



SPH
SEKOLAH PELITA HARAPAN

Yummy Corp

YUMMY CORP FOR SPH KEMANG VILLAGE

2024



TABLE OF CONTENTS

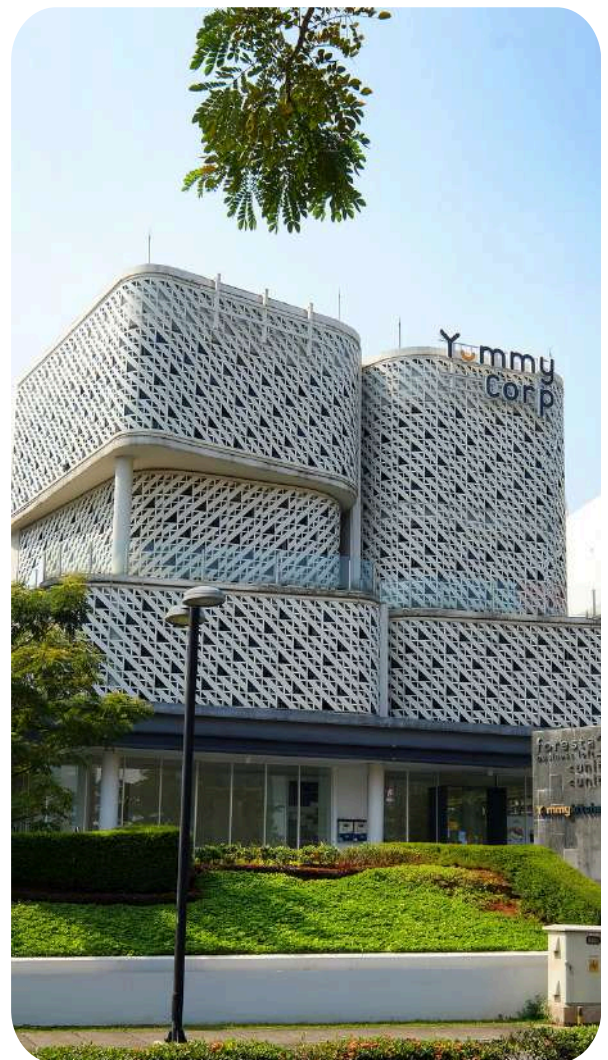
Introduction	3
Company Portfolio	7
Service Offering	8
Testimonials	15



WE ARE THE MARKET LEADER FOR MODERN FOOD & BEVERAGE FACILITY MANAGEMENT FOR CORPORATES, OFFICE BUILDINGS, SCHOOLS, AND HOSPITALS.

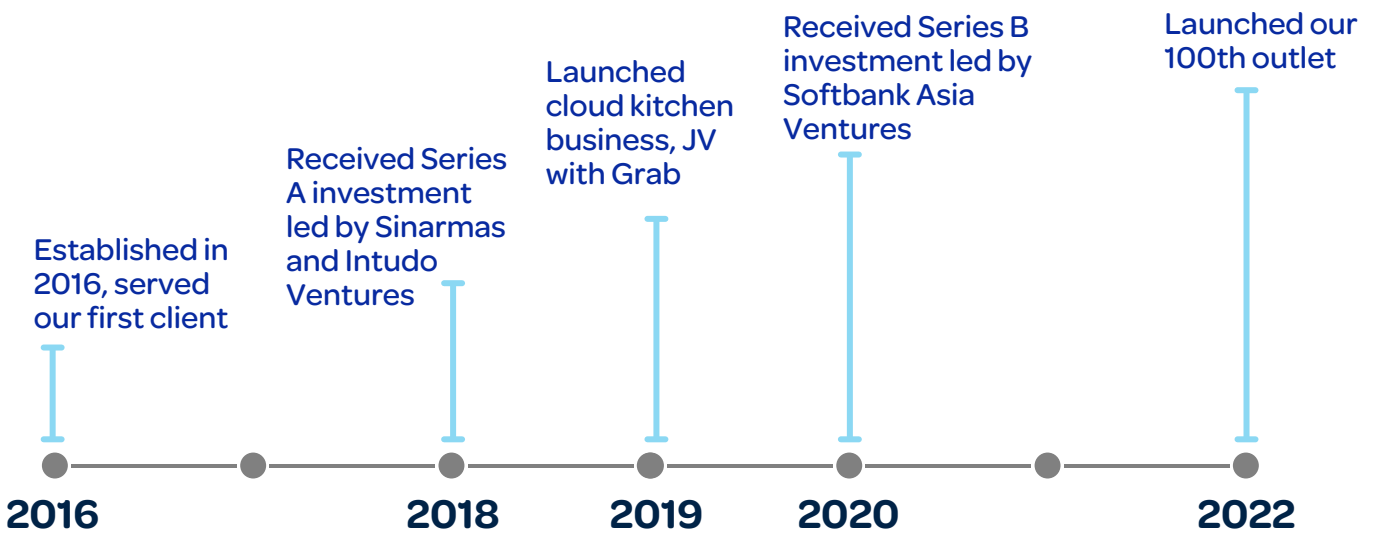
At Yummy Corp, we see food as more than just a combination of ingredients; we believe it is the cornerstone for crafting unforgettable experiences and nurturing communities. As the leading provider of innovative food facility management services, we take pride in curating exceptional culinary journeys within our partners' premises, empowering them to channel their efforts on their core missions and cultivate their communities. Our expert team, armed with over 20 years of combined experience, delivers groundbreaking solutions to corporates, office buildings, schools, hospitals, and cloud kitchen partners across 4 major cities in Indonesia.

Our comprehensive suite of services range from recipe ideation and menu planning to kitchen layout design, equipment procurement, and the implementation of food safety measures. We recognize the importance of serving safe, nutritious, and delectable food to your staff and visitors and we are unwaveringly committed to ensuring your satisfaction across all facets of our service.



ABOUT OUR COMPANY

Formed through a strategic collaboration between technology entrepreneurs and the catering division of Ismaya Group, Yummy Corp marries the best of two worlds: an inventive mindset and a wealth of culinary experience.



OUR VISION

To be the market and innovation leader in daily food services

OUR MISSION

To democratize access to delightful nutritious foods

OUR CORE VALUES

- Hungry to be Impactful
- Hungry to be Innovative
- Hungry to be Open
- Hungry to be Helpful

OUR NETWORK OF SUPPORTERS

Formed through a strategic collaboration between technology entrepreneurs and the catering division of Ismaya Group, Yummy Corp marries the best of two worlds: an inventive mindset and a wealth of culinary experience. By choosing us, you're not just opting for a service provider. You're selecting a partner who is deeply committed to quality, innovation, and your success.



Yummy OS

OUR PROPRIETARY TECHNOLOGY



Omnichannel Ordering System

Our in-house Point-of-Sales (POS) system can receive orders from many kinds of channels. This allows users to optimize and plan their transaction based on their needs.



Users can come down to our counters and order their food; or they can view our online catalog, pay online, and skip the line to pick up their order.



Students Allowance System

We work with partners to provide budget and allowances for their students or visitors to transact using their ID cards on the counter or online with real-time visibility.



Kitchen Management System

We use our own in-house kitchen operations system, which allows us to manage orders and inventory end-to-end with real time tracking and optimization tools.

PORTFOLIO HIGHLIGHTS

CORPORATES




Unilever ID HQ
BSD City

Daily cafeteria service and 4 branded outlets across the spacious 2-hectare office space



Wings Group HQ
East Jakarta

Daily meals provided at the main cafeteria and distributed throughout various wings of their sprawling headquarters



Blibli HQ
Central Jakarta

Daily delivery of freshly cooked meal boxes to their head office, ensuring prompt service



Huawei ID HQ
South Jakarta

A serene rooftop lounge that serves as a peaceful escape from hectic office days

BUILDINGS



US Embassy
Central Jakarta

Comprehensive and delightful cafeteria services located beyond the secure gates



Australian Embassy
South Jakarta

Fresh and convenient food available all day in the cafeteria of the picturesque embassy



Trinity Tower
South Jakarta

Wide range of food options offered in the upscale office tower located in the heart of Kuningan



Rajawali Place
South Jakarta

A delightful dining area within the ultra-luxurious office tower linked to 5-star hotel and residences

SCHOOLS



ACS Jakarta
East Jakarta

Fresh food served daily for students at the prestigious international school located in East Jakarta



SDH Daan Mogot
West Jakarta

Vibrant foodservice catering to a large student body with a diverse mix of backgrounds and cultures



Binus Schools
South Jakarta & Tangerang

Canteen service provided daily across campuses of the esteemed school network in the greater Jakarta region.



BPK Penabur
North Jakarta

Canteen service operated daily at one of Indonesia's oldest and most expansive private school networks.

PROVIDING THE HIGHEST STANDARDS FOR THE STUDENTS

NUTRITION FACTS



Our catering service focuses on prioritizing nutrition when preparing meals for children. Ensuring that accurate nutrition information is included in the meals served is a key priority to provide children with well-balanced and healthy food options.



FOOD ALLERGIES POLICY



We prioritize food safety with a policy on food allergens, including parent notification of allergies, updating catering services, staff awareness of allergies, allergen training for food handlers, and clear labeling of dishes with allergens.



TRAFFIC LIGHT SYSTEM



Our intention is to maintain the traffic light system as a rapid way to show the caloric and nutrition density of the foods we offer. This aims to guarantee ample access to nutritious options while also introducing innovation, variety, and excitement to our range of healthy food items.

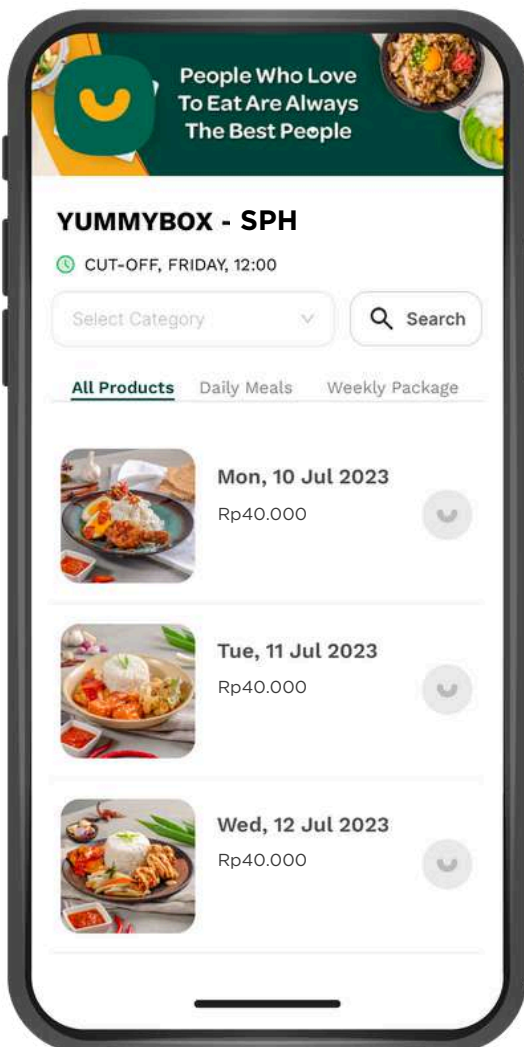


TYPE OF SERVICE

1. Pre-order catering

We advocate for school food services to prioritize a balance between nutritious options and foods that students enjoy eating. For younger students, pre-set meals can offer guidance in achieving this balance and ensuring their meals are wholesome.

Price Range (Set Menu): 40,000 - 65,000



Orders can be made by parents through our website for their children's catering meals, which our team will prepare, label & serve accordingly.

METHODS OF PAYMENT

- Bank Transfer
- QRIS (Ovo & GoPay)
- Credit cards: Visa, Mastercard, American Express, JCB

TYPE OF SERVICE

2. On-site Purchase

We plan to offer on-site purchase items that encompass a diverse range of cuisines. From local favorites to international dishes, our selection aims to satisfy the culinary curiosity of our school community.

Some of the cuisines we provide include:

- Indonesian Food
- Chinese Food
- Japanese Food
- Korean Food
- Western Food

Price Range (Per Item): 15,000 - 65,000

Foods will be available in:



Hot Display



Grab & Go



Made to Order

METHODS OF PAYMENT

- Cash
- QRIS
- RFID Cards: Flazz & Mandiri E-Money
- Debit cards
- Credit cards: Visa, Mastercard, American Express, JCB

OUR MENU SAMPLE

1. Hot Display and Pre-Order Catering

Menu will be a rotated daily featuring various cuisines such as:

Indonesian

- Ikan Bumbu Pasmol
- Rendang Sapi
- Ayam Goreng Kuning
- Soto Lamongan
- Sup Sayur
- Bakmi Ayam

Chinese

- Sweet & Sour Gindara
- Charsiu Chicken with Honey Sauce
- Kungpao Chicken
- Mun Tofu
- Yang Chow Fried Rice
- Beef Chow Mein
- Char Kway Teow

Japanese

- Oyakodon
- Beef Yakiniku
- Japanese Curry
- Chicken Nanban
- Chicken Mentai
- Beef Hamburg
- Ramen
- Okonomiyaki

Korean

- Beef Bulgogi
- Kkapunggi Chicken
- Kimbap
- Japchae
- Bibimbap
- Vegetable Pajeon

Western

- Penne with Beef Meatball
- Beef Stroganoff
- Spaghetti Carbonara
- Chicken Parmigiana
- Pan Seared Fish
- Swedish Meatball
- Roast Chicken with Mashed Potato

Other Cuisines

- Beef Keema
- Beef Kebuli
- Butter Chicken
- Vietnamese Broken Rice

OUR MENU SAMPLE

2. Grab & Go

Popular menu items will be accessible as grab-and-go options to enhance efficiency during short recess periods.



Spinach Lasagna



Salad Bowls



Hainan Chicken Rice



Gyudon



Sandwiches



Onigiri



Odeng & Fishcakes



Dimsum

3. Ala Carte

Some menu items with sensitive ingredients will be available as ala carte to ensure their freshness.



Noodle Dishes



Smoothie Bowl



Juice & Smoothie

SUSTAINABILITY PRACTICES

In order to promote sustainability, we also use eco-friendly packaging, such as:

- **Bagasse (sugarcane pulp):** a fibrous material left behind in the sugarcane harvesting process.
- **Pola green (corn starch):** packaging series using renewable resources from corn starch
- **Paper:** highly composable



OUR PRODUCTION & SUPPLY CHAIN

Our PSC processes are certified and audited annually.



Supply Chain & Logistics

We constantly focus and scale our supply chain infrastructure, from sourcing, inventory management, all the way to last-mile logistics to ensure the best quality, prices, and availability of ingredients

Central Kitchen Production

We prepare, season, and pre-cook our items in our Central Kitchen in large batches, allowing us to keep the consistency of our products and to scale up our production instantly



EXCELLENCE IN SERVICE

Our unwavering commitment to excellence in service has been the cornerstone of enduring partnerships, with clients choosing to maintain their relationship with us for over five years.

This longevity is a testament to the trust and satisfaction our clients have in the quality and consistency of our service.



Unilever
Unilever ID HQ
BSD City
SINCE 2017



Wings Group HQ
East Jakarta
SINCE 2018



US Embassy
Central Jakarta
SINCE 2018



We were also honored with the prestigious “Best Partner Collaborator Award” by Huawei for 2 consecutive years (2022 & 2023). This recognition highlights Yummy Corp's unwavering commitment to excellence in service.