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CHAPTER III

OPERATIONAL PLAN

A. Location and Facilities

Location that we chose to sell bombolo is in Ganesha Raya Street, Villa Pamulang. This location is quite strategic because it is close to the Villa Pamulang , Reni Jaya and Witana Harja complex. We open our stalls to focus on purchases that take away, so we only use a few tables to put bombolo and banners for product information.

B. Technology

Bombolo is a home industry that is still in limited production, the process is still done in kitchen of the owner's house.

The techniques used in making Bombolo are,

1. Dough
 - a. Prepare Ingredients
 - b. Mix milk, sugar and yeast
 - c. Sieve flour and salt
 - d. Pour the milk mixture into flour
 - e. Add egg and butter
 - f. Knead until smooth
 - g. Let stand until double size
 - h. Shape the dough with round mold
 - i. Let stand for 30 minutes
 - j. Fry with oil until brownish
 - k. Insert filling
2. Filling
 - a. Cut strawberries into small dice
 - b. Mix with cream cheese

C. Equipment & Tools

1. Equipment

c. Stove	: Rp. 285.000
b. Gas	: Rp. 150.000
c. Mixer	: Rp. 220.000

2. Tools

d. Round mold	: Rp. 7.000
e. Frying pan	: Rp. 50.000
c. Tray (4)	: Rp. 120.000
d. Bowl (4)	: Rp. 100.000
e. Scale Digital	: Rp. 220.000
f. Balloon whisk (2)	: Rp. 44.000
g. Table	: Rp. 210.000
h. Plastic Tray	: Rp. 70.000
i. Piping bag	: Rp. 10.000
Total	: Rp. 1.459.000

D. Daily Operations

1. Bombolo will open Monday – Sunday at 1 PM – 6 PM.
2. Every Wednesday purchasing ingredients to make products.