

KIMLY LIMITED

FY2019 AGM

CORPORATE

PRESENTATION

21 January 2020



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### CORPORATE PROFILE

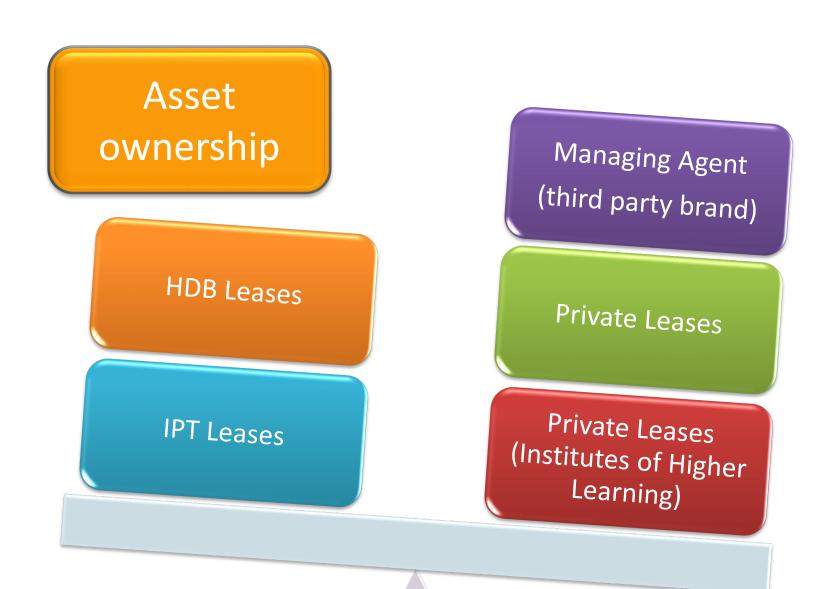
Listed on 20<sup>th</sup> March 2017 on the SGX Catalist Board, Kimly Limited is a leading and established operator of coffeeshops, food courts and other food outlets across Singapore, with a proven track record of nearly 30 years.

Kimly operates a total of **70 food outlets** under its Outlet Management Division and **135 food stalls** under its Food Retail Division as at 26<sup>th</sup> November 2019.



### EXPANDING OUR FOOTPRINT

Location	Туре	Drink Stall	Mixed Vegetable Rice Stall	Seafood Zi Char Stall	Dim Sum Stall	Kanaaji
Blk 691, Woodlands Drive 73	Awarded under HDB PQM	COFFEESHOP Fowilian Place, Familian Taske	Rice Margarden	金e末 ZI CHAR	金e末 DIMSUM	
Blk 365, Sembawang Crescent	Awarded under HDB PQM	COFFEESHOP Familiar Flace, Familiar Table	MIXED RICE		金e未 DIMSUM	
Blk 322, Sumang Walk	Awarded under HDB PQM	COFFESHOP Fornilar Place, Familiar Taste	MIXED RICE		金 中 DIMSUM	
Blk 143, Teck Whye Lane	Acquisition	COFFESHOP Familiar Place, familiar Tase	Rice all			
Blk 106, Bidadari Park Drive	Managing Agent	Under 3 <sup>rd</sup> party brand	Rice and garden			
Flavors @ U-Town	Awarded new lease	COFFEESHOP Foreiliar Place, Familiar Tode	MIXED RICE			かなあじ KANAAJI KATSU



### **Asset Ownership**

- Direct ownership to enlarge revenue streams.
- Maximizing Central Kitchen's capabilities with Food Retail expansion.
- Stability of Food Retail businesses through long term leases.

### **Rationale of Asset Ownership**

- To further expand the Group's network of food outlets
- To establish new food outlets and food stalls as and when strategic locations become available
- Enable the Group to mitigate uncertainty surrounding its private leases, which can be influenced by market competition

### Newly-acquired coffeeshop: Blk 143, Teck Whye Lane

Acquisition Consideration	S\$14.0 million	Chua Chu Whye Sec Sch Sch Sch Sch Sch Sch Sch Sch Sch Sc
Net Floor Area	224 sqm	Teck Whye Neighborhood Centre  201  Teck Whye Peck Whye Park Park Whye Park Why Park Park Park Park Park Park Park Park
Opening Date	In Operations	203 203 130 Chua thu Kang OC 146 146A 146A 146A 146A 146A 146A 146A
Food Retail Division	Dim Sum Stall and Mixed Vegetable Rice Stall	Teck Whye Shopping Ctr Blk 143 Teck Whye Lane  135 135 135 136 141 143 Chee Chea Tp  136 Teck Whye Shopping Ctr Blk 143 Teck Whye Lane  137 2 140 Blk 143 Teck Whye Lane  138 139 151 151 151 151 151 151 151 151 151 15
Characteristics	Densely Populated Matured Housing Estate, Schools and Private residential clusters. Served by 3 LRT stations.  Keat	Hong LRT Station  Isa Bt Panjang Delivery Base Delivery Ba
		KEAT HONG TA MIRAGE  Teck Whye  Teck Whye  Teck Whye  The choice Chu Kang Way  The choice Chu Ka

Newly-acquired coffeeshop: Blk 143, Teck Whye Lane



### **Further enlarging our footprints**

\*Non-binding term sheet between Jin Wei Holdings Pte. Ltd. and several vendors for the acquisition of a portfolio of coffeeshop leases, coffeeshop units and industrial canteen units

Target Properties comprises:

- •Four long term leasehold coffeeshop properties units, which are HDB commercial units located within mature HDB estates;
- •Three freehold industrial canteen units, which are located in mature and populated industrial areas in close proximity to residential areas; and
- •Three short term coffeeshop leases, which are HDB direct leases, located within mature and populated HDB residential areas (The acquisition by the Group of interests in the entities holding the HDB leases for the three coffeeshop properties does not constitute an assignment of tenancy).

<sup>\*</sup>Please refer to the Group's announcement released on 22 October 2019 for more information.

### AWARDED UNDER HDB PQM: Blk 691, Woodlands Drive 73

Opening Date
In Operations

Seafood Zi Char Stall and Mixed Vegetable Rice stall.

Matured Housing Estate, established

Characteristics

footfall, close proximity to industrial parks. More new housing estates are being constructed in close proximity.



### AWARDED UNDER HDB PQM: Blk 691, Woodlands Drive 73









### AWARDED UNDER HDB PQM: Blk 365, Sembawang Crescent





AWARDED UNDER HDB PQM: Blk 365, Sembawang Crescent



### AWARDED UNDER HDB PQM: Blk 322, Sumang Walk

Opening Date	In Operations		
Food Retail Division	Dim Sum stall and Mixed Vegetable Rice stall.		
Characteristics	Right beside park connector, highly populated Schools and Condominiums. Served by 2 LRT and 1 MRT stations. Limited F&B establishments in Sumang, Punggol		

estates.



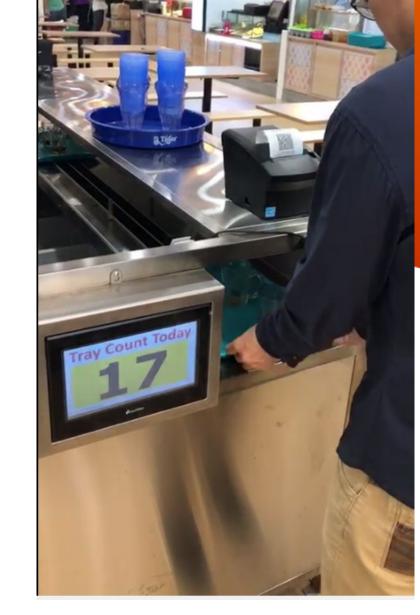
### **Progressing with time**

### **Enhancing Tray Return Reward System**

- Customers will return used cutlery and crockery to collection device located at a convenient area within the food outlet
- POS system to allow monitoring)
- Workload for cleaners and food outlet staff is reduced.

### Cashless Payment at Bukit Batok Blk 292, U-Town, Jurong West Blk 651

- Convenient alternative cashless payment methods, staying relevant to our younger customers who are more familiar with such cashless payment methods
- More than 50% of transactions are made through cashless payment options at Flavors@U-Town's drinks stall.





### **Progressing with time**

Launch of New Improved Taste of our Traditional Kopi & Teh Peng!

Cater to consumers' preference







Traditional Kopi

and Teh Peng

### Progressing with time: Flavours @ University Town, NUS

Estimated<br/>Opening Date

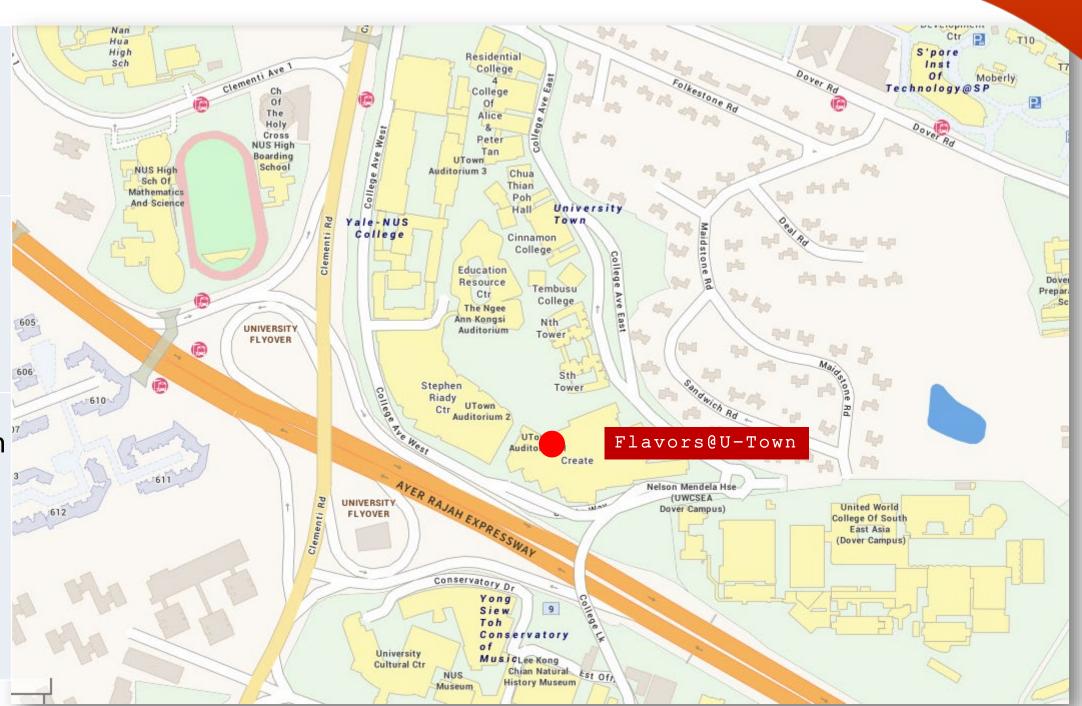
IN OPERATIONS
(Asset enhancement done in 2019)

Food Retail Division

Drinks stall, Kanaagi Japanese food stall, Mixed Vegetable Rice stall

Characteristics

Serves a large captive population in University Town. Close proximity to student accommodation. Anchored by heritage hawker, Tian Tian Chicken Rice from Maxwell.



### Progressing with time: Flavours @ University Town, NUS









# FOOD RETAIL DIVISION Seafood "Zi Char" Stalls

## Harnessing the strengths of our Central Kitchen and IT capabilities to improve productivity



Increase number
of semifinished food
items prepared
at central
kitchen



Better consistency in food quality



Tablet ordering
 + Food pager
 system + POS
system + HQ ERP



Reduced
workload for
stall workers,
reduce reliance
on highlyskilled chefs



Central Kitchen increase in productivity with machinery



# FOOD RETAIL DIVISION Mixed Vegetable Rice Stalls

## Harnessing the strengths of our Central Kitchen and IT capabilities to improve productivity

- > Replacing manual repetitive low value work with the help of food processing machines.
  - ✓ Increased productivity
  - ✓ Improved quality and consistency control
  - ✓ Improve revenue per worker contribution
  - ✓ Cost savings through bulk purchase





# FOOD RETAIL DIVISION Mixed Vegetable Rice Stalls

Harnessing the strengths of our Central Kitchen and IT capabilities to improve

productivity

> Implementation of Combi-Oven

✓ Automation of several cooking processes

✓ Freeing up precious time so our frontline staff can do more higher value work, eg: improving customer service and hygiene management

✓ Reduced man-hour requirements for food preparation

Energy-saving and heat reduction capabilities to make work environment more conducive to attract more seniors to join our industry



Automation of several cooking processes

Reduced man-hour requirements for food preparation



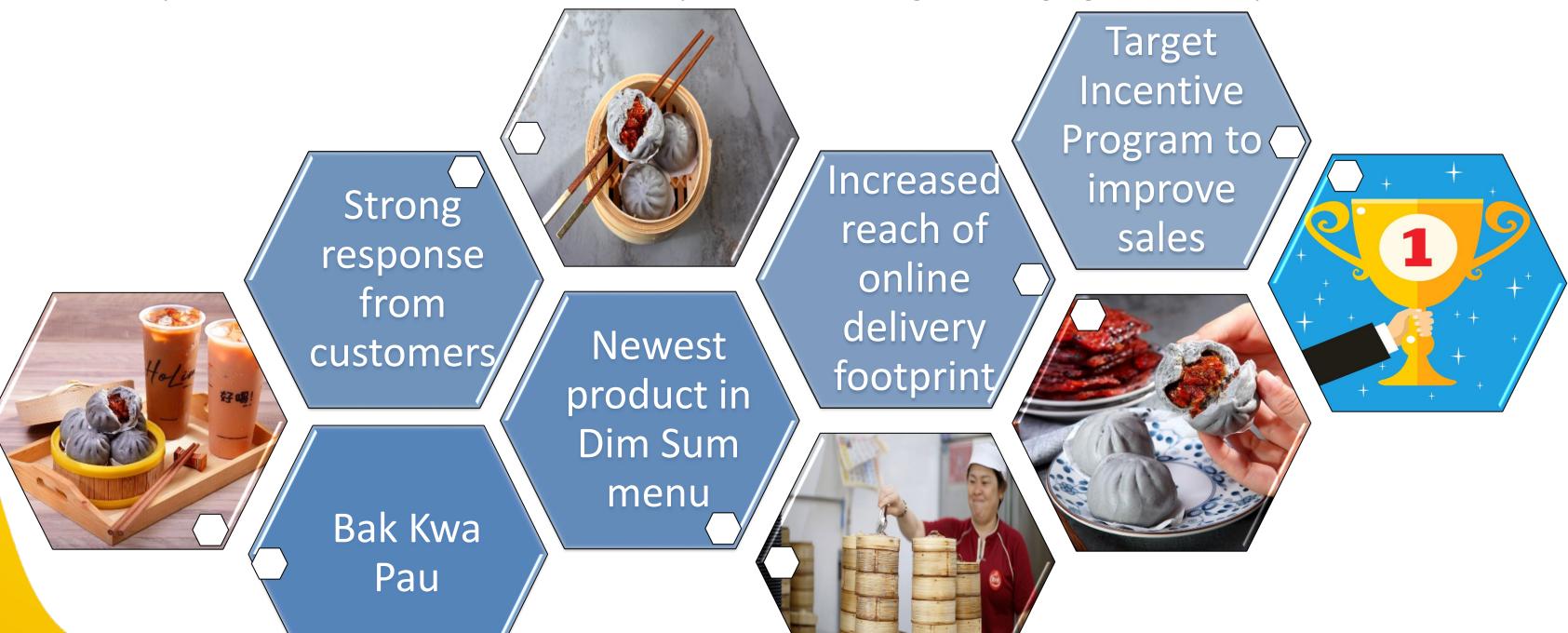


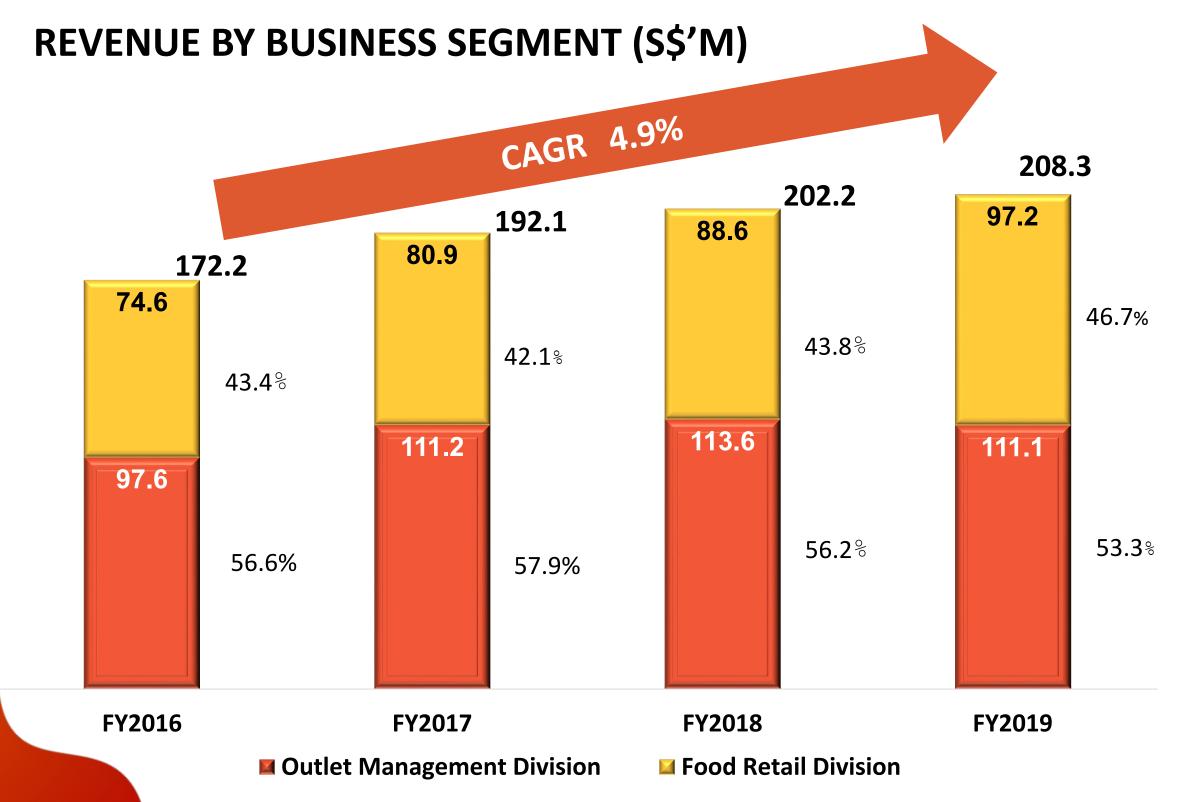
Implementation of Combi-Oven

### FOOD RETAIL DIVISION Dim Sum Stalls

## Harnessing the strengths of our Central Kitchen and IT capabilities to improve productivity

• The Group continues to devise new attractive products catering to changing consumer preferences.





### FY2019 Revenue

S\$208.3 m



3.0% / S\$6.1 m y-o-y

### **Outlet Management**

S\$111.1 m



2.2% / S\$2.5 m y-o-y

- Due mainly to cessation of operation of a coffeeshop

### **Food Retail**

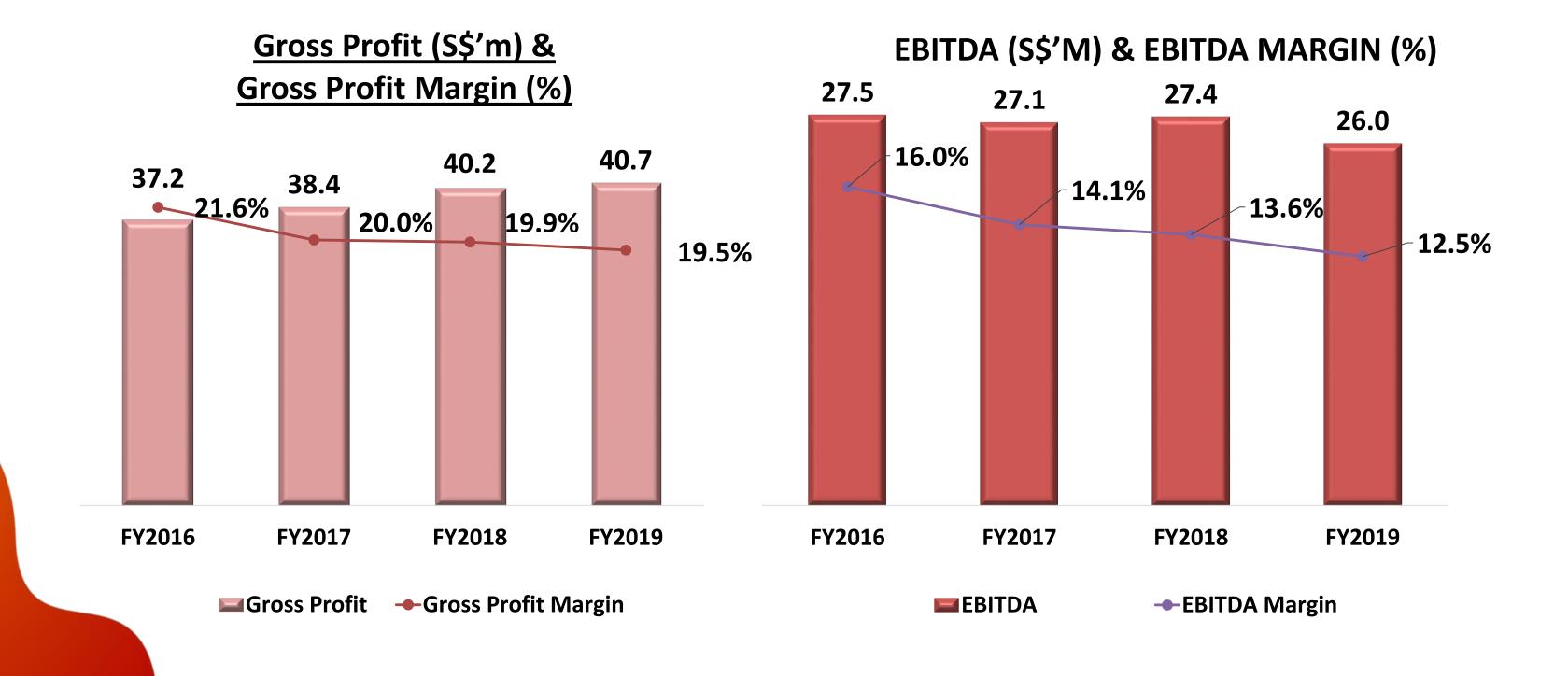
**S\$97.2** m



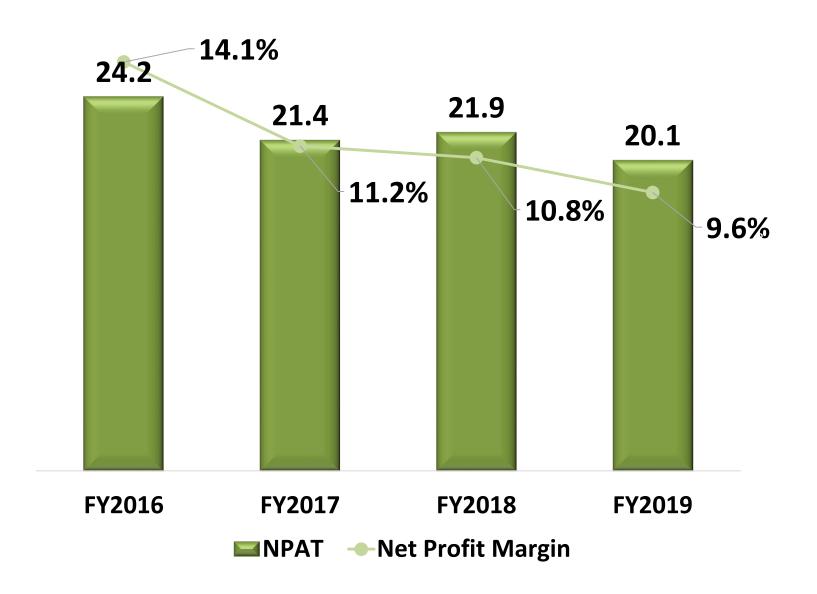
8.8% / S\$8.6 m y-o-y

 Due mainly to revenue contribution from new businesses (Tonkichi and Rive Gauche) and delivery sales

#### **PROFITABILITY**



### **NET PROFIT AFTER TAX (S\$'M)**



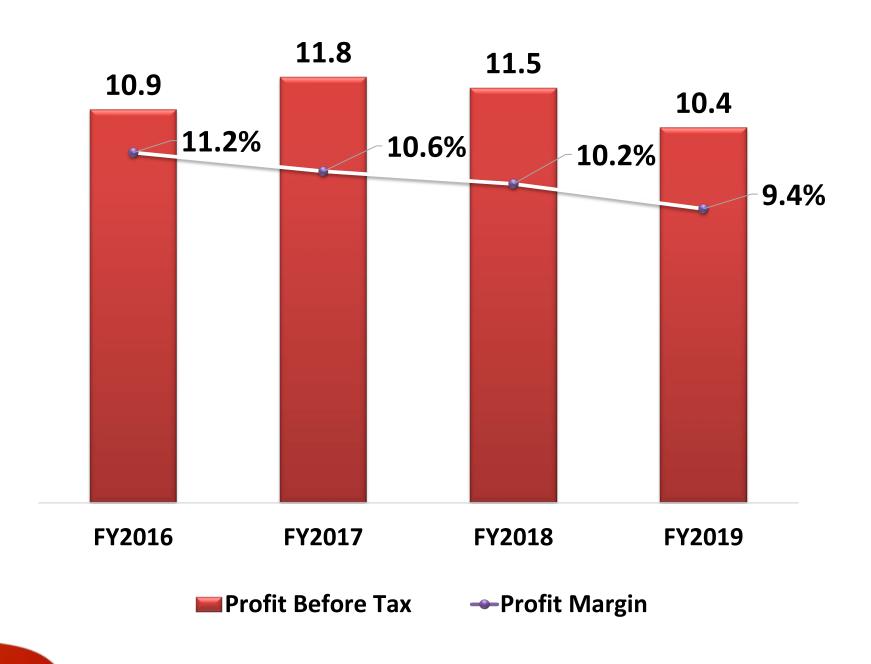
#### **NPAT**

S\$20.1 m



- The increase in gross profit of \$0.5 mil was affected by higher selling and distribution expense, administrative expense and income tax expense.

### PBT (S\$'M) & PROFIT MARGIN (%) BY BUSINESS SEGMENT



### **Outlet Management**

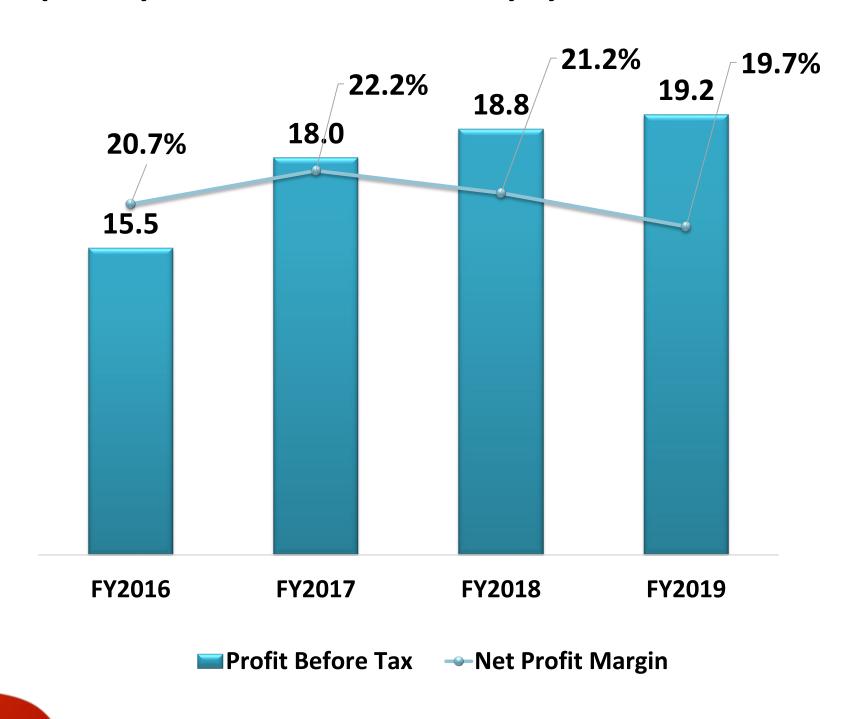
S\$10.4 m



11.0% / S\$1.1 m y-o-y

- Due mainly to
  - continued pressure on rents and payroll costs
  - gestation period for new outlets located in new precincts.

### PBT (S\$'M) & PROFIT MARGIN (%) BY BUSINESS SEGMENT



### **Food Retail**

S\$19.2 m



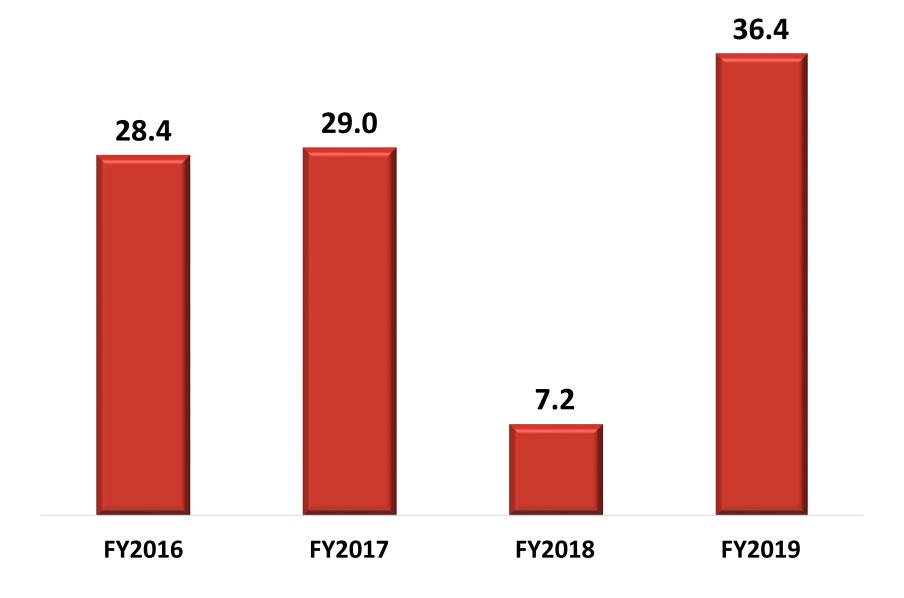
2.2% / S\$0.4 m y-o-y

Lower profit margin due to:

- Continued pressure on ingredients and payroll costs
- restaurant and confectionery business have a lower profit margin

## CASH GENERATIVE BUSINESS LEADING TO STRONG OPERATING CASH FLOW

**Net Cash Generated From Operating Activities (S\$'M)** 



Sep 2019 Cash and cash equivalents

**S\$87.2** m

Sep 2019 Net cash

S\$53.9 m

FY2019 net cash generated from operating activities

S\$36.4 m

Lower net cash generated from operating activities in FY2018 due to consideration receivable of \$16.0 m pursuant to the Rescission.

#### **DIVIDENDS**

**FY2018** 

Interim Dividend

0.28
Singapore cent
per share, paid
in May 2018

Total of 0.96 SG cent per ordinary share

50.7% payout ratio 4.36% dividend yield

**Final Dividend** 

0.68
Singapore cent
per share, paid in
February 2018

### **DIVIDENDS FY2019**

Interim Dividend

0.56
Singapore cent per share, paid in July 2019

# Total of <u>1.40</u> SG cents per ordinary share

80.2% payout ratio 6.0% dividend yield

Final Dividend subject to approval

0.84

Singapore cent per share, payment date TBA

### OUTLOOK

Recalibration of corporate strategy and leveraging on improved central kitchen and supply chain functions to pursue asset ownership

Expansion of footprint in mature and populated estates with established footfalls, growing of market presence and standing as one of the leading F&B operators in Singapore

Barring unforeseen circumstances, the Group expects to continue to be profitable in the financial year ahead