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CHAPTER III

OPERATIONAL PLAN

A. Location and Facilities

As a street food seller, Yuca Street Food will opens up a *stall* at a place with high traffic, such as in the mall. Other than that, the company also will join a bazaar at school or food festival to introduce the product to public. To facilitate the customer, Yuca Street food will provide a tissue and prick. While waiting for the order, customer can sit on the chair that we have provided. Other facility that Yuca Street Food provide is the social media. Customer can give their feedback or complaint through e-mail (yucastreetfood@gmail.com) or instagram (@Yuca_sf)

B. Technology

Yuca Street Food still doing the process of product making in conventional way without any frozen food to keep the original taste of the cassava. From the cassava until frying the cassava, the process will be hand-made.

C. Equipment and Tools

Yuca Street Food is just a middle scale business that does not need high-technology equipment and tools. The equipment and tools that needed for the operational is:

- | | |
|---------------------|-----------------------|
| (1) 1 Stove | (7) 3 Small container |
| (2) 1 Ice box | (8) 5 Spoon |
| (3) 1 Working table | (9) 2 Tong |
| (4) 1 Counter | (10) 3 Tray |
| (5) 2 Cutting board | (11) 2 Fryer |
| (6) 2 Knife | |

D. Daily Operation

The store will open from 12 p.m. until 9 p.m. a whole week. The preparation time will start at 10 a.m., starts from making the batter and save for later and then boil the cassava for about 20 minutes so later, the cassava just need to be fried. After that, check all of the topping stock also with the tissue and prick. Then, check the revenue from previous day. When finish, clean the counter and the store ready to open.

The cassava will be fried when there is an order only to keep it crispy. When closing time, start from remove all the trash and pack the batter. Then cleaning the counter and the seat and lastly counting the selling.