Capital Expenditure (CapEx) and Operating Expenditure (OpEx) for the chocolate cake business (example).

**1. Capital Expenditure (CapEx)**

These are the one-time costs related to setting up your business.

* **Equipment**: e.g., oven, mixer, baking trays, etc.
* **Initial stock of ingredients**: bulk purchase of flour, sugar, chocolate, butter, etc.
* **Packaging materials**: boxes, wraps, labels.
* **Furniture or rental for workspace** (if any).
* **Initial marketing materials**: banners, posters, or online ads.

**Example CapEx:**

* Oven: RM300
* Mixer: RM100
* Initial stock of ingredients: RM200
* Packaging materials: RM50
* Miscellaneous equipment (e.g., baking trays, spatulas): RM50  
  **Total CapEx**: RM700

**2. Operating Expenditure (OpEx)**

These are the ongoing costs to run the business on a daily or monthly basis.

* **Raw materials**: regular restocking of ingredients (flour, sugar, etc.).
* **Utility bills**: electricity for oven, water, etc.
* **Labor costs** (if you hire anyone, or value your own time).
* **Packaging costs**: ongoing need for boxes, labels.
* **Marketing costs**: continuous advertising (social media ads, etc.).
* **Rent**: if you pay for a kitchen or workspace.

**Example OpEx:**

* Weekly ingredient cost: RM100 (depending on sales)
* Utility bills (electricity, water): RM30/month
* Packaging: RM20/month
* Marketing costs: RM25/month
* Rent (if applicable): RM0 (assuming home kitchen)

**Total monthly OpEx**: RM175

**Summary:**

* **CapEx**: RM700 (one-time)
* **OpEx**: RM175/month (variable depending on sales volume and marketing efforts)