpur, Malaysia.

Telephone: 603-91738200

Fax: 603-91738100

Email: info@fnb-facilities.com Website: www.fnbfacilities.com

**Date of Incorporation**: 1991

**Authorized Capital** : RM1,500,000.00

Paid up Capital : RM1,000,000.00

Principal Bankers : Hong Leong Bank Berhad

Mayban Berhad

OCBC Bank Malaysia Berhad

**Company Secretary** : Poh & Lim Mgmt Services

























#### THE MANAGEMENT

#### **RICK CHEE**

As the Managing Director, spearheads our organization. A graduate in International Hospitality Management, he has more than 27 years experience in the consultation, design and planning, supply of foodservice equipment and its collaterals to the hospitality, food and beverage organizations and institutions.

A respected personality in the field, Rick was one of the founding members and the advisor to the Chefs Association of Malaysia (CAM). He is also the founder of a non profit organisation, Food Aid Foundation, that operate a foodbank with the primary objective of providing basic food to charitable homes and the underpriviledged.

#### **VINCENT SOON**

Our Director for Marketing with more than 23 years of experience in the hospitality industry, is primarily skewed to the quick service chain of restaurants such as McDonald's, Kenny Rogers Roasters, Pizza Hut, Dominos, Café & Deli chains like Starbucks Coffee and Subway Sandwich. His experience also include hotel management under the Brisdale Value Inn chain of hotels management.

His expertise and specialization are in, among others, systems development, operations management, training, franchising and operations manual development. A qualified trainer in Food Handling and Hygiene Management, he is accredited by the Ministry of Health and Universiti Kebangsaan Malaysia to conduct such courses. At various levels of management, he has attained multiple diploma's and certificates locally, Saudi Arabia and The United States of America.

#### YONG WEI TIM

As Senior Project Manager and Head of Technical and Support Services, Tim is primarily responsible to ensure that the workflow for each project, from drawings to procurement, fabrication, logistics, installation testing and commissioning are efficiently managed.

With more than 10 years of experience in the hospitality industry skewed more to the hotel and resort sector, has worked with various design and construction of local fabricated equipment vendors, kitchen consultants, M & E Engineers, both locally as well as international markets specially for the design of commercial kitchen for various hotels standards.

His expertise are primarily skewed to the design of commercial kitchen layout, mechanical & electrical drawings, design of shop drawings and has to date completed projects mainly in the hotel industry.

#### **JOHNNY TENG**

As Project Manager, Johnny as a veteran in this industry with over 30 years experience, has successfully executed commercial kitchen projects for brands like Hilton Group, Grand Continental, Holiday Villa, Hyatt, Impiana KLCC, and most recently Traders Hotel. He has also undertaken to design and build 65 military cookhouses throughout Malaysia and few HACCP compliance commissionary / central kitchen in Klang Valley.

From detailed planning to design of special function foodservice equipment, he also undertake the R & D process till testing and commissioning of various equipment.

#### WHAT WE DO

#### **Design and Planning**

Space planning and design to specifications the equipment, electrical, plumbing, ventilation, fire suppression system and other needs to ensure smooth and efficient operations.

#### **Stainless Steel Fabrication**

Well designed and fabricated with quality material and workmanship, high durability and consistency.

#### **Food-Service Equipment**

Supply and installation of imported and local foodservice equipment.

#### **Cold Rooms**

The supply, installation and commissioning of walk-in chillers or freezers of various designs, specifications and capacity.

#### Refrigerators

The manufacture and supply of refrigerators of various designs and specifications. Counter-type, self-standing with solid or full glass doors, chest freezers are some examples.

#### **Merchandizing Showcase/Displays**

The supply of refrigerated or non-refrigerated with curved or designer glass designed and fabricated with fine finishes.

#### Consultancy

Various food-service expertise such as feasibility studies, business plans, conceptualization, menu planning, pricing, manpower training, Ministry of Health's health certification, manual development, advisory services and many others to assist the entrepreneur.

**Used / Refurbished Equipment** – A warehouse full of used and refurbished food-service equipment for sale and rental.

**Equipment Repair & Maintenance** – The repair and maintenance services that is reliable, timely and affordable by trained technicians.





















### **OUR CIRCLE SUBSIDIARIES:**

#### **AR Manufacturing Sdn.Bhd.**

Stainless equipment and refrigeration fabrication.

#### **G.P. Techno Glass Sdn.Bhd.**

Specialty Glass Manufacturer.

#### **Prominent Freight Sdn.Bhd.**

Freight Forwarding Service.

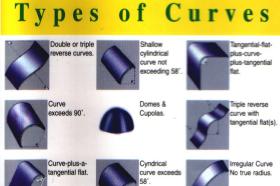












#### **OUR CONTRIBUTIONS**

#### **SEMINARS**

We are regularly invited to give talks to students and public pursuing knowledge in hospitality and tourism. Their enthusiasm were raised as they were able to hear professionals with real practical experience sharing their views and insights on real world of the food and beverage industry.

#### **TRAINING**

Hosted by the Ministry of Education, we organized and developed a custom-made training program for 53 existing canteen and cafeteria operators in the states of Wilayah Persekutuan and Selangor that provide 5 meals a day to all government schools and hostels.

The purpose of this training was to enhance their management skills in the areas of food hygiene, bulk cooking techniques and managing their businesses profitably.

#### **CULINAIRE MALAYSIA 1999—2013**

We have been actively involved as presenter since the inception of this event to promote the interest and awareness amongst the public, in particular those in the food and beverage industry, both local and abroad.

The event, jointly held together with Food Hotel Malaysia, with cooperation from other bodies like the Malaysian Association of Hoteliers (MAH), Chefs Association of Malaysia (CAM) and Malaysian Food & Beverage Executives Association (MFBEA), brings together chefs all over the country to show their culinary and creative skills through a healthy competition with their peers.























### CORPORATE SOCIAL RESPONSIBILITY (CSR)

Through Food Aid Foundation, a non profit organisation headed by our Managing Director, running a foodbank with a Central Production Kitchen that collect and rescue surplus food acquired from hotels, restaurants, wet market and food establishments, process them in the central kitchen ensuring that is safe and distributing to orphanage, homeless and welfare homes.

















#### **CUSTOMER REFERENCE**



















PappaRich







snewflake"







JUICEworks























By Shangri-La























### **CUSTOMER REFERENCE**

#### **CAFES**













#### **FOOD COURTS**































**HOTELS** 

#### **BRAND REPRESENTATION**











































































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