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CHAPTER III

OPERATIONAL PLAN

A. Location And Facilities

As a start-up, Piscokskuy is an Indonesian street food, PiscokSkuy will opens up a kiosk at a place with high traffic in night market near Gading Serpong.

And PiscokSkuy will facilitate the customer tissue and plastic fork, waiting for the order customer can sit on the chair that we have provided. For facilitate customer satisfaction we provide email that can through for giving feed back for our product (piscokskuy@gmail.com) and also our instagram (piscokskuy.id).

B. Technology

PiscokSkuy uses social media to get connected to reach the customers for online selling. Beside that for offline PiscokSkuy doesn't use high technology, the method usually by basic cooking technique :

- a) Fry the Piscok
- b) Fill the piscok for flavor
- c) Packing the piscok

C. Equipment And Tools

PiscokSkuy is just a start-up business that does not need high-technology equipment and tools. The equipment and tools that needed for the operational is:

- | | |
|--------------------|---------------|
| a) Stove | i) Tong |
| b) Working table | j) Tray |
| c) Counter | k) Frying pan |
| d) Cutting board | l) Strainer |
| e) Knife | m) Plate |
| f) Bowl | n) Packaging |
| g) Small container | o) Paper bowl |
| h) Plastic fork | |

D. Daily Operations

PiscokSkuy will be open from Monday until Friday from 6 pm until 11 pm. The preparation will start from 4 pm, starting from prepare the ingredients and equipments that use to cook PiscokSkuy. After that, the cooking process is start from 5.30 pm. Then, preparing the counter such as plastic forks and tissue. Also, for the cashier, must have the change for the customer.