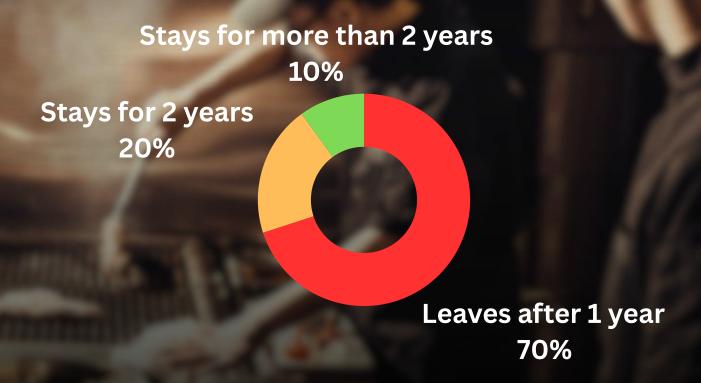


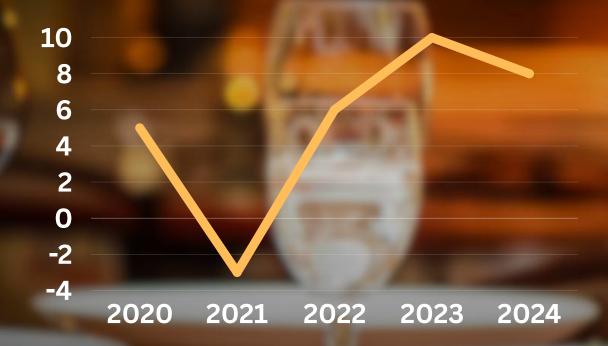
STAFFING WCES



Annual staffing turnover rates are at 60-70% with trained staff being more likely to be poached away from your organisation

Only < 10% of staff stay with their current employers for more than 2 years

RENTAL MOES



2020 - A number of home-based businesses convert to brick & mortar business

2021 - A number of brands exited causing rental prices to dip

2022 - A spike in rentals due to lower prices in the market due to bearish markets

2023 - SG market recovers from aftermath of Covid, stimulating further increment

2024 - War and uncertainty in global markets causing some exits in retail; driving rental slightly down





ION DE CAN LELP

To provide food products that are:

Easy to Reheat

Ready to Assemble

High quality & Consistency

High Value Products

Highly Customisable

Theme Specific





Carefully curated & handcrafted products

- Ready-to-fry chicken karaage
- Ready-to-cook pork chops
- Artisanal sandwich fillings
- Japanese inspired fusion meats
- Japanese inspired fusion sauces

CUR RECIPE DEVELOPMENT PROCESS



Meeting with Clients



Understanding Requirements



Conceptualising Product



R & D (flavours/appearance/stress tests)



Presenting to Client + Taste Test



Led by Chef Jeremy Han

From quick service outlets to upscale bistros

Our team has combined experience of more than 30 years in the industry



Our goal is to help you save time, effort and succeed together wth you!

We would love to give you a non-obligatory consultation for free!

Let us take away the hard graft and propel your brand into what you envision



348 Bedok Road The Bedok marketplace #02-15/16 S469560

WhatsApp: 98736093

Email: theburningoaksg@gmail.com

Website: www.theburningoaksg.com

