

Dragon-i Restaurant Turns SAP

Invests RM500,000 in first phase of implementation meant to improve business management.

BY AVANTIKUMAR

Restaurant chain operator Dragon-i Restaurant Sdn Bhd has invested RM500,000 in phase one of SAP implementation to help improve business management.

According to the company, the new SAP system—scheduled to go ‘live’ next year—is expected to improve purchasing and tracking costs of all 10 Dragon-i and Canton-i outlets throughout the country.

Global solutions provider ObTech Asia Pacific Sdn Bhd has been contracted to install the SAP Business One solution on IBM hardware in the chain of restaurants which specialise in Shanghai and Hong Kong dishes.

The rollout, which will have its node at Dragon-i’s head

office in Petaling Jaya, Selangor, will include all 10 Dragon-i and Canton-i restaurants in Malaysia. Nine of the restaurants are located in the Klang Valley, while one is in Penang. Upon completion, all outlets’ transactions can connect-in simultaneously via the company’s portal (www.dragon-i.com.my).

Forward-looking step

“Having implemented various customised ERP solutions for the manufacturing sector and other small and medium enterprises, we have seen how other verticals have benefited from such systems. We are delighted that such a forward-looking food and beverage chain is partnering with ObTech and taking this bold step in turning towards IT to improve their business,” ObTech Asia Pacific Group Chief Operation Officer, Michael Lim said. “We are confident that SAP Business One will deliver results for

Dragon-i and improve business productivity of Dragon-i throughout its entire operations.”

Lim explained that the SAP Business One solution would give Dragon-i’s management a unified view of operations across sales, finance, purchasing, and inventory across all its outlets.

Inter-company transactions would be captured immediately, document flows would be seamless, while payments would be centralised when the solution is fully implemented.

“In the fast-paced F&B industry, down-time can be very costly. ObTech has demonstrated that this software is an overall solution that is easy-to-use, fast and highly efficient. With minimum training, Dragon-i staff throughout our chain of 10 restaurants can manage the system easily,” Dragon-i’s Chief Executive Officer Henry Yip said. “With the SAP Business One solution, we are able to keep a close record of supplies



Henry Yip (Chief Executive Officer of Dragon-i Restaurant Sdn Bhd), Tan Hun Yang (SAP Channel Manager, SAP Malaysia Sdn Bhd) and Michael Lim (Group Chief Operating Officer, ObTech Asia Pacific).

purchase, do bulk orders, track ingredients-to-dishes output ratio and identify wastage or weakness in the process chain. A strong back office, such as the one provided by SAP Business One, will give us better overall cost control and we can order ingredients in a timely manner at the right quantity. What this means to our customers is that the ingredients, used to prepare the food, are fresher while prices are still maintained. I believe this is important to consumers today as the cost of everything is escalating but we are maintaining our standards and prices.” **CW**