

CHAPTER III

OPERATIONAL PLAN

A. Location and Facilities

Waroeng Ayam Andaliman will be located in Villa Regensi Tangerang 2, Blok FC 9 Nomor 23, Kecamatan Pasar Kemis, Tangerang. The facilities needed to support the business are:

Table 3.1 Facilities Cost

Item	Quantity	Price
Long table	3	Rp 225.000
Rent an outlet	1	Rp 33.000.000/year
Counter table	1	Rp 1.500.000
Lamp	3	Rp 165.000
Carpet	2	Rp 24.000
Fan	1	Rp 218.000

B. Technology

For the cooking process itself, Waroeng Ayam Andaliman will be using a conventional kitchen and for marketing, Instagram, Grabfood, and an outlet in pop up culinary festivals will be used.

C. Equipment and Tools

Waroeng Ayam Andaliman will need some equipment and tools, such as:

Table 3.2 Equipment Cost

Item	Quantity	Total Price
Mini refrigerator	1	Rp. 800.000
Stove	2	Rp. 600.000
Frying pan (100cm)	2	Rp. 200.000
Cutting board (large)	3	Rp. 300.000
Large bowl	5	Rp. 75.000
Spatula	2	Rp. 30.000
Stockpot (big)	1	Rp. 185.000
Spoon	24	Rp. 20.000
Fork	24	Rp. 20.000
Plates	24	Rp. 200.000
Mortar and pestle	2	Rp. 170.000
Food processor	1	Rp. 100.000
Glass	24	Rp. 100.000
Gas	2	Rp. 100.000

D. Daily Operation

Table 3.3 Daily Operation

Time	Activities
07.00 a.m.	Check all ingredients to know which are need to prepare
07.10 a.m.	Vendor/supplier come to outlet
	Checking all ingredient that early come
07.30 a.m.	Morning shift employee come
07.30 a.m.	Clean and peel ingredient
	Cut the chicken into 8 parts
	Slice other ingredient
	Make a yellow paste for chicken
	Cooking
09.30 a.m.	Preparation and cleaning outlet before open
10.00 a.m.	Open the outlet
	Make the sambal andaliman and fry the chicken, tahu/tempe, and fry crispy cabbage if there are a customer who want to order
12.00 p.m.	Break alternately (1 person/hour)
12.00 p.m.	Afternoon shift employee come
04.30 p.m.	Morning shift go home
05.00 p.m.	Break alternately (1 person/hour)
09.00 p.m.	Close and cleaning the outlet
10.00 p.m.	Afternoon shift go home.