

HOP HING GROUP HOLDINGS LIMITED

合興集團控股有限公司

(Stock Code: 47)

2014 Q3 Highlights & 1H Operational Updates Corporate Presentation

October 2014





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Weak Market Sentiment & Poor Customer Confidence

- Sluggish China economy
- Consumers' confidence on food safety further shaken and the whole QSR industry was impacted
- "Three Highs" (High food costs, labour costs and rental costs)
- Keen competition in the QSR sector

Revenue: -0.3% YoY SSSG: -1.7% YoY Net store growth: -2

Focus on improving the performance of store network with prudent store opening plan











As of

30 Sep

2014

326

120

446

306 Yoshinoya Stores and 140 DQ Stores Store Network: -2 Net New Stores in 2014 Q3 As of 30 Sep 2014 告野家 **Total YOSHIDOYA** Northeast China As of As of As of As of As of 1 : 4 合野家 : 89 30 Jun 30 Sep 30 Jun 30 Sep 30 Jun **____**: 31 2014 2014 2014 2014 2014 Beijing, Tianjin and 220 217 112 109 332 Hebei Northeast 88 89 28 31 116 China 308 Total 306 140 140 448 Beijing, Tianjin and Hebei * Northeast China includes Liaoning, Jilin, Heilongjiang and Inner Mongolia 告期家 : 217 :2 : 109 DO Franchise Regions for Yoshinoya and DQ **Distribution Center**



2014 1H FINANCIAL HIGHLIGHTS



2014 1H Financial Highlights





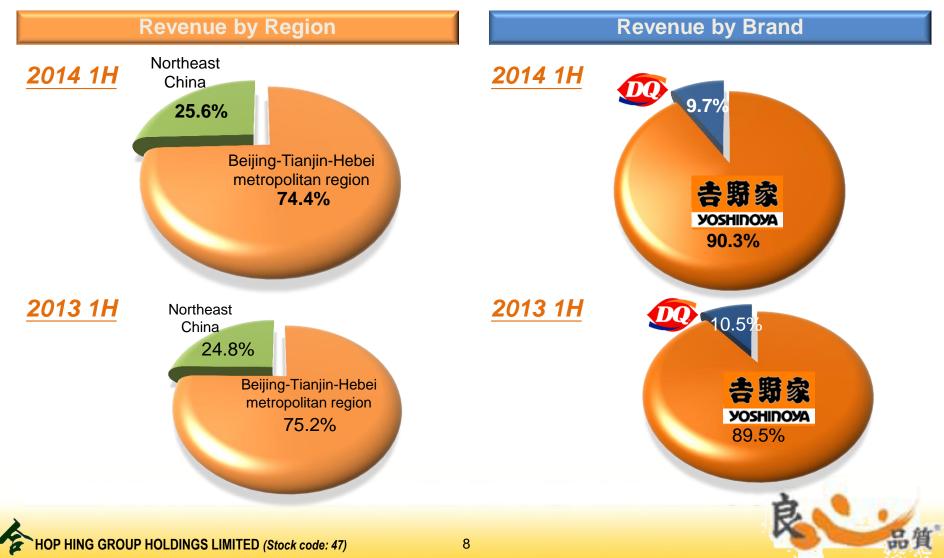
	For the 6 months ended 30 June	
(HK\$ million)	2014	2013
Continuing Operations		
Turnover	1,056.9	1,000.9
Gross Profit	662.5	613.8
Operating Profit ¹	25.4	62.6
Profit for the Period from Continuing Operations	17.5	52.3
GP Margin (%)	62.7%	61.3%
OP Margin (%) ¹	2.4%	6.2%
NP Margin (%)	1.7%	5.2%
Basic EPS (HK cents)	0.17	0.53
Diluted EPS (HK cents)	0.17	0.53
Discontinued Operation		
Profit / (Loss) for the Period from a Discontinued Operation	N/A	(51.7)
Consolidated Net Profit	17.5	0.6
Basic EPS (HK cents)	0.17	0.01
Diluted EPS (HK cents)	0.17	0.01
Note1: Excluding other income and gains		

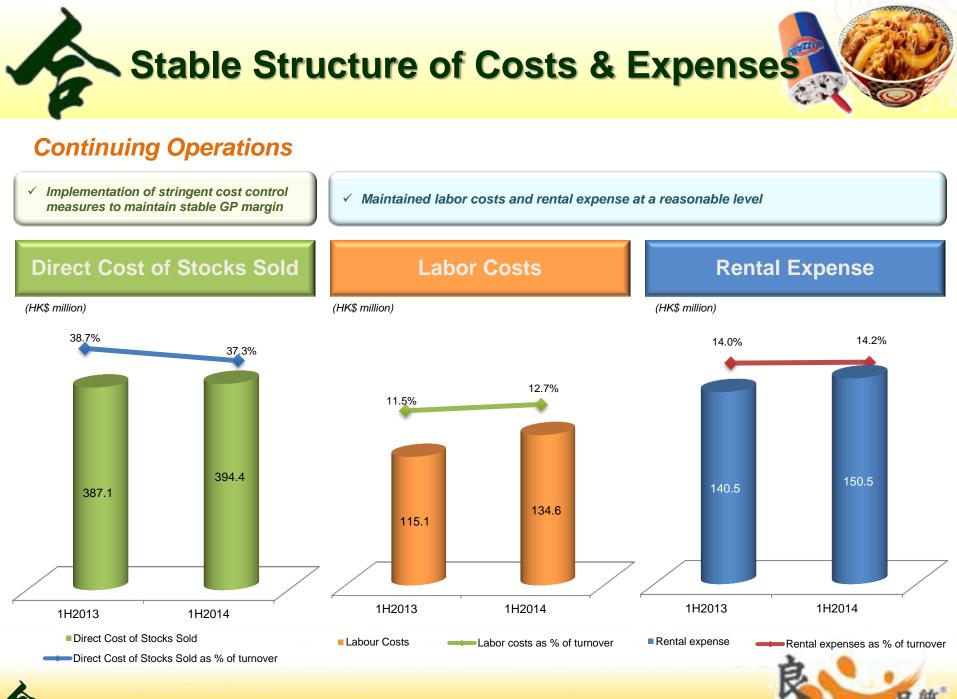






Continuing Operations







Continuing Operations

(Days)	As of 30 Jun 2014	As of 31 Dec 2013	As of 30 Jun 2013
Receivable Turnover Days	1.4	1.1	1.1
Inventory Turnover Days	48.6	49.3	58.7
Payable Turnover Days	68.3	59.9	69.7
Cash Conversion Cycle	(18.3)	(9.5)	(9.9)

Active Cash Management Results in Healthy Cash Conversion Cycle









Continuing Operations

Cash Flow Generation				
As of 30 June				
(HK\$ million)	2014#	2013		
Net cash inflows from operation before adjusting for other cash flow items	138.9	97.2		
Purchase of property, plant and equipment items	(43.3)	(93.5)		
Other cash flow items				
Receipt from the exercise of Warrants	-	17.8		
Receipt from disposal of subsidiaries	-	394.6		
Dividends paid	(25.0)	(305.2)		
Dividends paid to former shareholders of a subsidiary	-	(57.3)		
Others	7.8	4.8		
Net Increase in cash and other financial assets	78.4	58.4		

(HK\$ million)	As of 30 Jun 2014 [#]	As of 31 Dec 2013
Cash	295.8	271.2
Other financial assets*	53.8	-
	349.6	271.2
Total Debt	35.2	26.9
Net Cash and other financial assets	314.4	244.3

Gearing Summary

Including the cash flows / cash balance of Hop Hing Group Holdings Limited
Short term principal-guaranteed financial products with PRC banks

Maintained a strong and healthy cash inflow from operations





FUTURE PROSPECTS

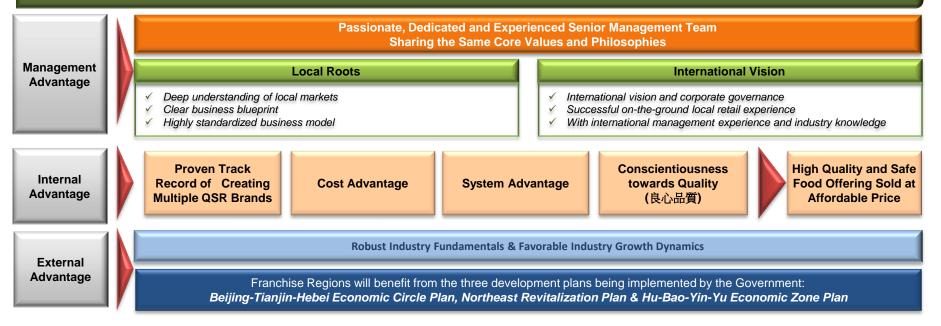
爱·味道

每一种食材都追本溯源确保安全健康





Hop Hing's Core Competitive Strengths







Future Growth Strategies







Optimise & Expand Store Network



- Based on the culture, demands and local markets to adjust store opening strategies to meet target growth
- Tailor-made menus for different stores to attract target customers in specific areas
- Regular store renovation to enhance dinning experience
- Aim to enhance profitability and raise SSSG to maintain sustainable growth

Prudent and flexible approach in expanding restaurant network but more on store network optimisation and profitability improvement





Strengthen the brand image





- Incorporate "Sunshine Kitchen" concept
 - Allow customers to observe the operation of the kitchen and production process
 - Reinforce our food safety and quality image
 - Enhance customers' dining experience



- Reposition the brand identity of Dairy Queen by reinforcing ourselves as a fashion and trendy ice-cream expert
- Retain and attract customers by
 - Increase new product varieties, eg. Hand-made waffles
 - > Improve display and product varieties in the front counters

PROMOTION & DVERTISING

- Implementation of promotional advertising activities to:
 - Reinforce the "fresh and made" on spot" unique image
 - Drive more traffics and grow

原价15元







Raise Operating Efficiency with Stringent Cost Control Measures



Maintain Gross Profit Margin

- Strategic bulk purchases
- Optimisation of product mix
- Flexible promotional strategies
- Launch new products with higher gross profit margin

Cost-effective Manpower to Improve the Efficiency

- Enhance automation e.g. implementing KDS system to raise efficiency between placing order and food making
- Separation of "cashier" and "pick up counter" to receive more customer orders

Initiatives to Better Rental Cost Control

- Identify strategic locations at the best possible rental rates with good traffics
- Solidify relationship with sizable landlords, and renegotiate the rental rate in some cases















Extend Product Portfolio



Introduction of Value Meal

- Target younger generation who are price-sensitive
- Cater to those customers who are looking for value for money products

Signature and New Products

- Offer customers full meals under a cozy environment
 - Beef bowl compliment with value-added side dishes
 - Stone pot
 - Pork rice
 - Colorful cones
 - Pop corns
 - New Hot dog

Extension of Service Period

- Expand service into other day parts and offer value meal to bring in additional income
 - Early Lunch
 - Late Lunch





Diversify and Broaden

Customer Base



5 Enhance Delivery Service



- Proactive customer outreach with online web and WAP ordering, call centre and delivery capabilities
- Call center for telephone ordering in more cities
 - Cover a wider range of customers
- Launched "Web Online Platform" at the end of year 2013 and mobile WAP ordering system in April 2014 to compliment the telephone delivery service
 - Broaden our customer base, such as younger generations who frequently use internet and mobiles











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Commitment to Food Safety and Quality Continuously



Provide whole food to minimal food processing



Build in Food Safety Controls Throughout Operation

Control the quality of raw materials from sources and establish longterm cooperative relationship with well-established suppliers

Diversified product categories covering beef, pork and chicken from quality suppliers









•Leading Multi-Brands Oriental Cuisine Specialist in the PRC









Q&A

