

Chicking Founder and Chairman shares invaluable tips

NO ONE ever said running a business is easy. Starting a franchise is hard work. You're putting your time, talent and money behind a new business venture and it can sometimes feel overwhelming, especially at the beginning.

Yet with careful planning, focus, a solid network and the right training and support, you can position your business for growth and success. Love the work you do. Do the work you love. That way you will always feel committed and confident.



Choose a franchise you are proud to own.

That way you will always feel committed and full of belief.

Set clear goals.

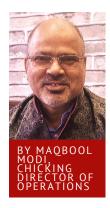
It really helps if you know exactly the outcome you would like to achieve.



/chickingstudios

FRANCHISE UCCESS

Do you have the right game plan to help you keep going for years and not just until opening day? Here are key steps to keep in mind



Be passionate about your business

If you're not excited about what you are doing, that is ultimately going to reflect in your product or service. Know your product and let customers know about you.

Hire the right team

Surround yourself with team members who are motivated to grow, learn new skills and tackle new challenges. They'll be eager to reach their goals and help you reach yours.

Attract the new, retain the old

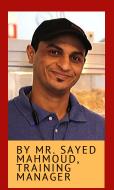
Customer retention is very important. A great keep old way to customers happy while attracting new ones is to offer promotions that will encourage them to buy more.



Don't cut corners on customer service

Get everything right, even the little things. Great customer service can make or break a business, so make sure your customers only have good things to say about you.

5 COMMON FOOD SAFETY VIOLATIONS



Could you contaminating the food you serve? Pay attention to these details.



Make sure chemicals are stored away from food and food-contact surfaces. Clearly label them, too.



POOR SANITATION

Sanitizing equipment, utensils and machines routinely is critical in preventing foodborne illness.

BAD HYGIENE Not washing hands could spread germs. **Employees** should wash their hands

after each tasks.



Sick employees working normal duties can cause foodborne illness. Let them recover first.



TEMPERATURE ABUSE To limit pathogens, keep hot-held foods above 65°C and cold-held foods below 5°C.



WAYS TO ITRACT NEW CUSTOMERS

Give your business a huge boost by attracting new customers. Here are five ways to reel them in and make your business stand out

KNOW THE MARKET

When you know your competitor's strengths and weaknesses, then you'll have a clear idea of the strategy that is going to help you win.



Know your customers' buying habits. Do your customers prefer to buy from the Chicking restaurant or do they order online? Improve your service based on their buying habits.



RESPOND TO ONLINE REVIEWS

Negative or positive reviews, answered with empathy, can help you attract prospective clients. Respond and take action.



This is a great way of advertising your restaurant. It also helps you interact with potential customers and network with possible business partners.



Who doesn't love a good bargain? Promotions help you attract new customers and encourage them to buy more.



Devise an action plan.

Figure out how to get there. Be persistent, determined and resilient.

Value your own time.

Use your time to decide what you should and shouldn't be doing. Work on your goals.

NEW AT CHICKING

In the battle of the buns, Chicking New Zealand dished out an innovative burger duo in September 2019

ULTIMATE BURGER >

Layers of goodness: crunchy chicken on a layer of coleslaw, topped with fresh lettuce, fried onions, cheese and





< ROYAL CROWN BURGER

This royal treat combines the flavours of crunchy chicken, hashbrown and cheese for a crunchylicious bite.







NEW RESTAURANTS NOW OPEN







SAUDI NATIONAL DAY

CHICKING SAUDI ARABIA GOES GREEN

SAUDI customers of Chicking wore the Saudi colours to mark Saudi Arabia's National Day.





OPENING IN OCTOBER 2019

Chicking

- BUDAPEST, HUNGARY
- CASABLANCA, MOROCCO
- HARA, SAUDI ARABIA
- VADAKARA, INDIA





CHICKING INDIA GETS STAR VISIT





FRANCHISE ACHIEVEMENT

5-star rating for Chicking

THE Birmingham Health Department in September awarded Chicking the highest rating of 5 or Very Good in food hygiene standards for its restaurant in Wednesbury, United Kingdom.



Food hygiene ratings

Chicking



48a Union Street Wednesbury

Business type: Takeaway/sandwich shop Date of inspection: 06 September 2019



IRAQ

Our master franchise partner in Iraq, Laith Alabyadh Co, inks the deal with Mr. A.K. Mansoor, Founder and Chairman of Chicking, and BFI DMCC executives.

