



### **Hak cipta dan penggunaan kembali:**

Lisensi ini mengizinkan setiap orang untuk mengubah, memperbaiki, dan membuat ciptaan turunan bukan untuk kepentingan komersial, selama anda mencantumkan nama penulis dan melisensikan ciptaan turunan dengan syarat yang serupa dengan ciptaan asli.

### **Copyright and reuse:**

This license lets you remix, tweak, and build upon work non-commercially, as long as you credit the origin creator and license it on your new creations under the identical terms.

## **CHAPTER III**

### **Operational Plan**

#### **A. Location and Facilities**

The location of the store will be in Ciledug, near CBD Ciledug Mall. The facilities include:

1. Table
2. Air Conditioner
3. Toilet
4. Charging socket

#### **B. Technology**

The café will have dedicated kitchen (small size), dining and playing room.

#### **C. Equipment and Tools**

The equipment and tools needed for the *UwU Cat House* (dining and kitchen) are:

1. Refrigerator/freezer, to store the food and beverages
2. Water dispenser, to dispense water from the water galoon
3. Stove, to heat the toast
4. Frying pan (2), cooking medium for the toast
5. Water jug (2), to keep the water while preparing for drinks
6. Measuring cups, to measure the ingredients or water
7. Strainer, to strain the ingredients
8. Plates (20), for serving the toast to the guest
9. Glasses (24), for serving teas to the guest
10. Tongs (3), to pick up the toast (for hygiene purpose)
11. Chef Knife (1), to cut the ingredients
12. Bread Knife (2), to cut the toast
13. Cutting board (3), medium for cutting
14. Bowl (4), medium to preserve the ingredients

The equipment and tools needed for the *UwU Cat House* (cats) are:

1. Cat's scratching post, for cats to scratch their paws
2. Cat's toys, for cats to play with
3. Cat's cage, to keep the cats
4. Cat's food bowl, medium for feeding the cats

5. Cat's drink bowl, medium for giving the cats water
6. Cat's litter box, for cats to pee or poop

#### **D. Daily Operation**

The café opens at 11 am and closes at 10 pm daily.

1. Clean and prepare the dining area for the customers
2. Checking the condition of the cats, clean the cat's cages/bed and feed the cats (afternoon)
3. Preparing and checking the ingredients and conditions of the equipment and tools
4. Welcome the guest, make food and beverage, cater to guest's needs during opening hours
5. Feed the cats (evening)
6. Closing
7. Put the cats back into their cages
8. Clean all the equipment and tools, dining area, and kitchen area. Check all the conditions while cleaning

For mitigation plan, the solutions are:

Table 3.1 Mitigation Plan

<b>Mitigation Plan</b>	
<b>Allergic customer</b>	Send the customer to the nearest hospital such as Sari Asih Hospital or Medika Lestari Hospital and help them to get checked by medical expertise.
<b>Food Poisoning</b>	Send the customer to the nearest hospital such as Sari Asih Hospital or Medika Lestari Hospital and help them to get checked by medical expertise.
<b>Cat got sick</b>	Bring cat to the nearest vet clinic and get them treated.