

Mindoro State University  
Calapan City Campus  
College of Computer Studies

# BUSINESS PLAN

Technopreneurship

By



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Presented to  
**DEZZA MARIE M. MAGSINO**  
Subject Instructor

June 2022

LORD OF THE WINGS RESTAURANT  
Masipit, Calapan City, Oriental Mindoro  
Tel No. 027876



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Plan prepared June 2022 by  
Lileth Pine, Secretary

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## **STATEMENT OF PURPOSE**

The Lord of the Wings restaurant was first an aspiration and a dream of the business owners. It was a restaurant in which it offers unlimited wings alongside with a thirst quencher, it also includes other snack foods like onion rings, calamares, chips, tacos, shawarma and many more. It also offers combo meals which is typically served with roasted chicken, as chicken meat was the main raw ingredient of the restaurant. For the unique service of the restaurant, it has an interesting way of giving discounts to the customer which is undoubtedly fun and makes the restaurant different from the rest. Aside from that, the restaurant is very humble to customer needs and preferences, so it offers customizable sauces of the chicken wings and even with the flavor of their drinks could be up to them or it is called service upon customer request.

The restaurant is located at Calapan City, Oriental Mindoro at the famous Xentro Mall of Calapan. Lord of the Wings Restaurant is seeking a loan of P500,000.00 to purchase equipment and inventory, and rent space inside the Xentro Mall, Lumang Bayan Calapan City. perform necessary improvements, maintain sufficient cash reserves and provide adequate working capital to successfully expand an existing wholesle/retail market. This sum, together with the 200,000 equity investment, will be sufficient to finance transition through the expansion phase so that this recently started business can operate as an on-going profitable business restaurant.

## **PART I THE BUSINESS**

### **Legal Structure**

A partnership is an agreement between two or more people whose goal is to run a business. While on a partnership form of business the people behind a certain venture will share every aspect of the business especially on the financial and debts likewise with the profits and loses of the business. Being on a partnership, the resources that you could accumulate is limited because the number of owners is also limited to the one you trust the most to handle the business. On that case being on a partnership you could talk about your plans, goals, suggestions and recommendations regarding on your business venture to your partners therefore you could come up to an efficient decision making.

On that being said, partnership legal structure is the safest to begin with if you are afraid to start alone. Having someone with the same interest as you, with the same mindset and dedication to improve your business together is an asset to your business.

### **Description of the Business**

Lord of the Wings is a restaurant that mainly offers unlimited wings in different flavors like sweet and sour, spicy, garlic and in original fried chicken wings. Perfectly coupled with different beverages like milk teas, sodas and fruit flavored drinks. Although it is best for snack time, break and leisure time food trips. We also offer a combo meal which is primarily composed of main dishes like rice and viands like our best-selling roasted chicken for those who would like to take their breakfast, lunch or dinner on our restaurant.

### **Product**

From unlimited wings and roasted chicken anyone could notice that we don't go out of our league which is all about the chicken. Chicken is the primary raw material. Without it we could not offer our unlimited wings, fried chicken and the roasted one. For the chicken wings we marinate it first using our secret recipe and upon frying we surely coated it according to our flavors available and the sauces prepared before head. For the preparation of the drinks, we have the milktea which

is composed of milktea powder, syrup and tapioca pearls and for the fruit drinks we are using fresh fruits without any additional flavors

### **Service**

The kind service is what the customers first feel before the actual product so are assuring our clients the warmest atmosphere that they will feel as long as they are in our restaurant. We will make sure that they will feel just like at home. We will deliver our heartfelt greetings and nicest staff's approach from placing order to step out. Also, we are open for customization upon customer request if the client wants a new variation on their orders as long as it was attainable and available in the restaurant. Aside from that we also offer a fun and exciting way of giving discounts to the customers which they will really like. It could be a game or a task in order to claim a discount gift card and it depends on the department's strategy or idea and how they implement it. And it is not the same everyday but it is ever changing which means, every day is a new fun experience for the customers and a lively vibe within the production group.

### **Location**

The Lord of the Wings Restaurant is located besides the Xentro Mall Calapan or popularly known as Robinson's Calapan. The location is perfect because of high number of possible customers every time. Although we can't assure the we are not the only restaurant to serve on that place we could guarantee that from our affordable dishes and its price range it will eventually attract the customers.

### **Management**

The management is composed of the three of us which is basically friends and colleagues in real life. We have the same interest, goals and aspirations that's why we came up to this idea. This business venture is our dream and we continue to dream for it as it goes bigger and conquers a lot of challenges and happy memories.

### **Personnel**

There are only three of us, the owner of the business where we are responsible to run and operate our business, so that, if possible, we can hire or recruit few people that will serve as member of our team and willing to do the responsibilities assigned

to them. Including some chef or cooks, dishwashers, floor managers, cashier, and servers.

### **Methods of Record Keeping**

Customers, sales and inventory are very significant for a start-up business owner. That because we are starting a business, we will provide inventory to keep the customer's name, contacts, their orders and other details that will be used to purchase their product.

### **Insurance**

Every business should have insurance to protect businesses from losses due to events that may occur during the normal course of business. This insurance requires for everyone's beneficial.

### **Security**

Our business must be sure the security of all employees and clients. To keep the business safety, we can provide safety precautions or equipment to prevent unauthorized activity, fire, theft prevention and detection and other unexpected incidents.

## **PART II MARKETING**

### **Target Market**

Our business's target market consists of people of all ages from children to adults either local or foreigner regardless of their social status as long as they are one of the unli-wings lover community then they are very much welcome to our resto. As entrepreneurs, we don't want to limit our target market especially when are just starting out. Having a broader target market will boost our sales which in return can be used to much improve our place and most importantly the quality of the foods we serve. If we are going to the path of limiting our customers then students from high school to college would be our primary target because we know they are eager to try something new, such as something they have never seen or heard before. Our main goal is to promote and sell unique food to many people while standing out from other businesses that offer the same delicacy. Many people will surely anticipate our product because their curiosity is encouraging them to visit our restaurant; they are curious of what can we offer as a new comer to this venture, as opposed to the top dogs of the industry; we are able to make our very own signature product due to our incredible and magnificent minds.

### **Competition**

The following companies are considered the competitors of the Lord of the Wings Restaurant including: Mang Inasal, Jollibee, McDonalds Greenwich, UKB and other food restaurants along the Xentro Mall Calapan. Even though there are many competitors in this market, it is important to remember that none of them supply a service comparable to ours: the ability to customize the chicken wings is a market innovation that has yet to introduced.

### **Methods of Distribution**

As a restaurant business we encourage our customers to have their meal at our majestic place. On the other hand, we also offer free delivery services through selective products at nearby places.



## Advertising

When it comes to promoting our business, our major objectives consist of creating consumers awareness, generating interest and desire, and attracting the customer to make the purchase. Strategies for making consumers aware of the food product will include advertising and hosting grand opening. Offering free samples of our selected food product at the grand opening may lead to both consumer interest and thus make them do the work of bringing customer to us by encouraging their families and friends to try what we are offering. As customers try the delicious unliwings and side dishes, they will be less hesitant about making a purchase. By simply building customer awareness, interest, and desire, consumer purchases will increase, raising our product sales. Most of the methods for promoting our products will be through advertising in social media platforms. We will constantly update our social media pages by posting new products and promos that we can offer at a certain day or event. This can let consumers obtain news and information on the company's products online which we think is the best way to promote the business. We may also ask local vloggers/bloggers to review our products and have their followers try it out also. Here is the link to our Facebook page [Lord of the Wings Restaurant | Facebook](#).



## Pricing

Pricing is a very important factor that will determine the company profit or loss through selling the new product in the new market. After considering the factors that will affect the price, the company decides to set the price of the unliwings starting

from 268 pesos per person. We think that this prices are not too high for our target market and also competitive with the industry. By doing so it will help Lord of the Wings stay in the business with prices that are not high over competitors, which would likely turn customers away.

Products/Package	Prices
Unlimited Chicken Wings Inclusions unlimited rice and iced tea	Php 268.00 per head
Combo A (3pcs chicken wings, 1 french fries 150grams, 1 milktea 16oz)	Php 149.00
Combo B (6pcs chicken wings, 1 french fries 150grams, 1 milktea 16oz)	Php 189.00
Combo C (9pcs chicken wings, 1 french fries 150grams, 2 milktea 16oz)	Php 299.00
Combo D (15pcs chicken wings, 2 french fries 150grams, 2 milktea 16oz)	Php 599.00
Beef Nachos	Php 125.00
Calamares	Php 180.00
Chicken Skin	Php 100.00
Onion Rings	Php 150.00
Fries	Php 50.00

**Product Design**



The image above is the logo of our restaurant. Just like any other business a logo will be the trademark of our restaurant thus we make sure that this logo of ours will stand out among others. For the colors, we used related colors on the palette we have golden brown, brown, gold, and mustard colors. Because our main dish or offering is a chicken wing and is basically fried right? Anyone of us is surely a fan when it is in a golden-brown state where it looks very appetizing and warm to the eyes. So, we used those colors to appropriately connect and have an accurate visualization of our logo to what we are trying to sell. We also take into consideration the text that we

used, as you can see we used serif fonts to add aesthetics with its classic and elegant look without sacrificing the readability of the text. We also added bold font weight to highlight the text with noticeably varying font sizes. It is also to give emphasis to what we are trying give focus on. On that case although the customer can't seem to give attention to the whole text that was displayed on our logo, they could get the clue or convey the meaning of it. On our logo we added minimal design and graphics, it is for the logo to look not overdecorated or cluttery that may seem not pleasing to the eyes of the customers. We just added wings on both sides, making the text to be at the middle. If we look on the different perspective it looks like a big fat chicken, which adds more meaning or idea to our logo that is useful for it to be easily remembered. If our business name rings any bell when you read it out then it is because we incorporated symbolism / meaning – speaking of to be easily remembered, our business name was inspired by the famous fantasy book and movie “Lord of the Rings written by J.Tolkien”. I think it was popular enough to be known and to be engraved to the minds of the customers. It seems to me that with that witty idea it adds an appealing character to our brand to get the attention of the customers and for them to try it out.



Source: [Unli Wings MOA - Bing images](#)

The next image above is basically our wings being served in a plate. We chose that particular approach to lessen the needs for cleaning materials that will add up to productions costs in the long run.



The last image is the packaging that we are going to used for delivery and takeout order of customers.

### **Timing of Market Entry**

Unliwings food business is so popular these days, it doesn't mean that we will get much attention like those of the already established ones. Although Lord of the Wings will be the only one to offer unliwings in the chosen location we are still prone to losing potential customers due to well-known fast-food chain like Jollibee which also situates in the same location. Despite the similar food product businesses in the area, Lord of the Wings will contain a few beneficial strengths to make it more desirable than its competitors. Our unliwings will be capable of meeting the needs of the consumers requesting specific modifications to satisfy their cravings. Additionally, we also have convenient free delivery service and the refreshing ambiance for costumers to relax in as they enjoy their delicious meal. As stated in our target market we do not indulge to selective customers only because it's the same as cutting of the potential to earn more in a single day. Unfortunately, these consumers are only present during certain part of the year particularly during holiday season and other notable events. We will take advantage of these season to promote our business by giving promos and such.

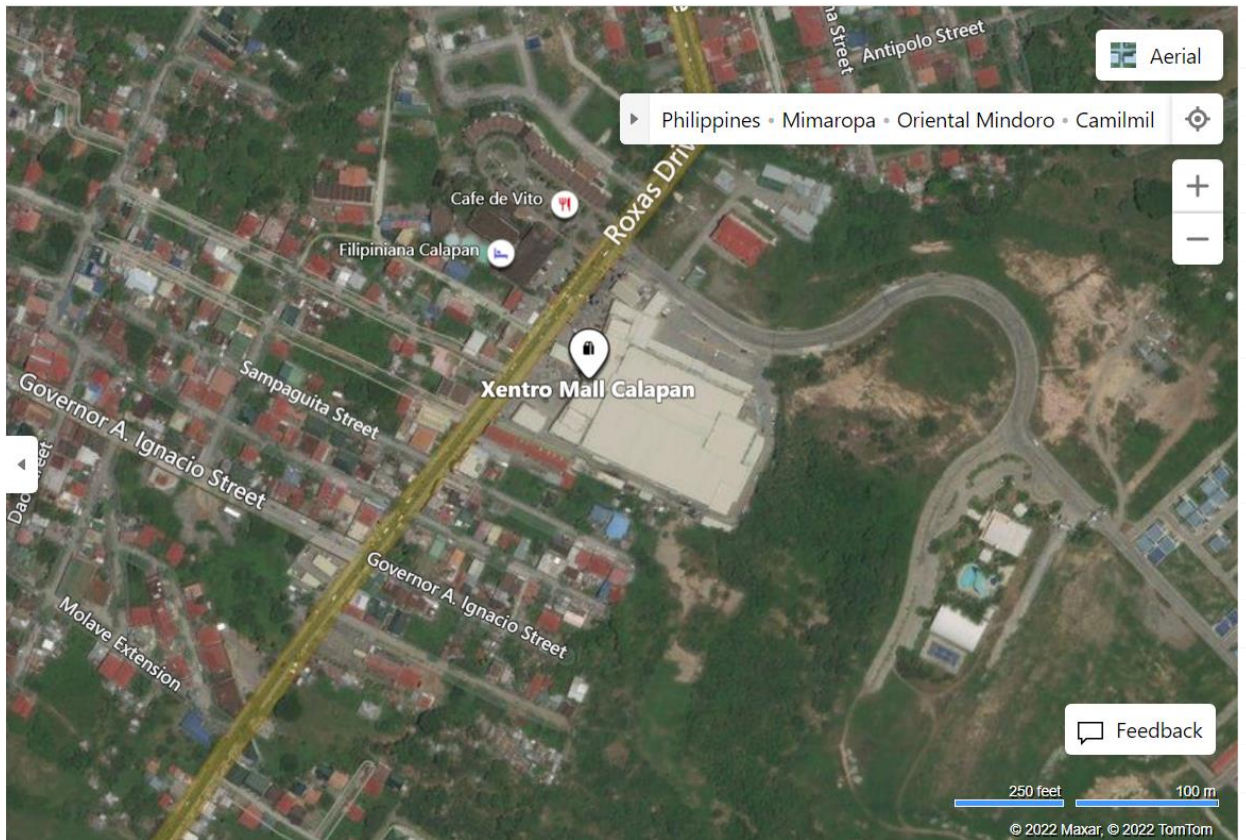


## Location

Lord of the Wings restaurant will be located at one of Oriental Mindoro's popular shopping mall which is the Xentro Mall. The location is very ideal for this kind of business since people comes to this place regularly from Monday to Sunday. The fact that Jollibee, McDonalds, Mang Inasal, Greenwich and UKB gets a lot of customers daily is concrete evidence that we have also the potential to be popular and established a successful customer relationship.



[https://th.bing.com/th/id/R.9bc9dff891bcl745b6ff699464ece98d?rik=71ohRrbjX0aj7A&riu=http%3a%2f%2fwww.xentromalls.com%2fwp-content%2fuploads%2f2017%2f09%2fHP\\_BANNER\\_2.jpg&ehk=%2bk9rmosNLzngUpjhlZp9sywsM%2fWDEWW85ExF4hoAzmc%3d&risl=&pid=ImgRaw&r=0](https://th.bing.com/th/id/R.9bc9dff891bcl745b6ff699464ece98d?rik=71ohRrbjX0aj7A&riu=http%3a%2f%2fwww.xentromalls.com%2fwp-content%2fuploads%2f2017%2f09%2fHP_BANNER_2.jpg&ehk=%2bk9rmosNLzngUpjhlZp9sywsM%2fWDEWW85ExF4hoAzmc%3d&risl=&pid=ImgRaw&r=0)



Source: Google Map

### Industry Trends

In terms of our current economy, the number of businesses that are still open are way lesser compare to when pandemic doesn't hit our country. More and more businesses are closing these past two years due to COVID-19 preventing us all to go to our work to earn money. The most affected businesses are those ventures that fall off to the MSMEs category and in this category includes restaurant businesses or the food sector. Despite that we still believe that we can make our way through the industry even our business is align to the food sector which many of us thinks isn't profitable at all. We chose unli-wings because we realized that a large number of people would like to buy from these types of ventures, so we came up with the idea of creating a unique version of unliwings by combining ingredients from different countries that we think will work together and compliments each other. Even though our unliwings flavors are unfamiliar to others, this product is way more flavorful than a standard unliwing. This is also less expensive, healthier, more enjoyable, and has the same excitement and happiness that you get from eating other unliwings. Next is the culture, ever since restaurants are very popular and close to Filipinos heart or should I say stomach. It is because many of us are a busy man and if we do something, we became tired and hungry so where do we go of course to the place where there is food

and that place is a restaurant. From breakfast to supper even for a midnight snack people still look for a place where they can eat their favorite food. Restaurants are one of the most common businesses that people may notice anywhere. It can be found in a variety of settings, most notably in public spaces, and streets. Since the social media booms so is the culture not only in the Philippines but for other countries as well. We became more aware of our surroundings, people, places and of course the culture of others. Due to the popularity of KDramas showing chicken wings in different flavors as their favorite “pulutan” to partner with Soju it gave birth to what we know now as unliwings business. Lastly when it comes to industry trends, technology has made all kinds of businesses much easier and manageable. Utilizing the power of social media will be a big help for our business to become popular and patronized by many. Then there is automating anything through the help of AI and such. Nowadays a chat bot can handle orders from client and what us human left to do is to pack the food or items the customer ordered to our store.

### PART III

## FINANCIAL DOCUMENTS

### Summary of Financial Needs

Lord of the Wings' restaurant is visited all the time because of our very own unlimited wings offer on an affordable price, aside from that we also cater thirst quenchers and combo meals which makes the restaurant stands out from the rest of the competitors. The financial plan of The Lord of the Wings Restaurant relies on the ingredients, equipment, location and other necessities like electricity and water bills, rent, internet fee, personnel's salary and other expenses. On every quarter the Lord of the Wings restaurant has a total of ₱ 420,000.00 on the ingredients and garner a total of ₱ 1,260,000.00 of sales on the whole quarter. To be deducted other expenses like necessities with total of ₱ 333,000.00 for every quarter. Noted that these calculations will be affected by some instances like calamities such as typhoon, holidays and other circumstances that may affect the overall production of the business.

<b>Summary of Financial Needs per Quarter (3 months)</b>
<b>Subtotal of Standardized Recipe = ₱5,000.00</b>
<b>Ingredients expenses per quarter:</b> ₱ 5,000.00 x 7 days = ₱ 35,000.00 ₱ 35,000.00 x 12 weeks = ₱ 420,000.00 <b>Total Expenses in Ingredients per quarter = ₱ 420,000.00</b>
<b>Utilities expenses (Rent, Electricity, Personnel and Water bills and maintenance)</b>
(Rent) ₱ 25,000 x 3 months = ₱ 75,000 (Water and Electricity bill) ₱ 15,000 x 3 months = ₱ 45,000 (Maintenance) ₱ 5,000 x 3 months = ₱ 15,000 (Personel) Chef ₱ 20,000 x 3 months = ₱ 60,000 Assistant Chef ₱ 16,000 x 3 months = ₱ 48,000 Helpers (Server, Dishwasher, Floors) ₱ 10,000 x 3 months x 3 = ₱ 90,000 <b>Total expenses for rent, electricity/water bill and maintenance = ₱ 333,000</b>
<b>Sales per quarter</b>
₱ 15,000.00 x 7 days = ₱ 105,000.00 ₱ 105,000.00 x 12 weeks = ₱ 1,260,000.00 <b>Total Sales per quarter = ₱ 1,260,000.00</b>

### Sources and Uses of Funds Statements

The sources of funds to start the Lord of the Wings Restaurant will come from the investments of the owner's personal savings and loans from the banks. The table is for the start and the first month of working production of the business. Other uses of funds that was needed once a year like legalities and furniture's was needed occasionally is separated. So, the total amount of capital gathered from investments



and loan was ₱ 500,000 and the uses of funds from ingredients, equipment and furniture, rent and location, staffs, bills, initial cash as working capital, maintenance and other necessities, accumulated a grand total of ₱ 481,000.

Sources and Uses of Funds for The Lord of the Wings Restaurant	
Sources of Funds	Amount
Owners Investments	₱ 300,000
Loan from the bank	₱ 200,000
Total Funds Gathered	₱ 500,000
Total Funds Required	₱ 481,000
Uses of Funds	
Ingredients	₱ 140,000
Equipment and Furniture	₱ 200,000
Rent and Location	₱ 25,000
Staff and Personnel	₱ 66,000
Bills (Electricity, Water, Internet)	₱ 15,000
Initial Cash for Working Capital	₱ 20,000
Maintenance	₱ 5,000
Other Necessities	₱ 10,000
Total	₱ 481,000

Cash Flow Statement (Budget)

Lord of the Wings				
	Year 1	Year 2	Year 3	
Beginning Cash Balance	Php 1, 500, 000.00	Php 1, 725, 000.00	Php 1, 983, 750.00	

The table above shows the budget of the Lord of the Wings restaurant every year. The management increases the annual budget for 15% to accommodate the yearly necessities of the resto.

Three-Year Income Projection

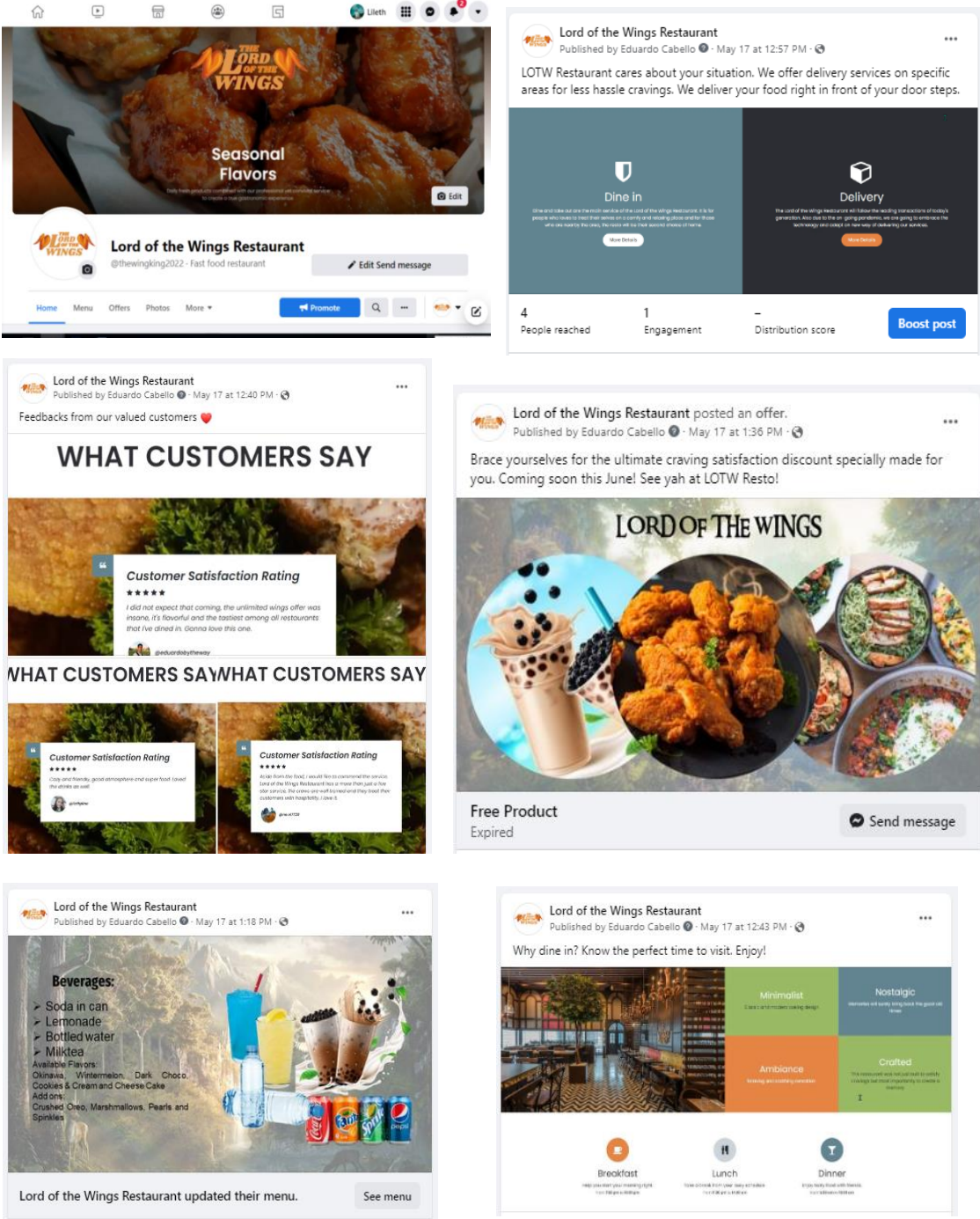
Products/Package	Prices	Year 1	Year 2	Year 3
Unlimited Chicken Wings Inclusions unlimited rice and iced tea	Php 268.00 per head	Php 2,894, 400.00	Php 3,859,200.00	Php 4,824,000.00
Combo A (3pcs chicken wings, 1 french fries 150grams, 1 milktea 16oz)	Php 149.00	Php 1,609,300.00	Php 2,145,600.00	Php 2,682,000.00

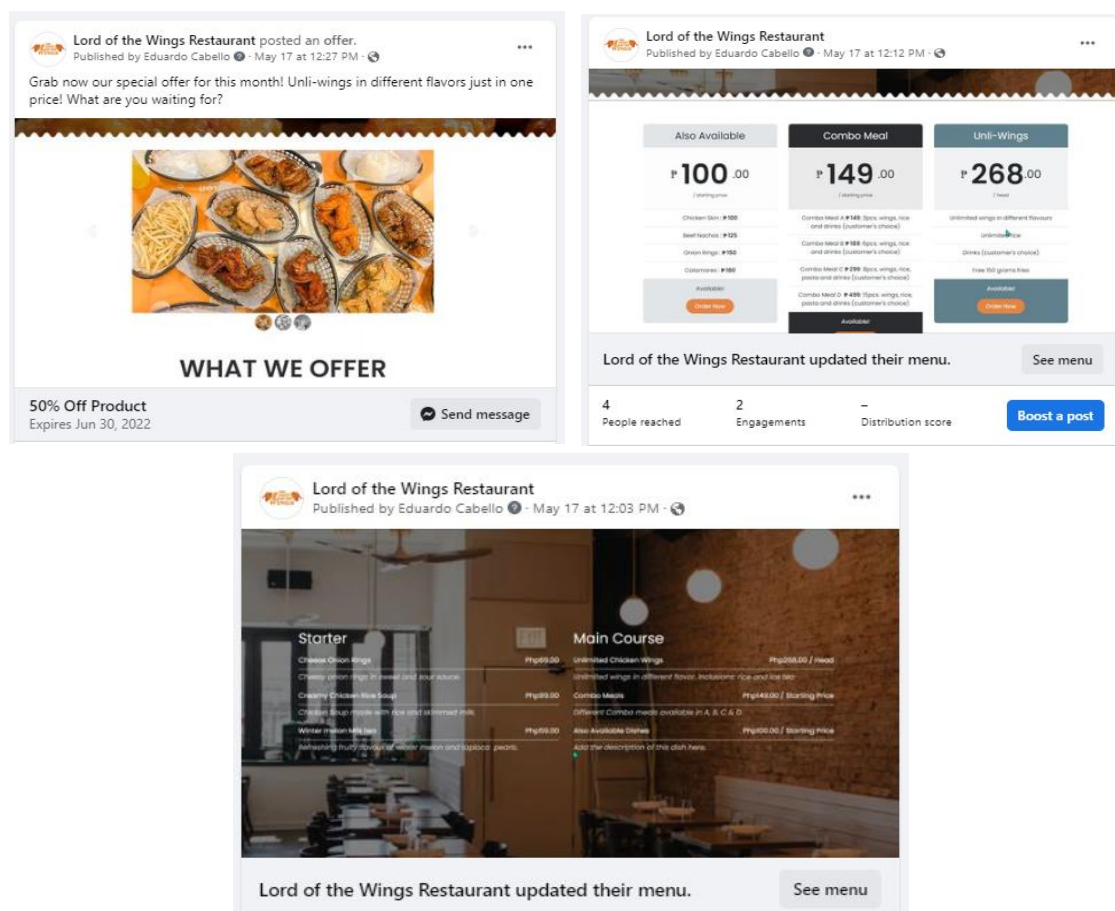
Combo B (6pcs chicken wings, 1 french fries 150grams, 1 milktea 16oz)	Php 189.00	Php 2, 041, 200.00	Php 2,721,600.00	Php 3,402,000.00
Combo C (9pcs chicken wings, 1 french fries 150grams, 2 milktea 16oz)	Php 299.00	Php 3,229,200.00	Php 4,305,600.00	Php 5,382,000.00
Combo D (15pcs chicken wings, 2 french fries 150grams, 2 milktea 16oz)	Php 599.00	Php 6,469,200.00	Php 8,625,600.00	Php 10,782,000.00
Beef Nachos	Php 125.00	Php 1,350,000.00	Php 1,800,000.00	Php 2,250,000.00
Calamares	Php 180.00	Php 1,944,000.00	Php 2,592,000.00	Php 3,240,000.00
Chicken Skin	Php 100.00	Php 1,080,000.00	Php 1,440,000.00	Php 1,800,000.00
Onion Rings	Php 150.00	Php 1,620,000.00	Php 2,160,000.00	Php 2,700,000.00
Fries	Php 50.00	Php 540,000.00	Php 720,000.00	Php 900,000.00
Total	Php 2,109.00	Php 17,841,700.00	Php 30, 369,600.00	Php 37,962,000 .00

The table above shows the possible sales that the Lord of the Wings can accumulate in yearly in three years' time starting with a customer of 30 people per day and increasing 10 people per day each year.

SUPPORTING DOCUMENTS

APPENDIX A – FACEBOOK BUSINESS






Our Facebook page consists of updated information about our business. We have a home page, we used an informative cover picture for the audiences to easily understand what is our page all about. We used our main dish or primary offering to highlight our store and our products. As far as we want to highlight our products and other services, we also included the feedbacks of our beloved customers or their testimonials as proof of our best service. We added it on top of page on the pinned posts for our visitors to easily earn their trust that all our service is on top of our priorities. On that case they are enlightened to see more of what we offer and browse throughout our page. We also posted additional information about the services we offer like the food delivery service which is only limited to the customers around the area, nearby or possibly reachable by our partner drivers. We added another tab which is the "Menu" where the customers can view the list of the different foods and beverages offered, the specific price and the initial price or the prices of our best sellers in our restaurant. By using menu tab, they can easily choose the

dishes they want to order. The customers can also view from this tab if the food is ready to serve or not. Creating this page was help a lot to come up with many customers and to easily providing their likes and craves. And also we included "Offers" tab in our page for our customers to easily see what's new in our promo that they might like. Having a separate tab specifically for offers will save the customers time on browsing other tabs trying to find the best deals for them. For our side, it will also be helpful in terms of managing the page. Let's say that several customers are already asking for deals that we can offer to them that will save them money and such, if that's the case then we can just direct them to go to the "Offers" tab for updated deals that they can avail.




APPENDIX B – POWERPOINT PRESENTATION




THE LORD OF THE WINGS RESTAURANT

BUSINESS PLAN




THE LORD OF THE WINGS RESTAURANT

LOTW RESTAURANT




NOEL DIMAILUG

CEO, BUSINESS OWNER




LUEITH PINE

MARKETING, SECRETARY



EDUARDO CABELLO

PARTNER



LEGAL STRUCTURE

LOTW RESTAURANT


A partnership is an agreement between two or more people whose goal is to run a business. While on a partnership form of business the people behind a certain venture will share every aspect of the business especially on the financial and debts likewise with the profits and losses of the business.

On that being said, partnership legal structure is the safest to begin with if you are afraid to start alone. Having someone with the same interest as you, with the same mindset and dedication to improve your business together is an asset to your business.

DESCRIPTION OF THE BUSINESS


LOTW RESTAURANT

Lord of the Wings is a restaurant that mainly offers unlimited wings in different flavors like sweet and sour, spicy, garlic and in original fried chicken wings. Perfectly coupled with different beverages like milkteas, sodas and fruit flavored drinks. Although it is best for snack time, break and leisure time food trips. We also offer a combo meal which is primarily composed of main dishes like rice and viands like our best-selling roasted chicken for those who would like to take their breakfast, lunch or dinner on our restaurant.



TARGET MARKET

Our business's target market consists of people of all ages from children to adults either local or foreigner regardless of their social status as long as they are one of the un-wings lover community then they are very much welcome to our resto. As entrepreneurs, we don't want to limit our target market especially when are just starting out. Having a broader target market will boost our sales which in return can be used to much improve our place and most importantly the quality of the foods we serve.




- ANY AGE RANGE
- LOCAL CUSTOMER
- FOREIGN CUSTOMER
- WING LOVER

COMPETITION

LOTW RESTAURANT

The following companies are considered the competitors of the Lord of the Wings Restaurant including: Mang Inasal, Jollibee, McDonalds, Greenwich, UKB and other food restaurants along the Xentro Mall Calapan. Even though there are many competitors in this market, it is important to remember that none of them supply a service comparable to ours: the ability to customize the chicken wings is a market innovation that has yet to introduced.



SUMMARY OF FINANCIAL NEEDS


Lord of the Wings' restaurant is valued all the time because of our very own delicious wings offer on an affordable price, aside from that we can also cater third customers and combo meals which makes the restaurant stand out from the rest of the competitors. The financial plan of The Lord of the Wings Restaurant relies on the ingredients, equipment, location and other necessities like electricity and water bills, rent, internet fee, personnel's salary and other expenses. On every quarter the Lord of the 99 restaurant has a total of ₱ 120,000.00 on the ingredients and garnish a total of ₱ 1,260,000.00 of sales on the whole quarter. To be deducted other expenses like necessities with total of ₱ 330,000.00 for every quarter. Hence that these calculations will be affected by some business like activities such as repairs, holidays and other circumstances that may affect the overall production of the business.

SOURCES AND USES OF FUNDS STATEMENT

The sources of funds to start the Lord of the Wings Restaurant will come from the investments of the owner's personal savings and loans from the banks. The table is for the start and the first month of working production of the business. Other uses of funds that was needed more a year like logistics and furniture was needed accordingly is separated. So, the total amount of capital gathered from investments and loan was ₱ 500,000 and the uses of funds from ingredients, customers and furniture, rent and location, staffs, bills, initial cash as working capital, maintenance and other necessities, accumulated a grand total of ₱ 181,000.


CASH FLOW STATEMENT BUDGET

LOTW RESTAURANT




Php 1, 500, 000.00

YEAR 1



Php 1, 725, 000.00

YEAR 2



Php 1, 983, 750.00


YEAR 3

The table above shows the budget of the Lord of the Wings restaurant every year. The management increases the annual budget for 15% to accommodate the yearly necessities of the restaurant

THANK YOU!!!

CABELLO, EDUARDO M.  
DIMAILUG, NOEL M.  
PINE, LUEITH V.

TECHNORENUERSHIP



## APPENDIX C – CURRICULUM VITAE / RESUME

### EDUARDO M. CABELLO

Pagkakaisa, Naujan, Oriental Mindoro

E-mail: eduardomcabello101300@gmail.com

Contact #: 09158024505



#### PERSONAL INFORMATION:

**Age:** 21  
**Gender:** Male  
**Birth Date:** October 13, 2000  
**Birth Place:** Pagkakaisa, Naujan Oriental Mindoro  
**Name of Father:** Cornelio M. Cabello  
**Name of Mother:** Lucena M. Cabello

#### EDUCATIONAL BACKGROUND:

##### *Elementary*

**School:** Don Vicente Delgado Memorial  
Elementary School  
**Address:** Pagkakaisa, Naujan, Oriental Mindoro

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##### *Junior High School*

**School:** Doroteo S. Mendoza Sr. Memorial  
National High School  
**Address:** Pagkakaisa Naujan, Oriental Mindoro

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##### *Senior High School*

**School:** Doroteo S. Mendoza Sr. Memorial  
National High School  
**Address:** Pagkakaisa Naujan, Oriental Mindoro

**NOEL M. DIMAILIG**

Pagkakaisa, Naujan, Oriental Mindoro

E-mail: dimailignoell8@gmail.com

Contact #: 09452849519



**PERSONAL INFORMATION:**

**Age:** 21  
**Gender:** Male  
**Birth Date:** July 18, 2000  
**Birth Place:** Pagkakaisa, Naujan Oriental Mindoro  
**Name of Father:** Policarpio H. Dimailig  
**Name of Mother:** Lita M. Dimailig

**EDUCATIONAL BACKGROUND:**

***Elementary***

**School:** Don Vicente Delgado Memorial  
Elementary School  
**Address:** Pagkakaisa, Naujan, Oriental Mindoro

***Junior High School***

**School:** Doroteo S. Mendoza Sr. Memorial  
National High School  
**Address:** Pagkakaisa Naujan, Oriental Mindoro

***Senior High School***

**School:** Community Vocational High School  
**Address:** Masipit Calapan City, Orienta Mindoro



**LILETH V. PINE**

Metolza, Naujan, Oriental Mindoro

E-mail: pinelileth28@gmail.com

Contact #: 09362241707

**PERSONAL INFORMATION:**

<b>Age:</b>	20
<b>Gender:</b>	Female
<b>Birth Date:</b>	July 9, 2001
<b>Birth Place:</b>	Comunal Calapan City Oriental Mindoro
<b>Name of Father:</b>	Willie B. Pine
<b>Name of Mother:</b>	Liezel V. Pine

**EDUCATIONAL BACKGROUND:*****Elementary***

<b>School:</b>	Karumagit Elementary School
<b>Address:</b>	General Esco, Naujan, Oriental Mindoro

***Junior High School***

<b>School:</b>	Evangelista National High School
<b>Address:</b>	Evangelista Naujan, Oriental Mindoro

***Senior High School***

<b>School:</b>	Community Vocational High School
<b>Address:</b>	Masipit Calapan, Oriental Mindoro