



### **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 & Facilities**

*SoyAshoy* will open a pop-up booth nearby from school, office or other working areas. The company seeking opportunities for customers demand, usually customers want to look out for food and beverage products in every break time or their time to go home. To fulfill customers demand also, *soyAshoy* will join bazaar in school, campuses or other events.

To facilitate customers, *soyAshoy* will provide small tables and chairs to wait or enjoy their products. Then, if customers want to give a feedback, they can contact through instagram (@soyashoyy.id) or e-mail (id.soyashoy@gmail.com)

#### **B. Technology**

*SoyAshoy* will use the blender machine for soya bean that can extract a certain amount of kilograms, so the production process will be easier. Then, to communicate with customers, *soyAshoy* will use a social media which is easily to access.

#### **C. Equipment & Tools**

During the production process, there are some tools and equipments will be use, such as:

- |   |                   |   |                   |
|---|-------------------|---|-------------------|
| 1 | Extractor Machine | 5 | Laddle            |
| 2 | Stove             | 6 | Measurement Jug   |
| 3 | Pot               | 7 | Bowl or Container |
| 4 | Spatula           |   |                   |

#### **D. Daily Operations**

*SoyAshoy* stores will open at 9 a.m to 9 p.m in a whole week. The production process start at 4 a.m, after one night soak the soya bean to separate the skin. After the soy milk already cooked, they have to make sure their toppings and flavors are available. They need to packaged all flavors before take to the stores, except for the soy milk with toppings. These are the following steps of opening and closing store:

1. Check all ingredients
2. Check tools and equipments
3. Clean up booth before open
4. Set up ingredients, tools, and equipment on the right place
5. Do operational based on SOP (Standard Operating Procedures)
6. Closing cashier
7. Clean up tools and equipments
8. Store the non-perishable ingredients
9. Clean up booth