



CORPORATE SOCIAL RESPONSIBILITY

Forward-looking business leaders are working across sectors to map a collective route towards sustainability, prioritizing key technologies, reviewing resource management efficiency and developing new skill profiles to gear up for a transition. Reflecting the founder's values and compassion throughout its 35 years in operation, MK Restaurant Group Public Company Limited has continued to place a strong emphasis on good corporate governance, ethical principles and long-term commitment to be a responsible business. In the event of the COVID-19 pandemic that led to a country-wide lockdown measure, which impacted communities and industries throughout the nation and world, the Company made an immediate decision to provide support to both its internal and external stakeholders. With the goal to maintain the wellbeing of its employees, communities, and suppliers in the food supply ecosystem, the Company enacted socially conscious policies, revised internal management practices, while providing monetary and in-kind support to its surrounding and healthcare communities. The Company believes that a stable, competitive performance and sustainability go hand-in-hand. Aligned with its vision, "To serve happiness to our customers through delicious, quality meals and extraordinary restaurant experience while working toward the greater good for our employees, community and environment," the Company is dedicated to integrating both CSR-in-process and CSR-after-process into various aspects of its business practice.

CSR-IN-PROCESS

Traditional business and CSR tend to be more focused on one or the other separately. MK Restaurant Group Public Company Limited believes that companies could bring business and society together if they redefine their purpose as creating "shared value." The concept of CSR-in-process and CSR-after-process builds on the idea that economic value can be generated in a way that also produces value for the society and reconnects company sustainable success with social progress.

GOVERNANCE

Corporate governance is essential in business because it is a system that instills policies and rules for maintaining cohesiveness of an organization. Good corporate governance holds a company accountable for its financial, legal and ethical conducts as well as drives an organization towards organizational excellence.

FAIR BUSINESS PRACTICE

To ensure fair and transparent business practice, MK Restaurant Group Public Company Limited has laid down policies to treat suppliers fairly and equally. In other words, the Company requires that remunerations and benefits involved be on the basis of equality and fairness to suppliers as well as all parties involved in the whole supply chain.

The Company also has a policy to proceed in line with fair competition framework. The Company is committed to engage with its suppliers to solve significant issues fairly and timely. In addition, the Company shall neither violate nor acquire through unscrupulous means trade secrets of its competitors and never seek its competitors' confidential information via dishonest or improper methods. Strictly, the Company shall not damage its competitors' reputation with false and malicious accusations.

ANTI-CORRUPTION PRACTICE

Corruption is a national issue that roots deep within the Thai society. It lowers economic growth, erodes trust, discourages investment, and marginalizes markets. Due to this persisting problem, heavy economic burden is put on the poor and social and economic development has only been able to progress at a slow pace. In a bid to effectively combat this problem, leaders from both government and private sectors have joined forces to pursue corruption-free practice on a serious and continued basis. Such cooperation has also been embraced by the business sector.

Listed on The Stock Exchange of Thailand (SET), MK Restaurant Group Public Company Limited places an

important mission to set a good example on corruption-free practice for other members in the private sector. The Company is committed to conducting its business in line with good ethics, corporate governance, transparency and accountability that is free from any form of corruption. In order to hold itself accountable, the Company has pledged under the Declaration on Thailand's Private Sector Collective Action Coalition against Corruption on September 23, 2014. The chairman and CEO of the Company also established an anti-corruption panel on October 24, 2014 for the purpose of suppressing corruption with greater efficiency. The panel is tasked with the responsibility to review the Company's anti-corruption measures and formulate practical

guidelines on anti-corruption. In 2015, the anti-corruption policy and guideline, developed by the anti-corruption panel, was approved by the Board of Directors and enacted as guidance for directors, management teams and employees. In 2020, the Company was certified to renew a membership of Thailand's Private Sector Collective Action Coalition against Corruption which the certification is valid for 3 years.

In addition to setting a policy against corruption, the Company has also instilled in its employees an attitude of not taking bribes, money or gift from other parties. In the event that employees must accept gifts on special occasions, all received items shall be commonly redistributed.

RESPECT FOR HUMAN RIGHTS

"MK Culture" serves as a key value and guideline for the Company's promotion of respect for human rights. As the driving force behind the Company's operation, the MK Culture instills respect, teamwork and management style that unites all members to work toward shared goals. The Company treats all its employees equally and does not discriminate on the basis of social class, ethnicity, nationality, domicile, complexion, sexual preference and religion. The Company is well aware that these factors are not indicators of human value and firmly believes that all humans have honor, dignity, rights and liberty.

The Company also runs a program which employs staff with disabilities including hearing impairment, intellectual disability and communication disorders. Along with the hope to help them attain a better quality of life and empower them with capabilities and job opportunities, the Company is confident that the disabled community holds a potential to contribute to the society within the scope of their capabilities. In 2020, MK Restaurant Group Public Company Limited was presented with "Organization Supporting Work for Disabled Persons Award Year 2020" by the Department of Empowerment of Persons with Disabilities.

The Company has guidelines regarding the respect of human rights as follows:

1. Pay respect to human right and treat each other with respect and honor on equality basis without considering differences in physical and mental appearances, race, nationality, religion, gender, language, age, skin, education, social status and any other factors.
2. Perform duties with care to prevent any risks from human rights violation in business and oversee to protect the human rights.
3. Support actions to protect human rights.
4. Communicate, disseminate,

educate, set guideline and provide support to stakeholders in the business value chain including suppliers, contractors, and partners in order to participate in conducting business with morality, respect of human rights and treating everyone according to

human rights principle.

5. Monitor and provide any support to protect human rights, report to supervisor or the responsible person when finding a violation of human rights as well as cooperate in the investigation. If there is any question,

consult with supervisor or person in charge.

6. Determine to create and maintain corporate culture committed to respecting human rights.

FAIR LABOR TREATMENT

Recognizing that employees are valuable assets, the Company treats all employees fairly and commits to provide fair compensation, remunerations, transfers, promotions, as well as opportunities for personal development even in times of economic difficulty as follows:

1. The Company is polite to its employees and respects their individuality as well as human dignity.

2. The Company offers fair remunerations to its employees.

3. The Company provides safe working environment to its employees both in terms of their lives and their property.

4. Any appointment, transfer, reward or punishment for the Company's employees are done, in good faith, based on their knowledge, abilities, and qualifications.

5. The Company recognizes the importance of human resource development, thus offering comprehensive and regular opportunities for its employees to enhance their knowledge and abilities.

6. The Company listens to employees' opinions and recommendations when

they are based on their occupational knowledge.

7. The Company strictly complies with laws and regulations related to its employees.

8. The Company refrains from any unfair action, which otherwise could affect employees' job security, intimidate employees or put them under pressure.

During the COVID-19 pandemic and the imposed country lockdown in 2020, the Company responded with strong emphasis on putting in place measures to reinforce occupational safety to prevent the spread of coronavirus and measures to support its employees through the crisis. The Company actively monitors the COVID-19 situation tracked by the Department of Disease Control and adopts appropriate precautions at every location to ensure employees and customers are safe. Preventative policies adopted include daily temperature screening before entering workplace, working from home policy, handwashing, maintaining a safe distance during customer service, and strictly wearing adequate PPE. The Company distributed necessary PPE to all employees including masks, face shields, gloves, alcohol

spray, alcohol gel, and thermometer.

To further ensure the wellbeing of its employees during the COVID-19 pandemic and country lockdown, the Company enacted a policy to continually employ its staff throughout the economic downturn along with providing special benefits and services for its people. The Company provided COVID-19 insurance for all employees and offered paid quarantine days for at-risk employees. The Company set up COVID-19 hotline to service its employees and initiated a monitoring system to check in daily with staff under quarantine. To keep everyone informed on the spread of COVID-19 and on benefits available through government support measures, the Company created a communication plan to update its employees on a regular basis. Other essential benefits that the Company provided aim to alleviate employee's living expense by offering quality lunchbox at a discount and by servicing a Counseling hotline to provide employees with a channel to seek counseling or discuss grievances in order to prevent mental health issues.

EMPLOYEE ENGAGEMENT

People are an organization's key driver. A strong and healthy workforce raises productivity, rates of retention and customer satisfaction. Empowered and engaged employees have potential to introduce creativity and bottom-up innovation. In line with its intention to promote good health for its employees, the Company organizes sports and health-focused recreational activities to emphasize the importance of good health and to contribute to stress release from work and prolonged COVID-19 lockdown. Although several activities are impacted by social distancing policy due to the COVID-19 pandemic, employee engagement initiatives that are able to be held in the year 2020 and held in response to COVID-19 are as follows:

1. The Company annually awarded scholarships to employees' family. With the intention to open a wider opportunity for our employee's family and enable a higher quality of life, the Company awarded 1,955 scholarships at Baht 4,500 per scholarship and MK

Gift voucher at Baht 1,000 per scholarship, totaling at Baht 10.7 million in 2020.

2. With COVID-19 precaution, the Company factored social distancing into the design of recreational activities this year and organized "MK Virtual Run for Charity". The activity invited employees to download a distance tracking application and submit the number of kilometers they collected to turn into donations. For every 1 kilometer collected, the Company matched Baht 1 in support for COVID-19 Community Hospital Development Fund, managed by the Rural Doctor Foundation. More than 800 employees participated in the activity and accumulated a combined running distance of 82,500 kilometers, raising Baht 82,500 in support for the mission that provides aid to over 778 rural hospitals around the country.

3. Thailand is constantly facing blood shortage amidst the COVID-19 pandemic. There is no known end date in the fight against the coronavirus and the Thai Red Cross Society needs the help of blood and platelet donors

to meet the needs of patient care. Regularly organizing blood drives at its Headquarter and Central Kitchen, the Company raised its impact this year as over 400 employees joined to donate their blood. The number of units collected holds the possibility to save as many as 1,200 lives.

4. Due to the economic downturn resulting from the COVID-19 pandemic, the Company and its employees initiated a food relief program to support 37 communities around our Headquarter and Central Kitchen. The Company collaborated with public health volunteers and local temples to weekly distribute fresh produce and meats to 11,000 households and orphanages, and it also worked with the Community Organizations Development Institute (CODI) to support local community kitchen programs in 9 provinces across the country, providing a total of 230,000 meals to those who feel the most economic impact from the prolonged crisis.

RESPONSIBILITY TO CONSUMERS

Aligned with its vision, MK Restaurant Group Public Company Limited aims to delight and nourish our customers with quality food and excellent service. At the Company, food comes from a simple idea: serving quality ingredients with great taste. With this idea, the Company has always placed a special focus on customer's health and food safety. The Company employs expert team to ensure compliance of food safety standards at all stages, starting from ingredient

delivery, handling, cooking, and storage to preparing for a meal at each location.

The Company also provides training to all its employees so that they understand and adhere to the Company's standards. The Company has been certified by various institutions:

- ISO 9001:2015 certification: certifies that MK applies quality management, food safety and service systems that are on par with international standards.

- Hazard Analysis Critical Control Point (HACCP) certification: ensures food safety by verifying critical control points and procedures in food manufacturing industry. HACCP standards apply to all organizations that handle food, from primary producers to retailers.

- Good Manufacturing Practices (GMP) certification: certifies for quality products by validating manufacturing processes, equipment and delivery process to end consumers.

- Fruit/Vegetable Contaminant

Testing certification from the Department of Medical Sciences, the Public Health Ministry: certifies the Company's qualification to conduct contaminant tests on fresh vegetables and fruits in a systematic manner.

- Certificate of Competence in Public Health Testing Laboratory according to international standard ISO/IEC 17025:2017 from the Bureau of Laboratory Standards, Department of Medical Sciences, Ministry of Public Health.

- Food Safety certification from the Department of Medical Sciences, the Public Health Ministry: certifies the Company's qualification to conduct contaminant tests (borax, salicylic acid, sodium hydrosulfite, formalin and pesticide) on food items.

- "Q Restaurant" certification from a program of the National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives: encourages restaurants to use Q products, or materials produced in line with good manufacturing practices, to ensure product safety.

- "No MSG" project certification, the Food Institute, the Ministry of Industry: awarded this certification after the Food Institute inspected the Company's food handling systems and conducted tests on food samples, seasonings and sauces. Lab results showed all MK dishes are free from

MSG or Monosodium Glutamate. The Food Institute has now granted "No MSG" certification signboard to all MK branches.

- "Bangkok Food Safety City" project: accredited by the Food Sanitation Division, Bangkok Health Office to ensure that MK restaurants maintain a food safety standards that strictly control food preparation place, food quality, and food handler.

- "Clean Food Good Taste" project: accredited by the Food and Water Sanitation Department, Department of Health, Ministry of Public Health to guarantee that MK restaurants that are located outside of Bangkok meet clean and safety standards for customers.

- "Thailand Tourism Standard" project: accredited by the Department of Tourism, Ministry of Tourism and Sports to ensure MK restaurant in major cities including Bangkok, Chonburi, Phuket, Songkhla and Chiang Mai meet clean and safety standards for tourists.

Additionally, the Company closely monitors the level of polar compounds in cooking oil used for deep-frying. No reuse is allowed when the level exceeds safety limits. To further demonstrate its commitment to the health of the community, the Company makes sure only to sell its used cooking oil for the production of biodiesel.

Guided by this same principle to take care of its customer's health, the Company introduced a calorie-calculation program. This program counts the number of calories that the customers consume during their meal at MK Restaurant and provides a printed note at the end of the meal to inform the calories intake of each diner. Health-conscious customers value this data because the provided nutritional information assists them in controlling their diet.

To ensure the safety of its consumers during the COVID-19 pandemic, the Company responded with an increase in its food safety and customer service standards to prevent the spread of the coronavirus. In alignment with the Department of Disease Control, the Company adopted strict precautions at every location. The Company implemented temperature screening at all its restaurant entrance, provided alcohol gel for its customers and required every customer to wear a mask. The Company also implemented social distancing protocols at its restaurants, which includes installing distance labels, changing packaging standards, and revising service standards to ensure an appropriate distance between customer and service staff.

ENVIRONMENTAL CARE

The Company tries to minimize its environmental impact throughout its supply chain. For the purpose of protecting the ecological system and the environment of communities in which it operates, the following actions have been taken:

- Stringent process is put in place to

dispose of infected waste. Infected waste is only disposed of at the microbiological lab within the Company's factory, applying a sterilization method at a temperature of 121 degrees Celsius.

- The Company treats its wastewater with water-quality tests to ensure that it passes proper standards under

the Factory Act of B.E. 2535, the Ministry of Industry, before any discharge to public waterways.

- The Company strictly complies with the standards of the Department of Industrial Works, international standards, and all applicable laws and regulations. A policy is set in place to

track and reduce energy usage at its central kitchens and restaurant outlets.

- Since late 2013, the Company has started installing and replacing LED light bulbs at its branches as LED bulbs are more energy efficient and durable.

- To improve energy efficiency in our logistics system, the Company conducted a fleet optimization program. The logistics team did a study to redraw delivery routes in order to minimize fuel usage and maximize carriage space. The Company has also enacted a speed

limit policy and installed technology to monitor its fleet so that its speed range falls between 80 – 90 kilometers per hour. Its drivers have been trained fuel-saving driving technique. All delivery vehicles are equipped with GPS (Global Positioning System) devices, which allow the Company to conveniently manage its logistics network.

- The Company initiated a robust recycling program at its Headquarter and continues to encourage its employees to use available resources with prudence through daily actions;

for example, recycling, saving water, reducing electricity usage and separating trash.

- The Company partners with Thai SOS Foundation, a food rescue foundation, to donate food that would otherwise go to waste to become meals served to communities in need, thereby diverting greenhouse gas emission from landfills.

COMMUNITY DEVELOPMENT

True to the Company's belief in the value of CSR-in-process, the Company builds on the idea of integrating social value with the way its value chain functions and tries to connect its business success with social progress.

(1) Sourcing fresh produce from The Royal Project Foundation

The Company tries to locally source its produce. Since 2015, it initiated a contract farming program with the Royal Project Foundation. A majority of its produce supply is currently being sourced from farms under the Royal Project Foundation in Chiang Mai. The Company's partnership with the foundation goes beyond being just buyer and seller. It has been engaged with the Royal Project Foundation in social development projects and has funded to help farming communities improve access to agricultural infrastructure, community learning center, school renovation, access to clean water, and environmental youth camp program. Future projects include supporting programs related to agricultural innovations, education and water.

During the COVID-19 pandemic and the imposed country lockdown in 2020, consumer demand for food supply dropped remarkably. This greatly impacted producer's income who are upstream on the food supply chain. In order to ensure the livelihood of our contract farmers, the Company established a policy to maintain purchase of produce at an appropriate volume. By remaining as a channel to market, the Company sustained the continuity of the food supply ecosystem and supported employment for our partners.

(2) Providing educational scholarship and career opportunities for vocational students under the Dual Education System Project

Hand in hand with the Office of Vocational Education Commission (OVEC) and 103 participating colleges, divided into 67 public colleges and 36 private colleges the Company offers educational scholarships and job opportunities for vocational students under the Dual Education System Project. This collaboration between educational institutions and business organizations integrates vocational education with

on-the-job training right on business premise to ensure students acquire practical knowledge, abilities and qualifications required by entrepreneurs prior to their graduation. This project is open to students of vocational-certificate, high-vocational-certificate and bachelor degree levels to gain a real-world work experience in the service sector. The Company participates in the program full-loop from recruiting, creating mutual understanding with teachers, parents, and students, supervising students during the term, funding for academic terms and living expenses, providing prep curriculum before training and organizing commencement ceremony. In 2020, over 1,202 students graduated from the program and 93 from the graduating class further their career with the Company.

The Company's collaboration with vocational colleges has extended further. In 2019, the Company with OVEC, kicked off the Vocational Classroom Thailand 4.0 Project, a public-private collaboration to align vocational curriculum with the national strategy. In line with the Thailand 4.0 strategy,

the project offers work experience in the strategic value-added service industry along with additional opportunities to learn through specialized tracks. Since 2015, the Company has been engaged with Chiang Rai Vocational College to explore its community needs and funded a training center, "MK Brain Center", with a goal to provide the community a restaurant service learning space that closely simulates a real work place and offers service training classes as well as related curriculums. In 2019, the Company donated Vocational Classroom for two colleges including Srisaket Technical College and Surin Vocational College with the objective to build an experiential classroom that offer vocational students an operation-based learning space. In 2020, the Company further supported Chiang Rai Vocational College and Suphanburi Vocational College through in-kind donations of educational aids, which include learning equipment that are consistent with the occupational workplace.

(3) Providing job opportunities for students and people with disabilities

The Company tries its best to support and empower communities with disabilities by offering job opportunities to students from more than 21 institutions, of which include schools for the hearing impaired, Panyanukun schools and schools for students with communication

disorders. In line with the Company's hope to help students with disabilities attain a better quality of life, the Company applies MK Training Center's dual-education curriculum for senior secondary education in providing service training to students in order to help them acquire necessary skills. As part of the course, students and parents receive orientation, tour around training site, and participated in on-the-job training at restaurant outlets. Following training, students are open to options to apply for a job at the Company if they wish to earn more experience. The Company's Disabilities Empowerment Team conducts regular visits to ensure students' smooth transition and to specially address any unique issues that may arise. In 2020, the Company provided career opportunities to 202 students and people with disabilities.

To further develop operational skills for employees with disabilities, this year the Company initiated an e-learning curriculum and brought in a communication technology, Thai Telecommunication Relay Service (TTRS) application to aid employees with hearing impairment. The Company also rolled out a supervisor handbook on empowering disabled staff and provided a training course for on-the-job coaches on the basics of sign language to equip coaches with skills in facilitating employee relations in

the workplace. During the COVID-19 pandemic, the Company enacted a policy to continually employ all disabled employees throughout the economic downturn. The Company was presented with "Organization Supporting Work for Disabled Persons Award Year 2020" by the Department of Empowerment of Persons with Disabilities.

(4) Committing profits from our community stores to support Siriraj Hospital

With an ambition to nourish a good quality of life through its food service business, the Company has made a lifelong commitment to annually donate a hundred percent of its net income after deducting expense, from our four community stores (MK Restaurant, Yayoi, Hakata Ramen and Le Petit) established at Siriraj Hospital's Piyamaharajkarun Building, to the Siriraj Hospital Foundation, in support for the hospital's purchase of medical equipment and funds to help with medical expenses for underserved families. Siriraj Hospital is the largest hospital and teaching medical center in Thailand with a capacity of more than 2,000 beds and visited by more than 3 million patients per year. From the past year's operations, the Company donated Baht 10 million to the Siriraj Hospital Foundation.

INNOVATIONS

Ever since the start of its journey, the Company has always put a focus on design and process innovation. In the past, one of the main causes for explosions and fires in Thailand were related to gas. Concerned with worker and customer safety, the Company

tackled the issue of gas stove, invented its own electric suki pots, and was able to ban gas usage in both front of house and kitchen operations in all restaurants. Since then, the red suki pot has grown to become the signature icon. The Company has continued to improve

the design of its pot and eventually introduced an induction system, which completely prevents the risk of an electric shock.

In order to alleviate the problem of limited tabletop space, MK has also

created an innovative serving plate called “condo.” Inspired by the design of a condominium, the condo plates can be stacked high on top of one another. They not only immensely help free up table space, but also help control food safety standards.

The Company has equipped all its branches with the PDA system. The system made the work of its service staff smoother by automating the food-ordering process, thereby increasing staff efficiency, reducing human error and cutting down customer wait time. The Company also partnered with a university research program in inventing a serving robot. The inventive program not only has brought a unique and fun experience to the restaurants through its serving robots, but also allowed the student team to hone technical skills, practice real world problem-solving and enable them to see the project come to life.

As the digital trend has arrived, MK Restaurant Group Public Company Limited continues to challenge itself to come up with innovations that redefine the service experience. The Company has experimented with customer self-ordering system since 2013 and constantly advanced the capability of the program. At present, self-order tablets have been installed in over 130 branches and are smoothly servicing customer orders.

In 2019, the Company first introduced a mobile application project with the aim to enhance MK loyalty program and provide convenience to customers who own membership cards. After downloading the myMK application onto their mobile phones, customers are able to check their membership information including usage history, collected points and discount redemption

via mobile phone. The application also allows customers to search for the nearest MK branch, make a reservation in advance, and order their food ahead of time. In addition, this year MK has partnered with LINE Business Connect to merge MK membership cards onto the LINE MK Official account platform, enabling customers to seamlessly link their myMK application in all respects to their LINE application. The ease of use meets the need of our customers in the digital age.

In addition, MK Restaurant Group Public Company Limited, in joint venture with Senko Group Holdings, has opened a new logistics company called M-Senko Logistics, the distribution center brought in innovation from Japan to manage logistic operations, including both cold-chain and dry food, as well as equipment, for all stores nationwide. With the goal to improve productivity, reduce human error, and save on operating costs, M-Senko Logistics implemented the Cold Storage Auto Rack Robot: 9 Crane. The Auto Rack digitally sorts and picks items from the cold storage without the need for human intervention. Not only that this innovation helped reduce manpower and turnover, it also improved the work conditions and health of employees who no longer have to operate in a minus degree environment for an extended period of time.

At the same time, with the objective to increase production efficiency and reduce production cost in our supply chain, the Central Kitchen continues to improve and apply new technological innovations. New innovations include the electric cart, which helps increase efficiency by reducing the time of raw material transportation by more than 35%. The electric cart also improves

the ergonomics of employees by reducing the need for employees to manually haul heavy objects, thereby reducing severity risk to a very low level. Another innovation at the Central Kitchen includes the Digital Assorting System (DAS). This technology helps ensure accuracy of the sorting process in the product distribution workflow by using visual control to display numeric signal, which instructs employees to correctly sort the specified items onto their trays.

With a rise in aging population and health-conscious millennials, MK Restaurant Group Public Company Limited aligns its business strategy with the growing demand for functional food and drinks. The Company established Mark One Innovation Center, the company's own biotechnology R&D lab focused in the study and application of functional benefits in local food ingredients. Mark One Innovation Center closely works with related research institute in developing health enhancement ingredients and food that can prevent or slow down non-communicable diseases.

In 2020, Mark One Innovation Center introduced to the market a UHT mixed berry flavored milk product which contains active supplements called “Memberry Milk”. Memberry Milk is made from 100% locally grown berries and fresh milk from small-scale farmers, which also contributes to developing Thai farmers' competitiveness.

CSR-AFTER-PROCESS

Aligned with its vision, the MK Restaurant Group Public Company Limited is dedicated to create a positive impact on the communities it serves. Every year, the Company shares some of its operating profits to extend assistance to non-profit organizations and foundations to help those in need. This year, due to the COVID-19 pandemic which directly put pressure on the country's healthcare systems and indirectly led to widespread job losses that impacts people's livelihood, the Company in partnership with Aunty Thongkam Foundation focuses its effort on COVID-19 relief. In 2020, the Company and Foundation donated over Baht 80 million in support for projects aligned with our 4 missions.

Mission 1: Improving Family's Nutrition

We believe that eating well is the basis of good health. The Foundation supports and partners with organizations that combat nutritional deficiencies for disadvantaged communities. With the economic crisis resulting from the COVID-19 pandemic lockdown, there is a strong need for nutritious meals. The Company supported in projects as follows:

- In-kind donations of fresh cooking ingredients to 37 communities around Bangkok including more than 11,000 households.
- In-kind donations of fresh cooking ingredients to 22 orphanages.
- Community Kitchen Project in 9 provinces, Community Organizations Development Institute (CODI).
- School Meal Project, Community Children Foundation (CCF) under the Royal Patronage of HRH Princess

Maha Chakri Sirindhorn.

- School Meal Project, World Vision Foundation of Thailand.
- Food Recovery Project, Scholars of Sustenance Foundation (Thai SOS).

Mission 2: Fostering Healthcare for Underserved Communities

As part of our company's commitment to improving health, we support healthcare organizations that are devoted to aiding underserved communities. With the COVID-19 pandemic this year, The Company mobilize resources to support underfunded public university hospital, community hospital, district health hospital, and research institution as follows:

- Research grant for the Center of Excellence in Clinical Virology, Chulalongkorn Hospital, Thai Red Cross Society
- Supporting funds for purchase of real-time PCR medical device to detect COVID-19, Chulalongkorn Hospital, Thai Red Cross Society
- Research grant for developing COVID-19 rapid screening tests, Faculty of Medicine, Chulalongkorn University
- In-kind donations of lunchbox for medical professionals at a total of 7,400 boxes per day for two months to 35 hospitals and public health agencies in 22 provinces nationwide
- In-kind donations of masks and protective equipment for medical professionals to Siriraj Hospital and Ramathibodi Hospital
- Supporting funds for ICU ward with negative pressure and medical device, Ramathibodi Hospital
- Supporting funds for ward with negative pressure, Buddhachinaraj

Phitsanulok Hospital

- Supporting funds for Sujinno Building renovation project, Maharaj Nakorn Chiang Mai Hospital
- Supporting funds for Yensira 3 Patient Building, Songklanagarind Hospital
- Supporting funds for Liver Foundation of Thailand
- Supporting funds for Volunteer CPR project, Ramathibodi Foundation
- Supporting funds for Royal College of Surgeons Foundation
- Supporting funds for Knee Arthroscopy Project, Yuwapat Foundation
- Charity Run Project, King Mongkut Institute of Technology Ladkrabang for King Mongkut Chaokun Thahan Hospital
- Charity Run Project, Kaokonlakao Foundation
- Charity Run Project, Bang Bo Mini Marathon 2
- Charity Run Project, Good Health Club Provincial Health Office, Samutprakan Province
- Charity Run Project, Run for Life 4
- Charity Run Project, Coffee Run 3
- Charity Run Project, Fanatic Run

Mission 3: Nurturing Young Leaders

With energy and passion, young people have a lot to contribute to their communities. Our donations and grants program helps give youth the opportunity to fulfill their potential and make a difference by reinforcing their efforts to make the world a better place as follows:

- Ban Huay Yang School, Uttaradit Province
- Princess Maha Chakri Sirindhorn Charitable Fund Foundation

- Youth Volunteer Community Project, Faculty of Political Science, Kasetsart University
- Youth Volunteer Community Project, Faculty of Commerce and Accountancy, Thammasat University
- Youth Volunteer Community Project, Faculty of Science, Chulalongkorn University
- Youth Charity Stage Play Project, Faculty of Economics, Thammasat University

Mission 4: Special Project

Every year, Thailand suffers from natural disasters such as flash floods, forest fire and draught. The Foundation reserves part of its funds to provide emergency aid to those who are in most need. In addition, the Foundation also supports projects related to natural disaster prevention, agricultural communities risk mitigation, environmental protection, and others as follows:

- Emergency food relief to help flood victims, Sa Kaeo Province
- Emergency clean water relief to help flood victims, Nakhon Si Thammarat Province
- “One Man and The Sea” Project, in support for medical equipment purchase for rare animal sanctuaries, Phuket and Trat Province
- Learning material support, Foundation for The Blind in Thailand under the Royal Patronage of H.M. The Queen