

## CHAPTER III OPERATIONAL PLAN

### 3.1 Location & Facilities

This is a new product that will be launched. So, the company will choose to produce products in the home industry. Which is located at Jalan Belle Fleur IV L21/03, Citra Raya, Mekar Bakti, Panongan District, Tangerang Regency, Banten 15710. And the Nagihkeun location also has a strategic location including, there are several other clusters such as The Leaf, Water Point and there are also several traditional markets, shopping centers that will support the production process of this product.

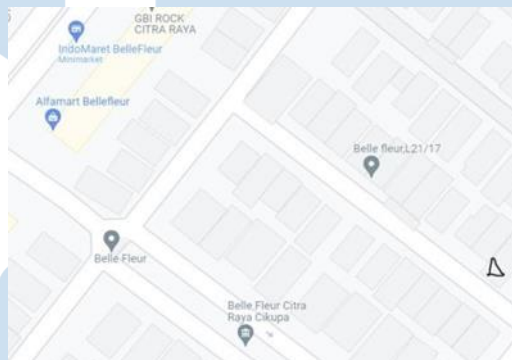
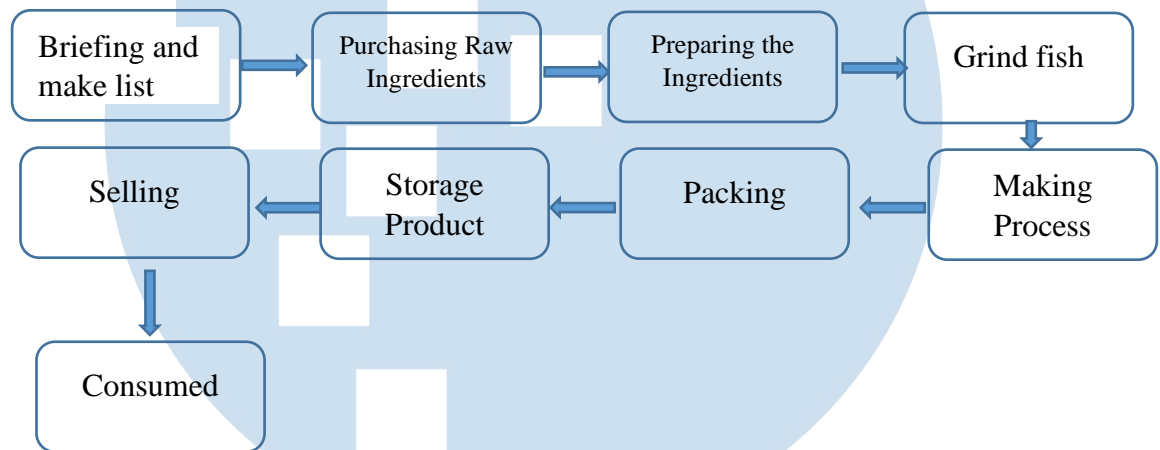


Figure 3.1 Location Belle Fleur

The facilities provided by Nagihkeun will be very supportive and facilitate the process of making the product. The kitchen appliances are divided into several places, including where the manufacturing process includes a chopper, stove, saucepan, knife, stainless steel mixing bowl, deep stainless steel stock pot and stainless-steel filter. In the packing area there is a freezer, this refrigerator is also a place for storing products that are ready to be distributed.

### 3.2 Manufacturing / Service Methods

Figure 3.2 Manufacturing Chart



The first thing to consider when carrying out the manufacturing process is to be aware of maintaining cleanliness in every material and tool. and at this stage it is very necessary accuracy and regularity. The first thing to do is to prepare the ingredients by looking at the notes to make sure no ingredients are left behind and this will be one way to keep the flavors intact. Processing the main raw materials, separating fish meat from bones, heads, skins. After the meat is left, it needs to be ground so that it becomes a smooth fish meat.

Starting from mixing fish meat with ice water, as well as egg whites, in this process there is also a need for regularity so that the composition in it is balanced. and add spices. After it has been mixed well, the dough can be shaped into rounds by pinching the dough and putting it in boiling water and oiled. If the dough has become Tekwan then it can be sliced first before being packaged. Packaging will use a vacuum machine to remove air in the plastic, this will also

make the product last longer. Once packaged, it will be stored in the freezer. the selling process is carried out on social media and several online market places such as Instagram and Shopee. and finally, the product will be purchased by the customer through the market that has been determined earlier.

### 3.3 Supplies and Suppliers

Table 3.1 Equipment & Appliances List

No.	Supply	Qty	Units	Supplier
1.	Freezer	1	Pcs	AQUA
2.	Cutting Board	3	Pcs	Tokopedia
3.	Knife	3	Pcs	Tokopedia
4.	Chopper	1	Pcs	Mito Chiba
5.	Wood Spatula	2	Pcs	Tokopedia
6.	Saucepan 20cm	1	Pcs	Tokopedia

### 3.4 Control Procedures

To advance company and support its success, the owner will be strict in controlling procedures, this is to avoid something unwanted or something problematic in terms of materials, processing methods and individuals. Because this will greatly affect the quality of the product that will reach consumers, if something bad happens it will reduce customer loyalty to the product. And with the procedure will facilitate production activities. Regarding this, the Company will notify

employees regarding the selection of quality raw materials, always check and pay attention to the expiration date of the material.

And know how to store food ingredients properly and correctly. Always make sure that before starting every activity every employee always maintains cleanliness such as cutting nails according to regulations, washing hands both before and after production, cleaning clothes and the most important thing is keeping the work area clean. Make sure the tools used are clean by double cleansing or washing with running water first. And always record the expiration date and label each ingredient so that the quality of each ingredient is maintained and at the right temperature. This will also reduce material damage, as well as knowing what ingredients to use first when starting production.

### 3.5 Staffing

Table 3.2 Employee Salary

No.	Division	Basic Salary	Allowance
1.	Production	Rp.1.500.000/Month	Rp.900.000/Month
2.	Administration (Marketing)	Rp.1.500.000/Month	Rp.900.000/Month

Nagihkeun has two employees who help each other in running this business. Among them are the production team and others as administration as well as at the same time as marketing to handle buying and selling activities and promotions at online stores and social media. Because this product is frozen food, therefore the production team will not carry out product manufacturing activities every day, in the sense that within 5 working days they only need 2 days for production and the rest can be used for packaging.

Table 3.3 Employee Schedule

Position	M	T	W	T	F	S	S
Production	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	DAY OFF	DAY OFF
Administration/ Marketing	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	8 AM – 4.30 PM	DAY OFF	DAY OFF

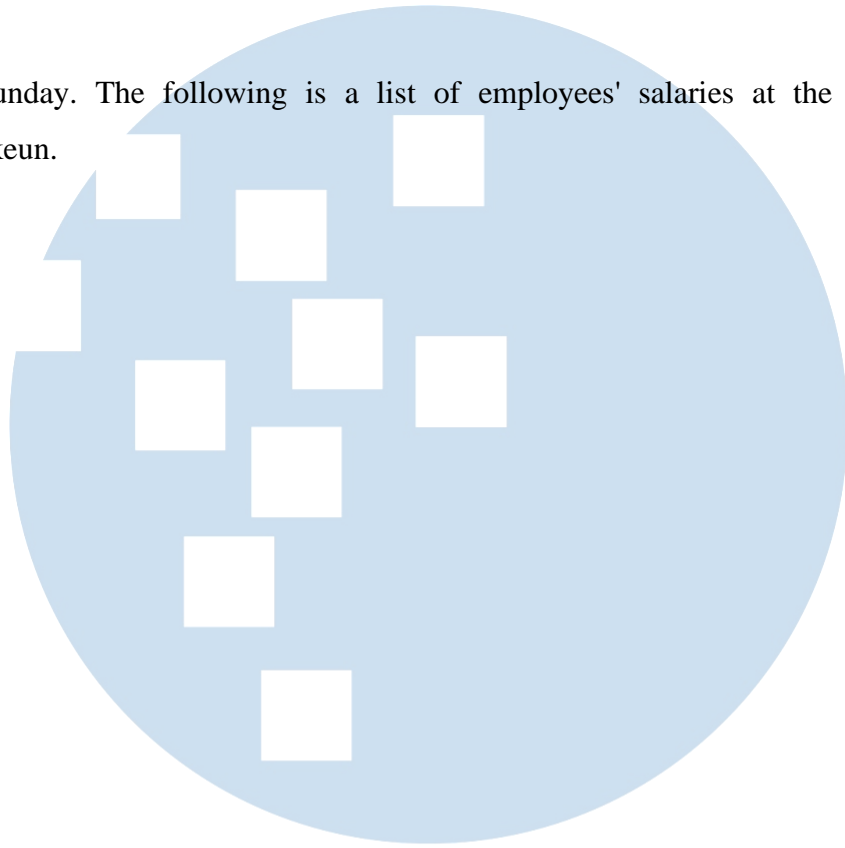
Table 3.4 Schedule Description

Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Day off	

There are several qualifications or standards when selecting employees made by the company. Among them are, aged 18 – 30 years or high school / vocational high school graduates, devoted to having experience in the culinary field, knowing hygiene and sanitation standards, being responsible for their work (professional), always being honest, having creativity, being able to work together with a team, disciplined and have a desire to always learn as well as consistent and trustworthy.

As well as regarding employee salaries, the company will provide a basic salary, plus a meal allowance and transportation costs outside of the basic salary. And regarding working days, employees will work 5 days and day off on Saturday

and Sunday. The following is a list of employees' salaries at the company Nagihkeun.



# UMMN

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