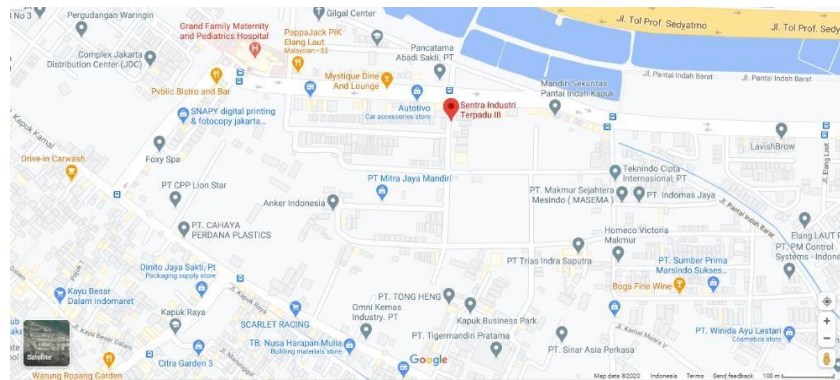


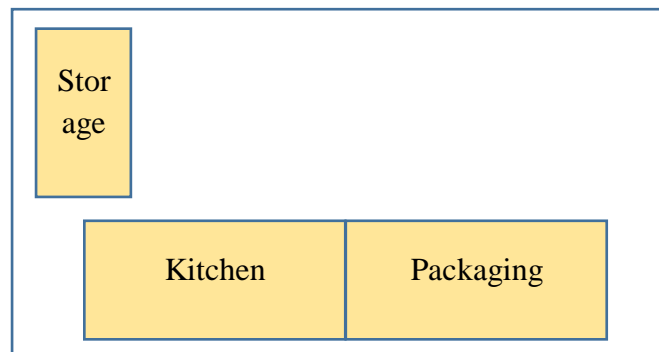
CHAPTER III OPERATIONAL PLAN

A. Location and Facilities

The cooking process until the packaging process is carried out in central kitchen which located at Sentra Terpadu Industri tahap 3 blok A/1F. Misoyou production location is efficient because it is close to the place where raw material are manufactured and it is specific location for industry.



Picture 3.1 Map Address



Picture 3.2 Kitchen Layout

This is the layout of kitchen production of Misoyou. The placement of these kitchen areas is good enough to make the production process easier. All of the products ingredients will be stored in refrigerator and pantry in kitchen area.

For the facilities, Misoyou used 2 air conditioner, 3 chairs, 2 stainless table, and refrigerator to run the business. The Air Conditioner is located in packaging and storage,

the table and chairs is allocated for helping the staffs to do their job in the making process of the products. The refrigerator is used to store all the wet ingredients needed to make the products.

B. Manufacturing / Service Methods

Starts with purchasing materials, after that the next step is preparing the ingredients. The company will produce according to the order, because we still consider the freshness of food. For the packaging Misoyou use vacuum plastic to keep the hygiene of the product.

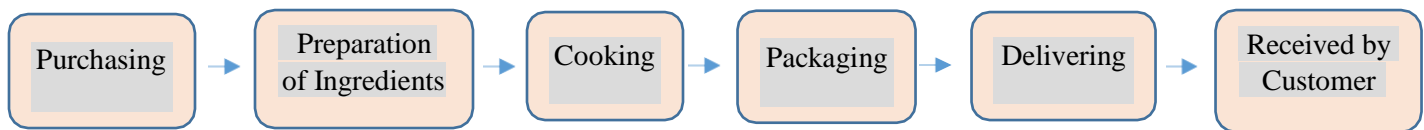


Chart 3.1 Manufacturing Chart

C. Supplies and Suppliers

Table 3.1 Table of Ingredients and Supplier

No	Ingredients	Supplier
1.	Miso Paste	PT. Indosps
2.	Hondashi	PT. Indosps
3.	Dashida Beef	PT. Indosps
4.	Wakame	PT. Indosps
5.	Aburage	PT. Indosps
6.	Corn & Negi	PT. Indosps

Table 3.2 Supplies and Suppliers

No	Tool & Equipment	Supplier
1.	Miso mudler	Ikea, Alam Sutera
2.	Chinaware	Toko Dewi, Fatmawati
3.	Weighing Scale	ACE
4.	Knife	Toko Dewi
5.	Cutting Board	Toko Dewi
6.	Refrigerator	Gea
7.	Dehydrator	Fomac
8.	Vacuum Mecine	Gea
9.	Plastic Vacuum	Ace

D. Control Procedures

In order to make the company run smoothly, it is necessary to provide special training and regulations that must be established in the company which must be followed by all workers. Preventive controls are designed to prevent errors, inaccuracy or fraud before it occurs. Therefore the company has several procedures such as maintaining food hygiene, protecting assets and property and limiting management access. Misoyou will always maintain the cleanliness of the product, like the company requires every worker to follow the protocols such as wearing mask, face shields, hairnet, and hand gloves.

E. Staffing

In running business, Misoyou requires two workers to operate this business. Therefore the company has compiled an organizational structure which is expected to support the current business.

1. Operational team

Was formed to carry out some of the activities required for preparing ingredients, cooking process, and packaging process.

2. Financial and Marketing team

Was formed to manage income and outcome and make Misoyou known to the public.

The following are the requirements for each position:

Table 3.3 Table of requirement

Operational Team	1. Max. age 30 years old 2. Min. education SMA/SMK 3. Good personality 4. Physically / mentally health
Financial and Marketing Team	1. Max. age 30 years old 2. Min. education SMA/SMK 3. Good personality 4. Have at least 1 year experience 5. Good personality

Table 3.4 Table of staff schedule

Position	Mon	Tue	Wed	Thu	Fri	Sat	Sun
Operational	09:00	09:00	09:00	09:00	09:00	09:00	
	–	–	–	–	–	–	
	17:00	17:00	17:00	17:00	17:00	17:00	Off
Finance and Marketing	09:00	09:00	09:00	09:00	09:00		
	–	–	–	–	–	Off	Off
	17:00	17:00	17:00	17:00	17:00		

Table 3.5 Table of salary list

Position	Salary per month
Operational Team	Rp. 2.500.000
Financial and Marketing	Rp. 3.100.000