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CHAPTER III

OPERATIONAL PLAN

A. Location Facilities

Kopi Da Jo will open at high traffic place such as culinary center at Gading Serpong. In addition, Kopi Da Jo booth provides a comfortable waiting area, and can also be used as a place to gather with friends. Then Kopi Da Jo provides a more comfortable atmosphere by providing songs that can make a comfortable gathering atmosphere.

Kopi Da Jo chose Gading Serpong because there are still many young people who are in college and working people. So this is the right choice because the population in Gading Serpong is quite dense.

B. Technology dedicate for the product

Kopi Da Jo does not use high technology goods, Kopi Da Jo uses traditional goods that other people do not easily copy the process. This traditional process uses a stove and a special container to boil coffee water. This process will naturally produce a different taste, Smell, and texture than coffee that is normally made using a coffee machine.

C. Equipment & Tools

Equipment and Tools that needed in Kopi Da Jo business is:

- | | |
|-------------------|---------------------|
| 1. 2 Water Jug | 10. Cup Sealer |
| 2. 4 Spoon | 11. Measuring Jug |
| 3. Stove | 12. Coffee Filter |
| 4. LPG Gas | 13. Can Opener |
| 5. Scissor | 14. Ice Box |
| 6. Bottle Squeeze | 15. Plastic Box |
| 7. Working Table | 16. Plastic Cup |
| 8. Teapot | 17. 8 Plastic Chair |
| 9. Cup Sealer | |

D. Daily Operational

The operational hours of Kopi Da Jo are from Monday to Friday at 09.00 A.M until 21.00 P.M. Preparation before opening is to clean the equipment and prepare the equipment that will be used before the operation, and this will start at 7 in the morning.

No	Notes	Time
1	Preparation	07.00-09.00
2	Operation	09.00-21.00
3	Closing	21.00-22.00