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## **CHAPTER III**

### **OPERATIONAL PLAN**

#### **A. Location and Facilities**

Kuro rice box will be opened in the school canteen and near the office area, also the company will join a food bazaar or festival to introduce our products to customers. Regarding the Kuro rice box will provide cutlery plastic and one glass mineral water for the customer. While waiting for orders, customers can sit in the chairs that we have provided. Another facility provided by Kuro rice box is social media. Customers can give their feedback or complaints via email (Kuro.box@gmail.com) or Instagram (@Kuro\_box)

#### **B. Technology**

Kuro rice box uses social media as a medium that connects companies and customers. In addition, for offline sales, Kuro rice box do not use high-tech equipment.

#### **C. Equipment and Tools**

Kuro rice box is middle scale business that does not need high-technology equipment and tools. The equipment and tools that needed for the operational is

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|----------------------|---------------------|
| 1. 2 Stove           | 9. 2 Strainer       |
| 2. 2 Deep Fryer      | 10. 2 Pot           |
| 3. 2 Pan             | 11. 2 Ladle         |
| 4. 2 Knife           | 12. packaging       |
| 5. 2 Cutting board   | 13. 2 tong          |
| 6. 2 Wooden spatulas | 14. 5 plate         |
| 7. 1 Rice cooker     | 15. 3 sauce bottles |
| 8. 5 Egg Mold        |                     |

#### **D. Daily Operation**

The store will operate from 7 am to 4 pm, Sundays will be off. Preparation time will require 1 hour checking all ingredients, making jelly chicken broth, cooking rice, making chili sauce, frying chicken karage, chicken wings, sausage and chicken nugget checking all supplies, making sure everything is clean and treating customers with pleasure and kindness to make loyal customers with the company. For closing time, check all stock material, wash all equipment, mop up and remove all trash, make sure everything is clean after that count sales.