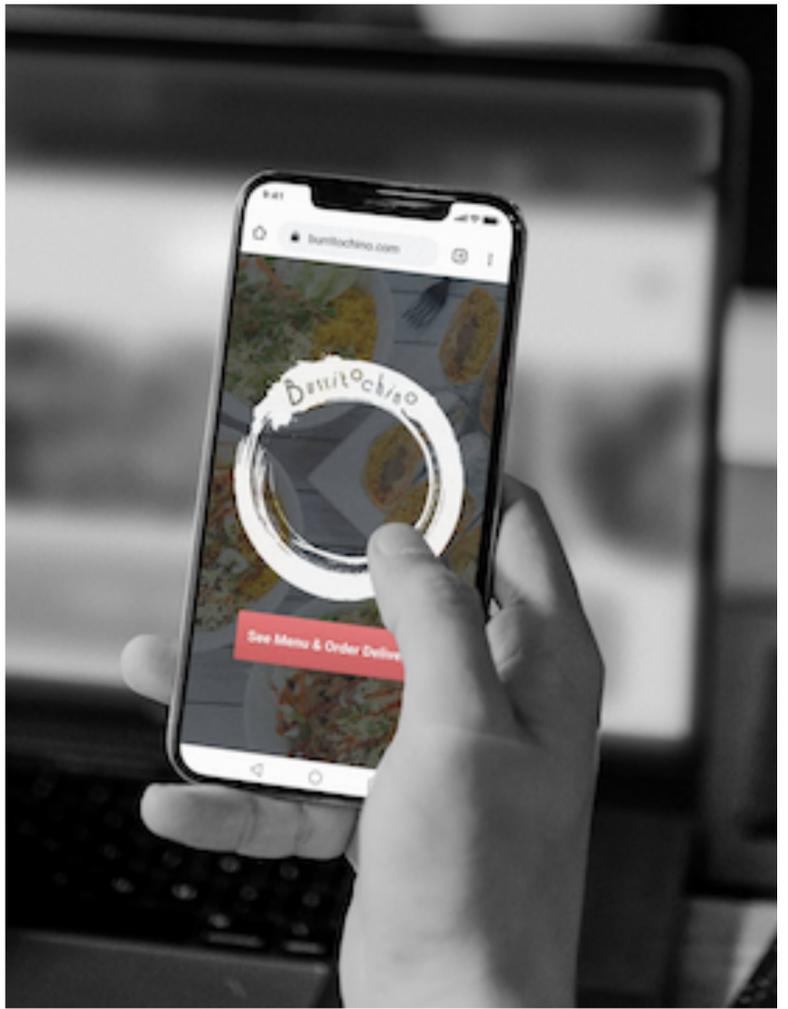
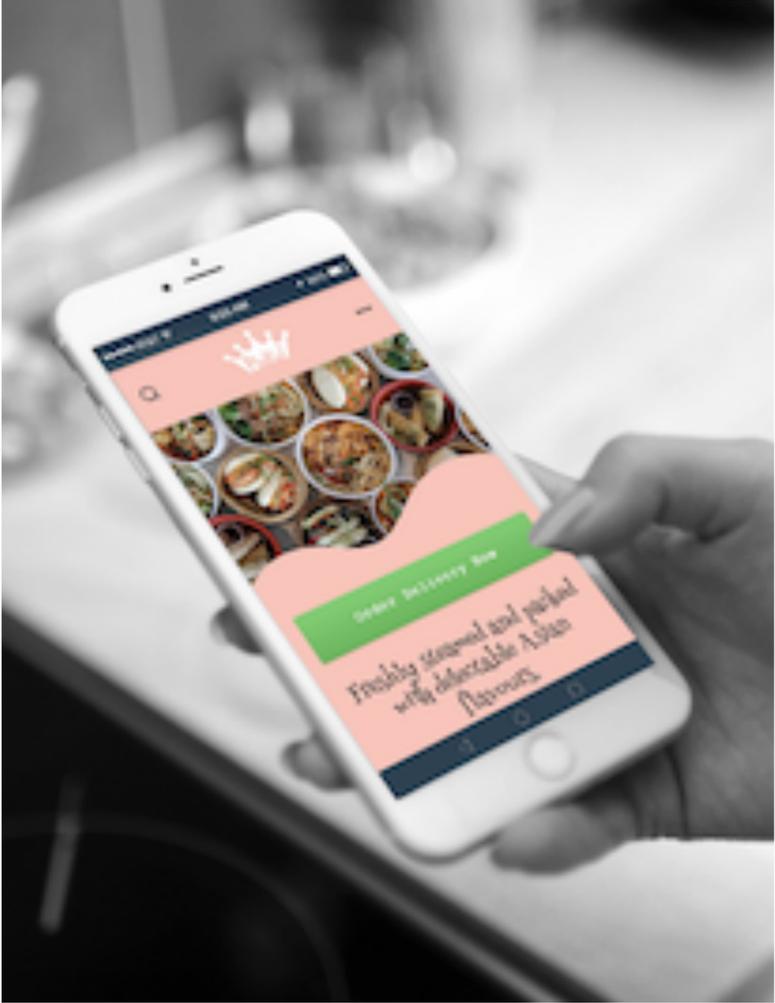




KITCHENS

BRANDS
MENU INNOVATION
TRAINING
SUPPLY CHAIN
TECHNOLOGY
DELIVERY



OPPORTUNITY

The food delivery market is growing at an exponential rate and you can generate more profits from delivery.

OPTION 1

- Become a multi-brand restaurant: operate additional brands from your existing kitchen boosting turnover and profits

OPTION 2

- Operate as just a cloud kitchen: achieve strong sales and low operating costs for a great return on your investment

**“ONCE YOU HAVE MASTERED A
TECHNIQUE, YOU HARDLY NEED
LOOK AT A RECIPE AGAIN AND CAN
TAKE OFF ON YOUR OWN.”**

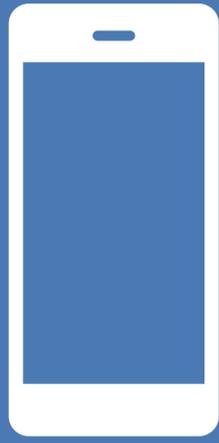
JULIA CHILD

WE SUPPLY THE INGREDIENTS

- Proprietary Recipes
- Full Supply Chain
- Proven Delivery Brands
- Delivery Software
- Operational Model
- Launch Training & Marketing
- Ongoing Support
- Website & Social Media

AND A PROVEN MODEL

- Tested multi-brand delivery model
- Supported by global food trends
- Powered by sophisticated technology
- Industry leading gross margin and labour
- Moderate to no property cost
- No setup delays or unforeseen costs
- Low upfront investment



The customer places an order



Delivery platforms pay back restaurant takings, less their commission



All delivery platforms send orders direct to kitchen tablets



Tiny Cloud Kitchens will transfer all amounts, less commission



Licensee Kitchen

BENEFITS

- Fully integrated system allowing you to offer multiple concepts without complications and inefficiencies
- Proprietary technology to run multiple delivery platform from one dashboard and delivery driver application
- Comprehensive marketing support to establish your business locally
- Strong track-record in marketing brands in local areas
- Fully-managed supply lines
- Lower commission rates with delivery platforms

Daddy's
Dim Sum



BRANDS



Daddy's

Dim Sum



Daddy has been making dumplings for a long time, but that doesn't mean that you need a ton of experience to eat them. Mix and match your freshly steamed dumplings with a range of crispy fried treats. Today is the perfect day to try something new.



A fun and healthy range of Pan-Asian snack bites and street foods perfect for sharing, like satisfying and flavoursome Hirata buns and baos. Feeling extra hungry? Trust us it will be hard to resist not ordering one of Japan's favourites and Phikul's top selling, Katsu Chicken Udon.



One way ticket from Mexico to the far East. Legendary Asian flavour combos with our signature Singapore style rice wrapped in a 12" tortilla. Go naked and skip the wrap! We'll turn your favourite burrito into a rice bowl.

Scratch Chicken 炸鸡



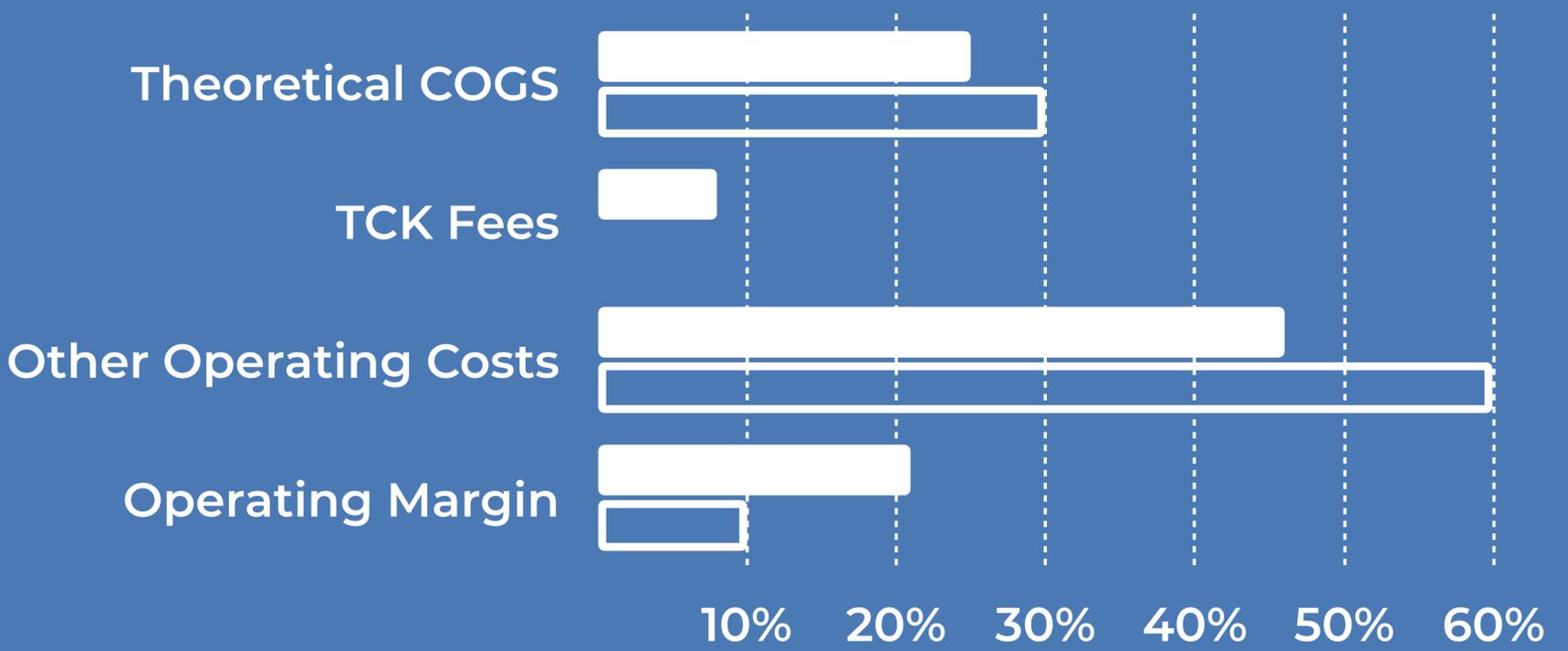
Made from scratch and freshly fried. Scratch Chicken is always delivered hot and crispy. Served with your choice of sauce, like the aromatic and gluten free Ginger Spring Onion or if you fancy something a little spicy? Try Korean XXX or our signature hot and zingy Scratch Vinaigrette.



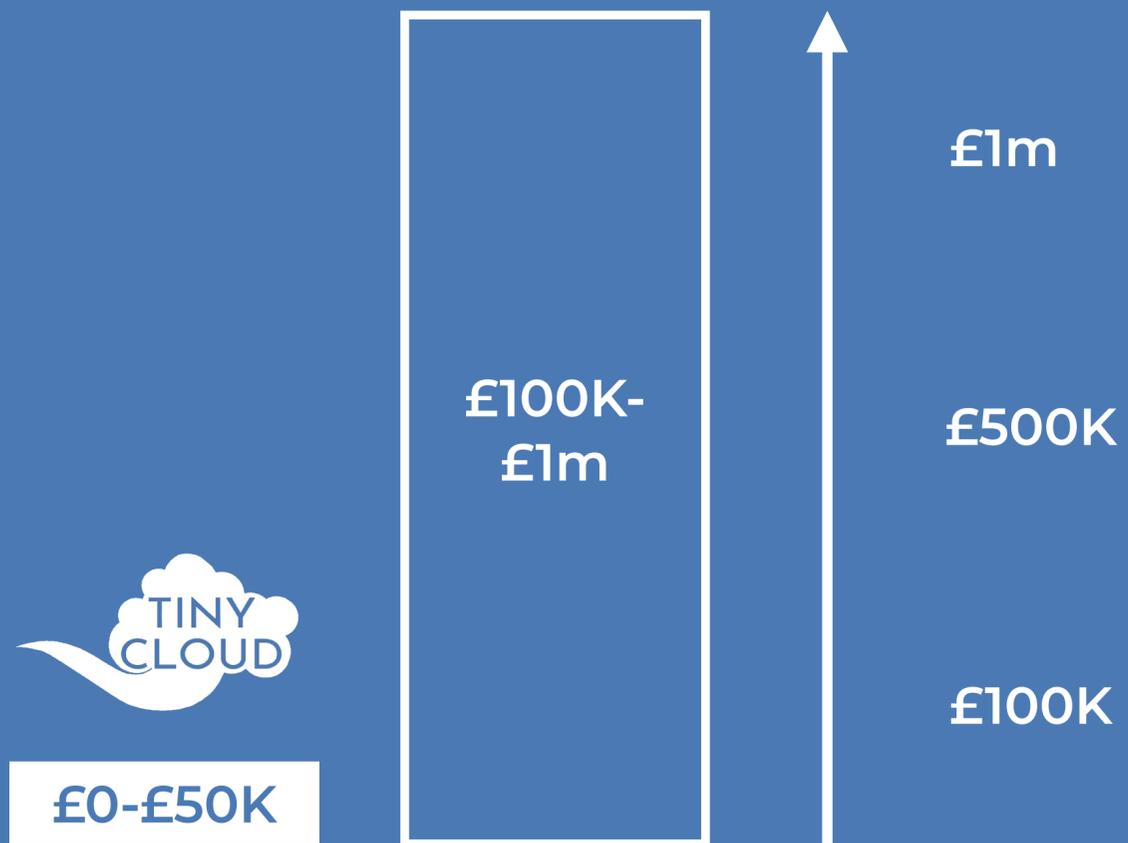
South Indian street style food served up from a tiny kitchen. Chef Sankar Doss will awaken you with his notoriously delicious and mostly vegan menu of hometown standout favourites including his signature Sanka Dal, Uthappam, Idly and Vadai. All served with fresh and vibrant chutneys.



TCK economics vs. traditional restaurant model*



TCK Capex vs. traditional restaurants



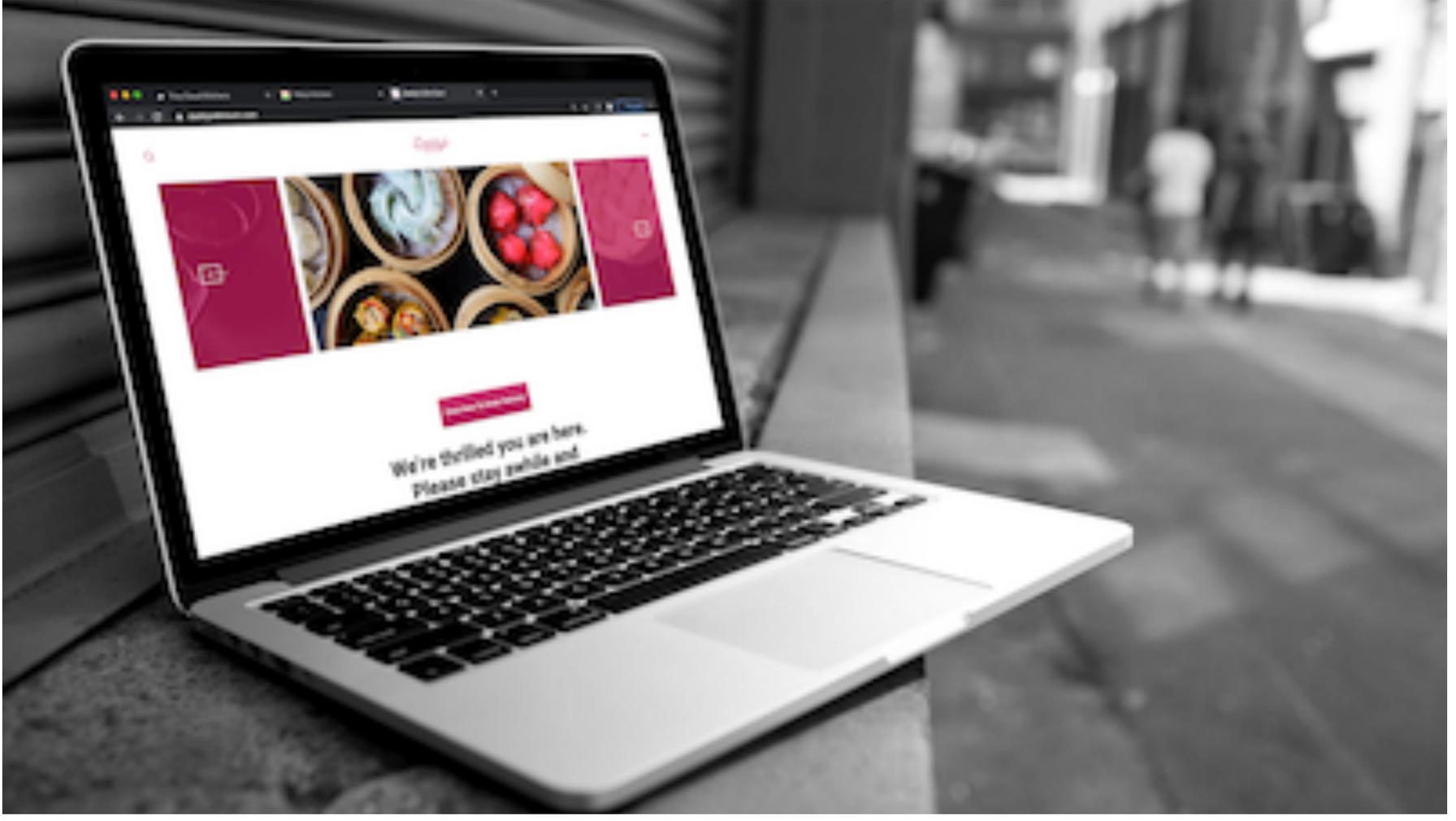
*Source: Deloitte, The UK casual dining market, Sept 2017

PARTNERS

Right now the growth potential for food delivery in the UK is enormous and we are looking to seize this opportunity by partnering with experienced restaurant operators.

WHO ARE YOU?

- Existing single or multi-site restaurant business wishing to utilise spare kitchen capacity and increase online sales
- Restaurant operators looking to operate in the cloud kitchen space with a tested plug and play solution
- Demonstrated ability in running successful restaurant operations and an appetite to scale the opportunity with Tiny Cloud Kitchens



SUPPORT

To help our partners hit the ground running, we are committed to providing a truly comprehensive support package.

LAUNCH SUPPORT

- Two week training programme in existing kitchen
- Assistance prior to, during and after launch
- Assistance with kitchen layout and equipment
- Provision of a comprehensive operations manual
- Tiny Cloud Kitchens' optimised delivery software
- Marketing assets and launch campaign
- Supply chain for ingredients and packaging

ONGOING SUPPORT

- Menu Innovation
- Technology Updates
- Key Performance Indicators
- PR & Marketing Plans
- Website Maintenance
- Social Media Updates
- Quarterly Visits



TEAM

Operations, marketing and supply chain department heads will all be directly involved in overseeing the launch of your Tiny Cloud Kitchens with you and your team.



Philip McGuinness
Founder



Gary Corken
Head of Food



Scott Griffin
Marketing



Shahzad Ahmad
Technology



Thomas Brazier
Social Media

