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CHAPTER III

OPERATIONAL PLAN

A. Location and Facilities

“Terkencang” have more activities through online, but in the future “Terkencang” will also take a part in bazaar events at school / campus or food festivals. For bazaar facilities, it is necessary to prepare a table and banners. “Terkencang” will be sold in Jabodetabek and other cities in Indonesia. To be more closer to customers, “Terkencang” also receive criticisms and suggestions via e-mail (chiayufood@gmail.com) or Instagram (@chiayu.foodndessert)

B. Technology

“Terkencang” is made in the home kitchen, because “Terkencang” is a home-based business. The tools “Terkencang” use currently are still fairly traditional, as well as the techniques “Terkencang” use, such as:

Preparing all the ingredient:

1. Peel and cut potatoes using peeler knives and mandolin
2. Set the stove
3. Weigh the contents using a digital scale
4. Press the ends of the package so that it is airtight using a sealer

C. Equipment and Tools

“Terkencang” is a home-based business so “Terkencang” still do not use professional equipment and tools. The equipment and tools “Terkencang” use is:

1. Equipment such as; stove, digital scale, sealer, blender
2. Tools such as; cutting board, knife, big bowl, big pan, strainer, mandolin, packaging, sticker

D. Daily Operation

“Terkencang” usually use a stock system, stock is a stock of traded goods. The goods will be made first and stored, if there are customers who buy, the product are available and also “Terkencang” open for pre-order. In daily operation usually start

by buying ingredients in traditional market at 7 pm. The process of cleaning and cut the potato start 9 pm and will be marinated all night with lime betel water. The next morning at 8 am start frying potatoes, peanuts, and anchovies, and will be finish around 10 am. After that the staff start making sambal and mix together all ingredients. Then the mixture of *kentang mustofa* will be pack in standing pouch and bottle packaging and finish around 12 pm. From 1 pm until 1.30 pm cleaning all utensils. And the dialy production will be finish around. 1.30 pm until cleaning utensils already done.

Table 3.1 Daily Operation Task

Time	Task
19.00 - 20.30	Buying ingredients
21.00 - 21.30	Washing cut the potato
21.30 - 08.00	Marinated potato with lime betel water
08.00 - 10.00	Frying potatoes, peanuts, and anchovies
10.00 - 10.30	Making sambal
10.30 - 12.00	Mixing all ingredients and packing the product
13.00 - 13.30	Cleaning all utensils