

SON OF SCHAP BAAP CHAP OF CHAP

India's Fastest-Growing Pure Soya Chaap Brand





THE BRAND THE TASTE

<u>Son of Swaad</u> is India's Fastest-Growing Pure Soya Chaap Brand redefining street food through innovation, purity, and consistency.

Pure Soya | 0% Maida | 0% Gluten | Veg Meat Concept

Baap of Chaap not just a tagline, but a reputation earned.

Born in Meerut, now 35+ outlets strong across India

Backed by the trusted expertise of Mister Veg, the brand combines strong product innovation with world-class manufacturing and supply-chain systems.





THE MASIC

9 years of learning, growing, and building trust



Mr. Maneet Singh

(Founder & CEO)



Mr. Panpreet Singh
(Founder & COO)



Mr. Ravneet Singh

(Founder & CFO)

Every big journey starts small — and ours began on wheels. What started as a humble food van in Meerut soon became a crowd favourite for its pure, flavour-packed chaap. Behind this movement are 3 entrepreneurs who turned that van into a full-fledged QSR revolution. With relentless passion, smart scaling, and a commitment to purity, they transformed **Son of Swaad** from a local name into a trusted national brand with **35+ thriving outlets**. Their belief remains the same even today —

We don't just build restaurants — we build success stories for every partner.







THE BIS SOUTION BY:

MISTER VEG FOODS PVT. LTD





SOYA CHAAP 100% SOYA

O MAIDA WHEAT GLUTEN

100% PURE VEGETARIAN





WHY CHOSE PURE SOYA CHAAP?



PARAMETERS	Plant Based Chaap	Raw Chicken	Goat Meat	Egg (Hen)	
Energy value (Kcal)	130	197	118	173	
Protein(g)	24.5	18.18	21.4	13.3	
Carbohydrate(g)	6	1.82	0	0	
Total Fat(g)	0.89	13	3.6	13.3	
Calcium(mg)	98.78	16.78	12	60	
Iron(mg)	15.06	1.32	0	2.1	
Cholestrol(mg)	0	89.28	82.38	425	



Healthier
Cleaner
Smarter
Protein Choice





UJTLETS BLITPSE

35+ Outlets | 20+ Cities | 9 Years of Trust





























A Brand Built for Today's Entrepreneurs







55-60%

Average Gross Profit





SOP

Standard Operating
Procedure



Freedom

Creative Freedom For Fast Growth



Tech Enabled

Digital Ordering System



Low Risk Managment

> Minimized Risk Managment



In House Manufacturing



WHAT IS IJULIUS IN OUR SOS FRANCHISE

→ Brand Power & Identity

- Brand value and trust of 35+ successful outlets across India
- ∘ Right to use the Son of Swaad™ trademark
- Strong product USP backed by proven demand

55-60% Gross Profit Margin

Setup & Operations

- Assistance in kitchen setup layout, equipment & installation guidance
- Assistance in interior setup branding, design & ambience planning
- Online and offline menu designing customised as per outlet model
- SOP-based operations for consistency and ease of management
- Operation management manual for daily guidance
- Unlimited-time kitchen staff hiring and support
- Recipe training directly from brand experts
- Cashier and manager hiring & training support

End-to-End Support

Marketing & Branding

- Marketing action plan for pre- and post-launch campaigns
- o National-level digital branding handled by our central marketing team
- Offline branding designs hoardings, pamphlets, in-store creatives
- Zomato and Swiggy onboarding support
- New store opening assistance team presence and local strategy

Support & Growth

- Dedicated teams for every type of franchise support
- Supply chain support for smooth raw material delivery
- Customisations and timely new product introductions
- o 100+ innovative recipes ready for franchise menu
- Area manager assistance for on-ground supervision
- Regular feedback calling to monitor customer experience
- Documentation assistance for smooth onboarding and compliance
- Business growth strategy and planning for sustained profitability





Plant Based 100% Vegetarian

FRAILISE REUREITS

START YOUR OWN BUSINESS



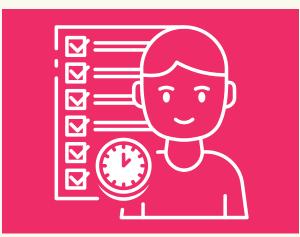
Dedication & Passion:

Genuine interest and daily involvement in the business



Self-Funded:

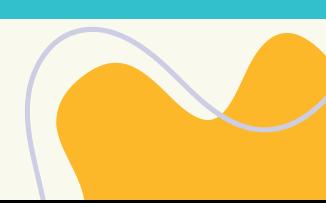
Should have working capital and setup cost available



Process Discipline:

Must adhere to company guidelines and operational procedures to ensure smooth, consistent business performance

- Property Requirements
- Main-road facing location
- High-footfall or crowded market area
- Near schools, colleges, IT parks, or corporate zones
- Suitable for residential colonies, bus stands, and railway stations







TAKE AWAY MUEL

Total Investment: 14-15 Lacs

Space Required: 200-300 sq.ft Min. Carpet

Tenure: 05 Years

Royalty: 3% of Sales

Tentative ROI: 12 Months

COST BREAKDOWN

Franchise Fees
 6 Lacs

Renovation of Outlet (Civil, Plumbing, Electric)

Kitchen Equipment, Utensils & Ducting
 5 Lacs

Interior & Decor 1 Lacs

• Billing System & Software 0.75 Lacs

Display Board and Sign Boards0.50 Lacs

• Sound Setup + Camera Setup 0.50 Lacs

Miscellaneous & Petty Expenses
 0.25 Lacs

FOR REFERENCE*





TENTATIVE ROLL SHEET

TAKE AWAY NODEL	Scenario 1		Scenario 2		Scenario 3	
Average Order Value	300		300		300	
No. Of Orders Per Day	70		90		110	
Average Daily Sales	21000		27000		33000	
Operational Days In The Month	30		30		30	
Average Monthly Sale	630000		810000		990000	
Food Cost	163800	26%	210600	26%	257400	26%
Consumable Cost	113400	18%	145800	18%	178200	18%
Fixed Cost (Rental, Electricity Bill)	69300	11%	72900	9%	74250	7.50%
Operating Cost	138600	22%	178200	22%	198000	20%
Royalty	18900	3%	24300	3%	29700	3%
Ebidta	126000		178200		252450	
Amc	3780	3%	5346	3%	7573.5	3%
Net Ebidta	₹ 1,22,220	19%	₹ 1,72,854	21%	₹ 2,44,877	25%
Total Yearly Profit	₹ 14,66,640		₹ 20,74,248		₹ 29,38,518	

CASIAL DINE-IN MUEL

Total Investment: 18 - 20 Lacs

Space Required: 500-600 sq.ft Min. Carpet

Tenure: 05 Years

Royalty: 3% of Sales

Tentative ROI: 14-15 Months

COST BREAKDOWN

Franchise Fees

• Renovation of Outlet (Civil, Plumbing, Electric)

Kitchen Equipment, Utensils & Ducting

Interior & Decor

Billing System & Software

Display Board and Sign Boards

Sound Setup + Camera Setup

Miscellaneous & Petty Expenses

6 Lacs

o racs

1 Lacs

5 Lacs

5 - 6 Lacs

0.75 Lacs

0.50 Lacs

0.50 Lacs

0.25 Lacs

FOR REFERENCE*





TENTATIVE ROLL SHEET

Casual Dine in Model	Scenario 1		Scenario 2		Scenario 3	
Average Order Value	350		350		350	
No. Of Orders Per Day	70		90		110	
Average Daily Sales	24500		31500		38500	
Operational Days In The Month	30		30		30	
Average Monthly Sale	735000		945000		1155000	
Food Cost	191100	26%	245700	26%	300300	26%
Consumable Cost	132300	18%	170100	18%	207900	18%
Fixed Cost (Rental, Electricity Bill)	80850	11%	85050	9%	86625	7.50%
Operating Cost	161700	22%	207900	22%	231000	20%
Royalty	22050	3%	28350	3%	34650	3%
Ebidta	147000		207900		294525	
Amc	4410	3%	6237	3%	8835.75	3%
Net Ebidta	₹ 1,42,590	19%	₹ 2,01,663	21%	₹ 2,85,689	25%
Total Yearly Profit	₹ 17,11,080		₹ 24,19,956		₹ 34,28,271	

DIE-IN MUEL

Total Investment: 26 Lacs

Space Required: 900+ sq.ft Min. Carpet 05

Tenure: Years

Royalty: 3% of Sales

Tentative ROI: 18 Months

COST BREAKUM

Franchise Fees8 Lacs

Renovation of Outlet (Civil, Plumbing, Electric)
 3 Lacs

Kitchen Equipments, Utensils, Crockery & Ducting
 6 Lacs

Interior & Decor of Dine in Area (including furniture)
 5 Lacs

Billing System & Software
 0.75 Lacs

Display Board and Sign Boards
 1 Lacs

Sound Setup + Camera Setup 0.50 Lacs

Air Conditioners

Miscellaneous & Petty Expenses
 0.75 Lac

FOR REFERENCE*

Son of Swaad
PURE VEG. PURE SOYA. PURE TASTE.





TENTATIVE ROLL SHEET

אפתהולו ווון פונות	Scenario 1		Scenario 2		Scenario 3	
Average Order Value	450		450		450	
No. Of Orders Per Day	70		90		110	
Average Daily Sales	31500		40500		49500	
Operational Days In The Month	30		30		30	
Average Monthly Sale	945000		1215000		1485000	
Food Cost	245700	26%	315900	26%	386100	26%
Consumable Cost	170100	18%	218700	18%	267300	18%
Fixed Cost (Rental, Electricity Bill)	103950	11%	109350	9%	111375	7.50%
Operating Cost	207900	22%	267300	22%	297000	20%
Royalty	28350	3%	36450	3%	44550	3%
Ebidta	189000		267300		378675	
Amc	5670	3%	8019	3%	11360.25	3%
Net Ebidta	₹ 1,83,330	19%	₹ 2,59,281	21%	₹ 3,67,315	25%
Total Yearly Profit	₹ 21,99,960		₹ 31,11,372		₹ 44,07,777	

SHAKE IT SHAKIRA

Strawberry Shake **Black Currant Shake Kitkat Shake** Oreo Shake

Cold Coffee Pepsi **Mineral Water** PRICE 150

И.R.P.

THAND Paaaa

Virgin Mint Mojito

The King of Blue Tonic

Strawberry Mint Lemonade

Fresh Lime Soda (Sweet / Salt)

Watermelon Mint Mojito

PRICE 150

HOT SLURP

Cream Of Tomato

130

Sweet Corn Soup

130

Manchow Soup

130

Hot & Sour

Lung Fung



SNAXY **Chaap Stick** 29 **Chaap Nuggets** 160 **Veg Drumsticks** 160 **Veg Fish Nuggets** 160 **Soya Crunchy Fingers** 160 Soya Popcorn 160 Kurkuri Chaap 160

MALAI MAGIC

Malai-ka Chaap 🐒

Chaap Moosewala

Afghani Chaap

Creamy Tangdi Chaap

Nora Fatehi Chaap

HALF 160 FULL 260

Veg Fish Tikka

Chatkare Wali Chaap

Achari Aafat Chaap

Aa gye oyeeeee **Pushpa Chaap** HALE **Chaap Leg Piece** 160 Chaap AK-47 FULL Dosanjha-wala Chaap 260

PUNJABI SNACKS

ROLLA - RAPPA

Afghani Chaap Roll 180 Malai-ka chaap roll 180 AK-47 Chaap Roll 🌶 180 Paneer Tikka Roll 200 **Crispy Zinger Roll** 180 **Spring Roll** 120 **KFC Spring Roll** 150 Tandoori Spring Roll 180

Tandoor Tikka

Paneer Tikka

Achari Paneer Tikka

Peri Peri Paneer Tikka

Malai Paneer Tikka

HALF 180 **FULL**

280

NAWAB E KEBAB

Veg Mutton Seekh Kebab

Malai Seekh Kebab

HALF FULL 260 240



WEG MO-MO KE DHAGE Chatni Se Ja Uljhe Steamed Momos 100 Kurkure Momos 130 Tandoori Momos 160 Malai Tandoori Momos 180 Afgani Tandoori Momos 180 Dragon Momos 180

PANEER MOYE-MOYE Steamed Momos 120 Kurkure Momos 150 Tandoori Momos 180 Malai Tandoori Momos 200 Afgani Tandoori Momos 200 Dragon Momos 200





240



Dal Tadka HALF FULL 180 280



Paneer Butter Masala Sahi Paneer Kadhai Paneer Paneer Angara HALF Paneer Tikka Masala

HALF 250 FULL 350

MAHOL PURA GRAVY Tawa Chaap

Veg Butter Chicken

Veg Rogan Josh
Veg Rara Chicken

Kali Mirch Chaap

Veg Black Mutton

Veg Kukkad Chaap

HALF 220 FULL 320

BHATTI KA NAZARA

Rumali Roti 15
Plain / Butter Roti 20
Missi Roti 40
Plain / Butter Naan 50
Lachcha Paratha 40
Amritsari Kulcha 80
Stuff Naan 80
Garlic Naan 80

MISS SWAAD

Nutri Kulcha 99
Pav Bhaji 99
Chole + Amritsari Kulcha 149
Tawa Chaap + 2 Rumali 149
Veg Butter Chicken + 149
2 Rumali Roti



SOYA CHAAP

100% SOYA

100% SOYA

00/0 MAIDA
WHEAT
OGLUTEN



SOME OF OUR DISHES





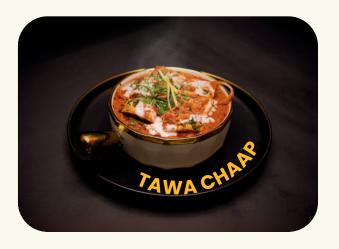


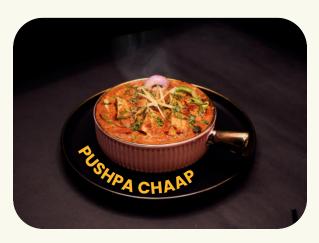






















Starting a Son of Swaad outlet in Karnal was not just a business decision for both of us, it was a belief in a brand that stood for purity, quality, and powerful customer connect. From the day we signed up, the support from the central team has been phenomenal, be it location survey, staff hiring, kitchen setup, or Zomato-Swiggy onboarding. As co-partners, we've seen how two minds aligned on a common goal can truly grow together. Our outlet has received overwhelming love from Karnal locals, and a major credit goes to the centralized marketing efforts and timely visits by the area manager. The feedback calling system also helped us improve consistently.

Buta Singh & Jatin Singh Franchise owner of Karnal



Son of Swaad gave me more than just a business, it gave me a community. The response in Modinagar has been overwhelming, especially for our chaap varieties. The support from the brand has been top-notch, both in marketing and training.

Brijesh AroraFranchise owner of Modinagar

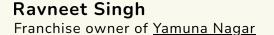


We've been operational in Khatauli for a long time now, and I can proudly say this is one of the best business decisions I've made. The taste speaks for itself, and the repeat customers prove it. The team helped us at every step, right from setup to running offers.

Rishab Jain Franchise owner of <u>Khatauli</u>



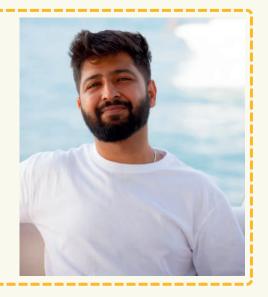
Son of Swaad's unique concept caught my attention and it worked! In Yamuna Nagar, the crowd instantly connected with the food. The launch support, influencer marketing, and social media content helped us build a strong start.





I've always been driven by a love for food and creativity, and Son of Swaad gave me the perfect platform to turn that passion into a business. Every dish on the menu reflects quality, innovation, and consistency. The customer feedback here in Jalandhar has been overwhelming people are genuinely loving the concept of veg meat and the flavours we serve. It's satisfying to represent a brand that believes in both taste and honesty.

Rahil Kathuria
Franchise owner of <u>Jalandhar</u>



Even though Pallavpuram is a smaller market, I've seen tremendous customer response and repeat orders. The brand's popularity and strong marketing helped us build trust quickly. What I appreciate most is the franchise model, it's clean, transparent, and growth-oriented. With Son of Swaad's support and product consistency, managing this outlet has been smoother than I ever expected."

Preshit GuptaFranchise owner of <u>Pallavpuram</u>











For Any Further Discussion

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