

Operational Report

Efficiency & Food Quality with Beyond Oil

Executive Summary

This report outlines the results of the market expansion to the **Paarl** a strategic initiative designed to improve operational procedures and unlock new levels of profitability, product quality, and team performance.

The findings demonstrate a compelling business case: Beyond Oil is a powerful of improved quality, product consistency, and operational excellence, while also enhancing health and sustainability.

Projected Chain-Wide Oil Reduction (500 Locations)

Based on data-driven results from the

958,860 L

Annual

CARBON FOOTPRINT

REDUCTION

58.3% CO2e

Annual
CO2e

1,694.72 Tons

REDUCED OIL CONSUMPTION

58.3%

Annual

958,860 L

WATER SAVINGS

58.3% m³

Monthly

199,762,500

Annual

2,397,150,000

m³

OIL LIFE EXTENSION

240%

Current

20 Days

Projected

48 Days

Progress to Date

Beyond Oil

Partnership

Initial Pilot

Sep 2025

- Successful pilot at Bay Side, Cape Town
- Validated real-world feasibility
- Foundation for rollout

Live Store Testing

February - April 2026

- Expanded POC to 6 branches in Cape Town
- Multi-site validation

Leadership Training

February 2026

- Video Animation
- Del
- Lio
- Ensured alignment on SOP and best practices

Initial Staff Training

February 2026

- Training conducted kitchen
- by local teams
- Standardized SOP
- implementation across sites

Implementation & Monitoring

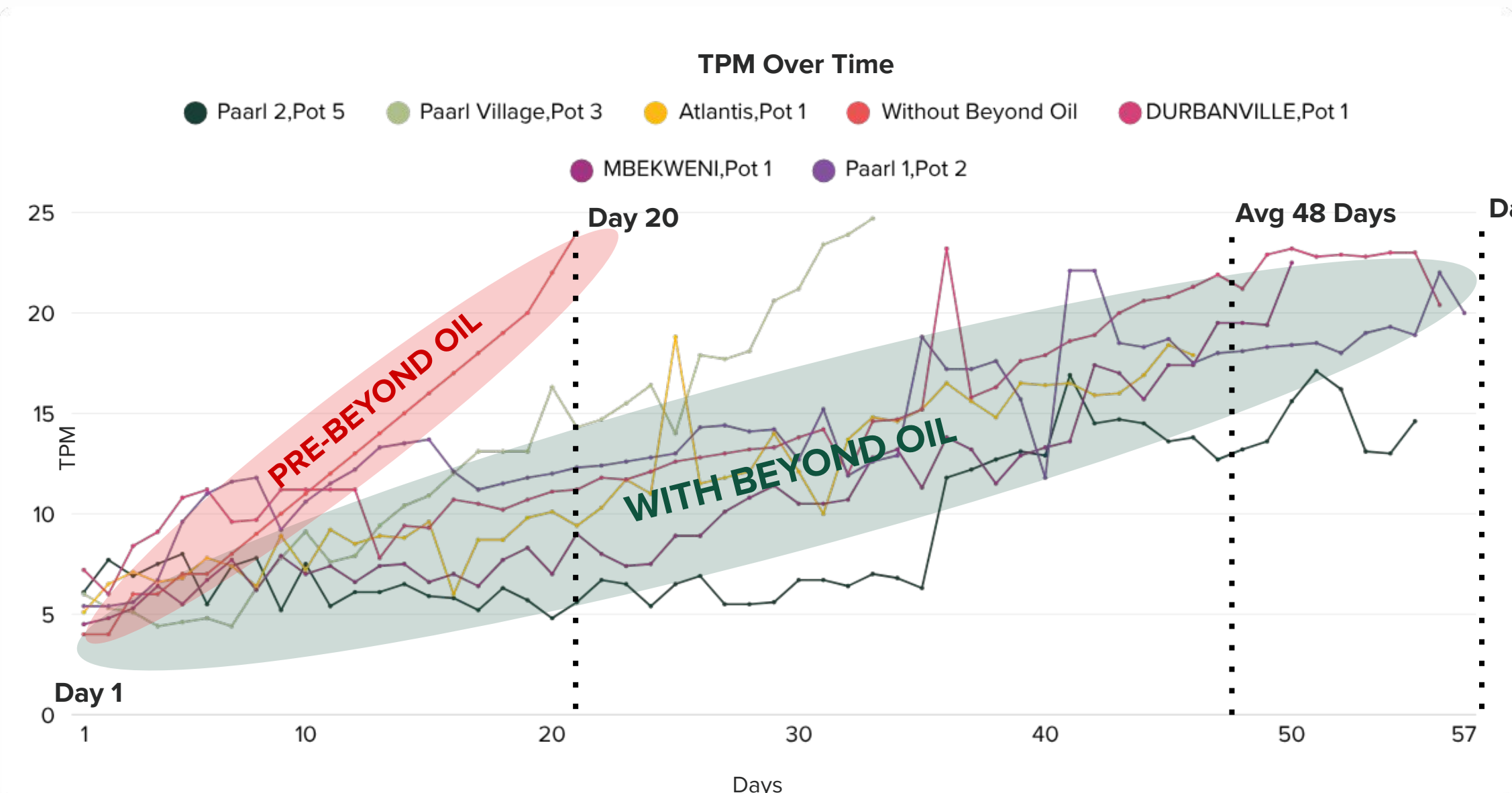
team

- Remote support by Beyond Oil
- Monitoring via video, phone & TPM app

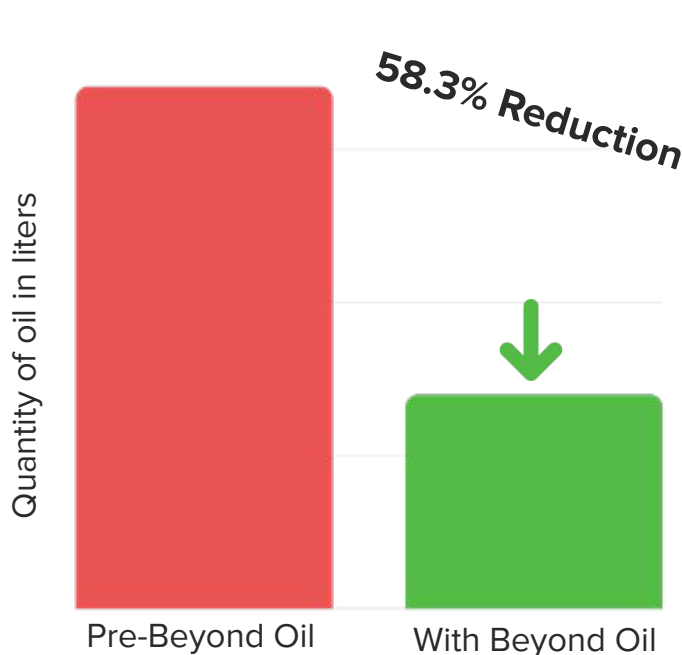
THE TRANSFORMATION

Measurable Performance Gains - based on 6 stores

From a 20-day cycle to 58 days (average) across all stores



Useable Oil Consumption Reduction



OIL LIFE EXTENSION

240% ↑

Current

20 Days

Projected

Days

OIL REDUCTION

58.3% ↓

Monthly

79,905 L

958,860 L

WATER SAVINGS

58.3% m³ ↓

Monthly

199,762,500

Annual

2,397,150,000

m³

Voices from the Kitchen



VUYISEKA, ASSISTANT MANAGER

“ Ever since we started with the Beyond Oil, there are much **fewer customer complaints** because the product is top...

“ **there's no more smell...** especially when the guys are filtering the pots. You'd feel like there's steam coming from the pots, but we're no longer experiencing that



COLIN (COOK) & STEPHANIE (ASSISTANT MANAGER)

“ There's no more **smoke**.

“ The oil comes out **much cleaner** and consistently clear.

“ **The product is perfect** and we love the product, the taste of the chicken is also very nice and it tastes better than the previous oil.



ATLANTIS - BRANCH MANAGER

“ Smells good, and the **chicken is crispy**

“ If you keep to the right procedures, you will see that your **TPM stays the same**.

Good day (Paarl Village) We are extremely impressed with the oil quality

Consistency in TPM readings , no high jumps like previously. Not sure if it can be related , **customer acknowledge** the cook calling him and saying the **chicken is so nice and juicy** and that spesific chicken was coming from the Beyond pot.



ANSHULAY, BRANCH MANAGER

“ We've noticed that the **quality of the chicken is much better**

“ It's so consistent...

“ We are a high-volume store... TPM would have been 19, 20, 23. But with Beyond Oil... **it's so consistent**, 10 to 12.5.

The Cascade of Qualitative Benefits

True operational excellence creates a virtuous cycle. The improvements measured in the kitchen cascaded into tangible benefits for both guests and staff, enhancing the brand experience from every angle.

For Guests



- Better-tasting food, consistently
- Food out of the door arrives home
- Fewer complaints and returns
- Maintaining crispiness and tasting better
- Dining area free from burnt oil odors

For Kitchen Staff



- Noticeably better kitchen air quality
- Safer and simpler oil management routines
- Less lingering smell on uniforms and in the workspace

Goal → Create a safer, higher-performing kitchen environment that drives guest satisfaction, employee well-being, and long-term brand loyalty.

Oil Status



12 day oil without Beyond Oil



20 days with Beyond Oil



40 days with Beyond Oil

Product Consistency and Bleed Out Demonstration

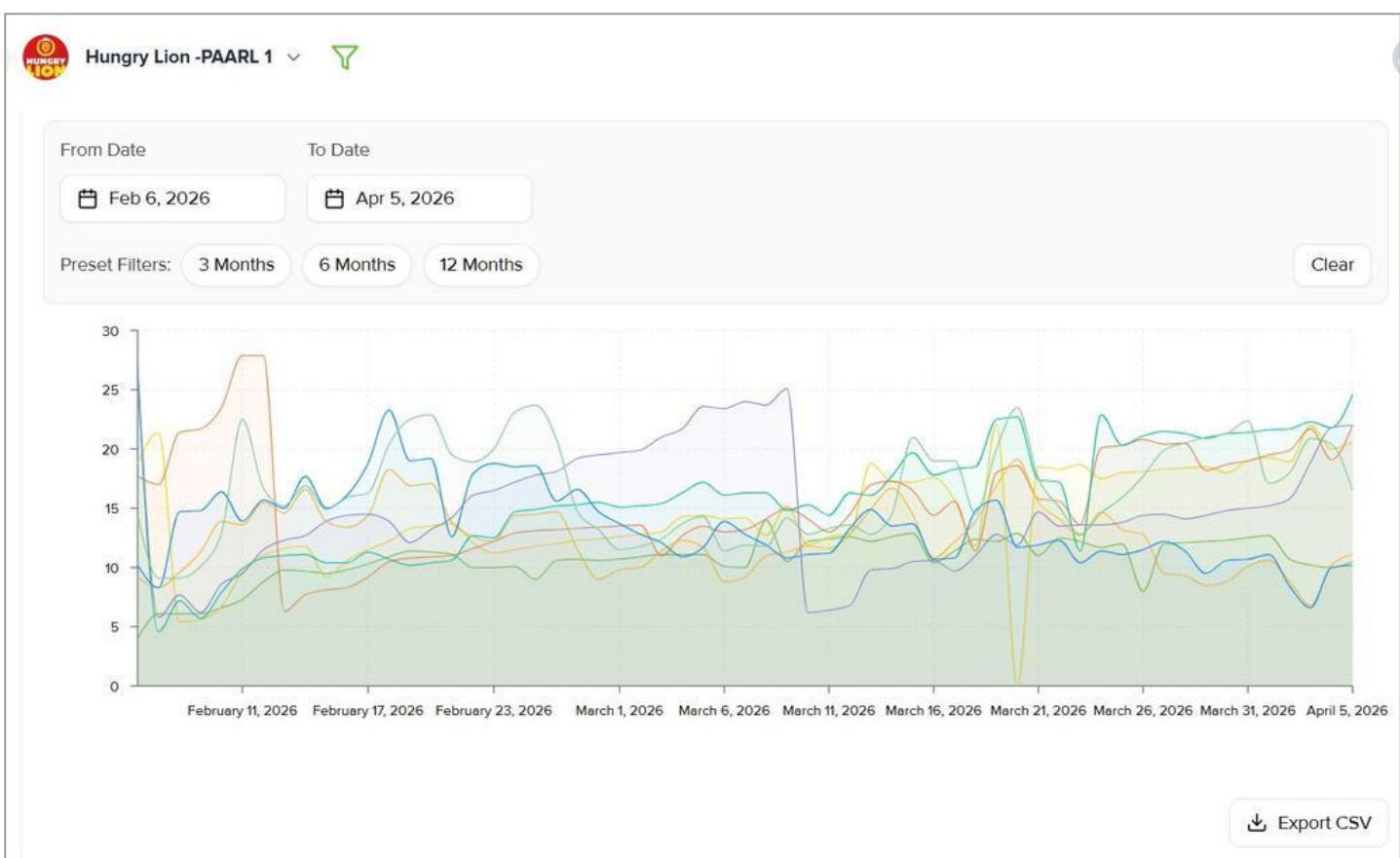


Operational Optimization

- Alignment with QSR oil management best practices
- Oil management analysis & training
- Continuous support for performance optimization
- Customized **TPM tracking app** with daily reporting
- Strengthening company culture



TPM daily tracking



Managment Dashboard

Potential benefits over time & volume

Preliminary observations suggest that these benefits will also be reflected

- B2B (Bottom 2 Boxes):** Reduces the rate of low-satisfaction scores by improving product consistency and quality.
- TMTO (Team Member Turnover):** Simplifies the oil filtration process, creating a cleaner and easier work environment that helps improve staff retention.
- STORAGE:** Extends oil life, reducing the need for frequent deliveries and the space required to store fresh and waste oil.
- LABOR REDUCTION:** Decreases the frequency of oil changes, saving valuable man-hours and streamlining kitchen operations.
- CUSTOMER EXPERIENCE IMPROVEMENT:** Delivers a superior, high-quality and healthier product that enhances overall satisfaction and brand loyalty.
- EQUIPMENT LIDESPAN:** Prevents the buildup of carbon and polymer deposits, extending the life of the fryers and reducing maintenance costs.
- TRANSPORTATION & LOGISTICS:** Reduces the frequency of oil deliveries and waste pickups, lowering logistical complexity and transport-related costs.

NEXT STEPS?

