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## CHAPTER III

### OPERATIONAL PLAN

#### A. Location & Facilities

Location that *My Kencur* chooses for selling product is at the restaurant or café. The category for restaurant and café are Indonesian cuisine or has a traditional theme. *My Kencur* needs to provide the product including the packaging and promote it by cooperating with the restaurant, café and canteen office. The last is for online, *My Kencur* need packaging, business account, and mobile phone.

#### B. Technology

*My Kencur* is a homemade scale industry. The Equipment for make *My Kencur* also from home. The techniques of make beras kencur are:

1. Boil sugar and salt in water.
2. Blend ginger and kencur together. Strain it.
3. Mix it.
4. Add rice that has been finely ground (blended), filtered and squeezed. Stir well.
5. Pour into a bottle.

#### C. Equipment & Tools

*My Kencur* is a home industry, the equipment and tools for the operational are:

Tabel 3 1 Equipment and Tools

Stove Rinnai	Measurement jug (Hario)	Stockpot (Fujika)
Working table 120cm x 70cm	Cutting board 50cm x 33cm	Wooden Spatula
Refrigerator (Sharp 1 door)	Knife 9 inch	Ice box 5,5liter
Blender (Philips)	Bowl 10cm	Bottle packaging 300ml

#### D. Daily Operation

Tabel 3 2 Daily operation My Kencur

DAYS	ONLINE	OFFLINE	KITHCEN CLEANING	SUPPLY INGREDIENTS
SUNDAY	✓		✓	✓
MONDAY	✓	✓	✓	✓
TUESDAY	✓	✓	✓	✓
WEDNESDAY	✓	✓	✓	✓
THURSDAY	✓	✓	✓	✓
FRIDAY	✓	✓	✓	✓
SATURDAY	✓			✓