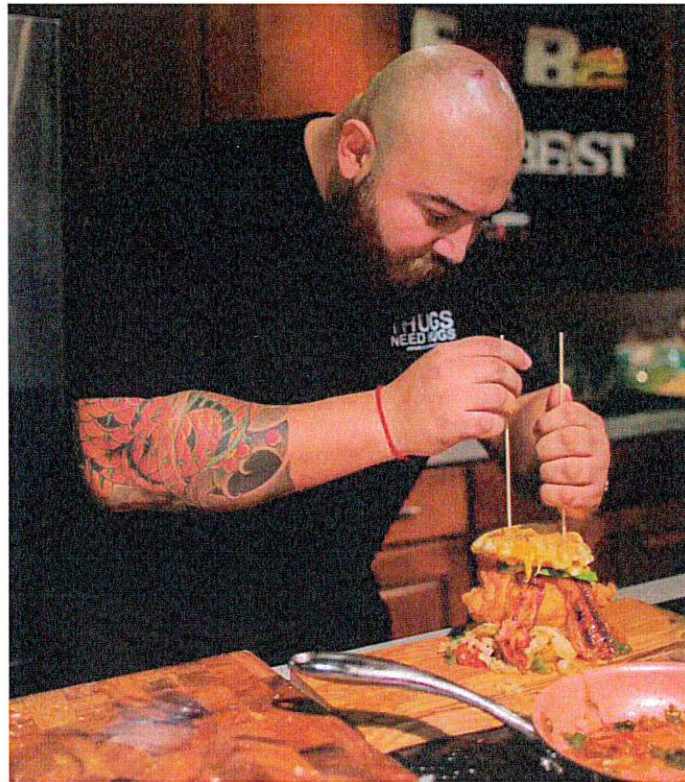


Exhibit C



Fernando Valladares, Executive Chef and owner of Portside Fish Co, Ground House Burger and Fowl Play Chicken and Co-Founder of Steel Pan Pizza credits his roots for finding passion in the culinary arts. Growing up in both Los Angeles and El Salvador, he'd watch his mother cook, asking questions and observing the technique. This simple observation and bond is what fueled his drive to create a career in culinary arts.

His passion continued to grow after moving back to California and after finishing high school he applied to start a new adventure at Le Cordon Bleu. With the skills and mindset of a chef, he was able to intern at Charlie Palmer-a prestigious restaurant in Orange County- work at the very beautiful and grandiose St. Regis in Dana Point, and later moved to Los Angeles where he was able to fully dive into his culinary passion with Scott Conant at Scarpetta at the Montage, Beverly Hills.

With all these prestigious notches on his belt, he was able to join a team of culinary powerhouses and help create a multitude of food concepts. He currently holds the executive chef title at Portside Fish Co, Ground House, a buzz-worthy burger concept, Fowl Play Fried Chicken and assisted with the opening of the Steel Pan Pizza – an OC spot serving up Detroit-style pies. Many of his innovated dishes have gone viral with millions of views on various Social Media platforms, such as BuzzFeed and Insider.

Prior to his current endeavors, Fernando owned and operated Izalco – A Modern Salvadorian Restaurant located in the heart of Downtown Santa Ana, California. During his tenure there, he curated, reinvented and brought a more craft approach to typical Salvadorian food. With the restaurant's new and innovated twist on Salvadorian food, Izalco soon became a staple for the locals. It became the go-to place for great food paired with Salvadorian imported beers and wines and scratch-made agua frescas.

Fernando works diligently on maintaining efficient food operations and logistics, which included establishing an efficient beer and wine -service business model for prioritizing legal requirements and responsibilities for the guests and the restaurant.

Portside Fish Co, Ground House Burger, Fowl Play Fried Chicken, and Steel Pan pizza are located in beautiful Orange County, CA. Portside Fish Co second location set to open in Long Beach and Ground House Burger's third location set to open in Pasadena, CA. Portside Fish Co. Although, Portside Fish Co. is primarily a restaurant, the Long Beach location will offer beer and spirits as part of its meal service.



PORTSIDE FISH CO. – LONG BEACH **OPERATIONS MANUAL**

MANAGEMENT INFORMATION

Portside Fish Co. is owned and managed by Fortress Ridge, LLC

ADDRESS:

625 E. Artesia Blvd, Unit A, Long Beach CA

HOURS OF OPERATION:

Sunday through Thursday: 11:00 a.m. to 9:00 p.m.

Friday and Saturday: 11:00 a.m. to 11:00 p.m.

**These hours may vary on holidays.

ALCOHOL SERVICE

- Inside the Premises, patrons may order beer, wine, or full liquor at the designated bar or from the wait staff. The full liquor must remain inside the Premises. Beer and wine may be consumed inside the Premises or on the patio area. Only patrons aged 21 and over will be permitted to sit at the designated bar area.
- A window will be open from the interior of the premises (inside the bar area) to the patio area. Patrons from the patio will be order beer and wine only to enjoy on the patio. Patrons on the patio will not be able to order full liquor from the exterior window.
- The consumption of hard liquor on the patio area will not be permitted at any time.

SECURITY PLAN

OBJECTIVE:

- To create a safe and secure environment within and immediately outside of the premises for all patrons, employees, and surrounding neighbors.



- To provide the highest level of control, safety and quality experience for all patrons of the Portside Fish Co.
- To mitigate inappropriate conduct by patrons upon entry or departure from Portside Fish Co.
- To diffuse all situations as they occur, but also establish preventative measures to minimize the amount of potential situations. The security staff will provide a strong presence to detect and prevent any possible issues.
- To maintain a trained staff responsible and accountable for looking after the security and well-being of Portside Fish Co. and its employees.

STAFF TRAINING:

- All Portside employees will be trained to monitor the entirety of the Portside Fish Co., bar area, common seating area, patio and lounge areas, entrances/exits and parking lot of Portside Fish Co.
- Portside management will enforce a zero tolerance policy toward underage patrons attempting to purchase and/or consume alcohol through enforcement of verification of legal identification. Age verification procedure will be strongly enforced by manager on duty and employees.
- Enforce zero tolerance policy of minors entering the designated bar area.
- Enforce zero tolerance policy for patrons removing alcohol from bar area, and designated patio and lounge areas.
- Monitor patrons for proper conduct and prevent situations of public intoxicated belligerence.
- Ensure safe ingress and egress of patrons throughout the day.

EMERGENCY OR EVACUATION PROCEDURE:

All of our staff will be trained in the following areas listed on a separate SOP

- Fire
- Earthquake
- Floods



- Robbery
- Medical Emergencies

ALARM, CCTV, OTHER:

All areas will be monitored by closed circuit television (CCTV) 24/7 helping to keep a safe and welcoming environment for all public market patrons and employees. The area will also be armed and secured for alarm and fire. All cameras will be checked daily and will be available to local law enforcement for review in event any situation arises.

COORDINATION WITH POLICE DEPARTMENT

All security camera and alarm system data shall be made available to the police department upon demand.

ALCOHOL BEVERAGE POLICY

PORTSIDE FISH CO. is committed to the responsible service of alcoholic beverages to responsible consumers. We are also committed to actions that will help reduce drunk driving. Accordingly, all employees are required to follow the procedures listed below.

1. No employee will serve an alcoholic beverage to any person under 21 years of age or to any person who is visibly intoxicated.
2. In order to be served an alcoholic beverage, any guest who is apparently under 30 years of age is required to present documentation that shows him or her to be 21 years of age or older. Acceptable documentation is a driver's license with photo or photo identification, showing date of birth issued by a governmental body.
3. The employee will check the identification to ascertain that it is authentic. The manager should be informed if there is any appearance of forgery or tampering.
4. In the absence of authentic identification, or in case of doubt, the employee will refuse service of alcoholic beverages to the customer.
5. It is the employee's responsibility to notify a manager and or supervisor immediately when a customer shows visible signs of intoxication. The manager or supervisor will then inform the customer that further service of alcoholic beverages is no longer legal and suggest an alternative refreshment.



6. Any customer showing visible signs of intoxication shall be urged to use the alternative transportation provided by the establishment. If, with strong urging, he or she refuses, a reasonable attempt should be made to obtain the keys to his or her car. If, despite these efforts, the intoxicated customer leaves in his or her car, the license plate number should be written down and the appropriate law enforcement officials should be notified.
7. After refusing service to any patron, employees will note the appearance and clothing of the individual involved. A form will then be obtained from the manager, filled out and filed on the log book.
8. No employee will "free pour". All liquor will be dispensed in measured quantities.
9. No employee will serve more than one drink to a guest at one time.
10. No employee will serve several drinks to a guest during a short interval.
11. All employees who serve alcoholic beverages will participate in a designated alcohol awareness-training program within one month of beginning employment at this establishment.
12. All alcohol and inventory shall be stored securely prior to and after business hours. Beer draft locks will be used to secure any drafting system.

By: _____

FERNANDO VALLADARES
OWNER
PORTSIDE FISH CO.



Chef Michael Pham has a decade of working experience in the food and beverage industry. He is the chef and owner of Shomi Noods Ramen Bar. He is also the owner of a collective of other restaurants that include: Hotties Nashville Hot Chicken and Pinky Promise Patisseries.

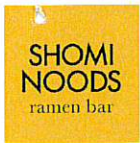
Prior to his current endeavors, Michael owned and operated Anchor Hitch Restaurant and Bar, located in Mission Viejo, California. During his tenure there, he helped curate the restaurant's bar program and trained the mixologists on a variety of craft cocktail refreshments.

The restaurant was a full service restaurant, operating with a full liquor license. Beer and wine were served regularly. In addition, all types of spirits and distilled beverages were also made available for guests to pair with their meals at their own liking.

Anchor Hitch was a great place to grab a quick bite or became a destination for reunions and celebrations. Guests attended the establishment to enjoy good food and good drinks. It was a balance of both. The dedicated bar provided guests with the opportunity to grab a drink while they waited to be seated.

Michael maintained a strict policy of ensuring patrons were appropriately and lawfully identified in compliance with applicable regulations. Furthermore, Michael maintained appropriate staffing levels of bar tenders to monitor drinking habits of patrons to mitigate risk of excessive consumption and adjusted staffing levels commensurate with the number of individuals being served. Michael worked diligently on maintaining efficient food operations and logistics, which included establishing an efficient alcohol-service business model for prioritizing legal requirements and responsibilities for the guests and the restaurant.

Shomi Noods has a location in Chino and is expanding to 2 more locations in Long Beach and Ontario. Though Shomi Noods is primarily a restaurant, both the Long Beach and Ontario location will offer beer, sake and spirits as part of its meal service.



Shomi Noods Ramen Bar
Uptown Commons, Long Beach, CA
OPERATIONS MANUAL

MANAGEMENT INFORMATION

Shomi Noods Ramen Bar is owned and managed by Shomi Noods Worldwide, LLC

ADDRESS:

625 E. Artesia Blvd, Unit B, Long Beach CA

HOURS OF OPERATION:

Sunday through Thursday: 11:00 a.m. to 10:00 p.m.

Friday and Saturday: 11:00 a.m. to 12:00 p.m.

**These hours may vary on holidays.

ALCOHOL SERVICE

- Inside the Premises, patrons may order beer, wine, or full liquor at the designated bar or from the wait staff. All liquor must remain inside the Premises. Only patrons aged 21 and over will be permitted to sit at the designated bar area.

SECURITY PLAN

OBJECTIVE:

- To create a safe and secure environment within and immediately outside of the premises for all patrons, employees, and surrounding neighbors.
- To provide the highest level of control, safety and quality experience for all patrons of the Shomi Noods Ramen Bar.
- To mitigate inappropriate conduct by patrons upon entry or departure from Shomi Noods Ramen Bar.

- To diffuse all situations as they occur, but also establish preventative measures to minimize the amount of potential situations. The security staff will provide a strong presence to detect and prevent any possible issues.
- To maintain a trained staff responsible and accountable for looking after the security and well-being of Shomi Noods Ramen Bar and its employees.

STAFF TRAINING:

- All Shomi Noods employees will be trained to monitor the entirety of the Shomi Noods Ramen Bar, bar area, common seating area, patio and lounge areas, entrances/exits and parking lot of Shomi Noods Ramen Bar.
- Shomi Noods' management will enforce a zero tolerance policy toward underage patrons attempting to purchase and/or consume alcohol through enforcement of verification of legal identification. Age verification procedure will be strongly enforced by manager on duty and employees.
- Enforce zero tolerance policy of minors entering the designated bar area.
- Enforce zero tolerance policy for patrons removing alcohol from bar area, and designated patio and lounge areas.
- Monitor patrons for proper conduct and prevent situations of public intoxicated belligerence.
- Ensure safe ingress and egress of patrons throughout the day.

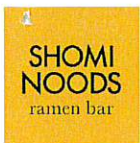
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ALARM, CCTV, OTHER:

All areas will be monitored by closed circuit television (CCTV) 24/7 helping to keep a safe and welcoming environment for all public market patrons and employees. The area will also be armed and secured for alarm and fire. All cameras will be checked daily and will be available to local law enforcement for review in event any situation arises.



COORDINATION WITH POLICE DEPARTMENT

All security camera and alarm system data shall be made available to the police department upon demand.

ALCOHOL BEVERAGE POLICY

Shomi Noods Ramen Bar is committed to the responsible service of alcoholic beverages to responsible consumers. We are also committed to actions that will help reduce drunk driving. Accordingly, all employees are required to follow the procedures listed below.

1. No employee will serve an alcoholic beverage to any person under 21 years of age or to any person who is visibly intoxicated.
2. In order to be served an alcoholic beverage, any guest who is apparently under 30 years of age is required to present documentation that shows him or her to be 21 years of age or older. Acceptable documentation is a driver's license with photo or photo identification, showing date of birth issued by a governmental body.
3. The employee will check the identification to ascertain that it is authentic. The manager should be informed if there is any appearance of forgery or tampering.
4. In the absence of authentic identification, or in case of doubt, the employee will refuse service of alcoholic beverages to the customer.
5. It is the employee's responsibility to notify a manager and or supervisor immediately when a customer shows visible signs of intoxication. The manager or supervisor will then inform the customer that further service of alcoholic beverages is no longer legal and suggest an alternative refreshment.
6. Any customer showing visible signs of intoxication shall be urged to use the alternative transportation provided by the establishment. If, with strong urging, he or she refuses, a reasonable attempt should be made to obtain the keys to his or her car. If, despite these efforts, the intoxicated customer leaves in his or her car, the license plate number should be written down and the appropriate law enforcement officials should be notified.
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8. No employee will "free pour". All liquor will be dispensed in measured quantities.
9. No employee will serve more than one drink to a guest at one time.
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11. All employees who serve alcoholic beverages will participate in a designated alcohol awareness-training program within one month of beginning employment at this establishment.
12. All alcohol and inventory shall be stored securely prior to and after business hours. Beer draft locks will be used to secure any drafting system.

By:

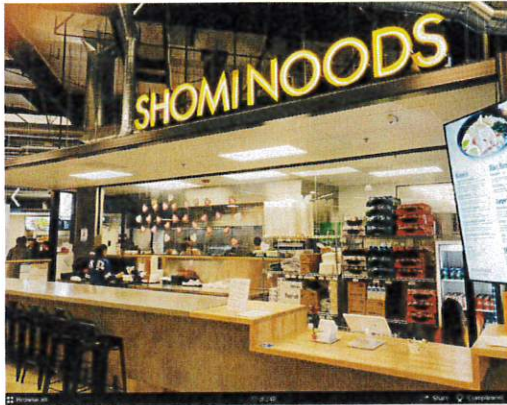


Michael Pham
OWNER
SHOMI NOODS RAMEN BAR

2222 Michelson Dr, Irvine, CA 92612



4024 Grand Ave, Chino, CA 91710



/shomi-noods-chino/tab=food

