

CHAPTER III OPERATIONAL PLAN

3.1 Location & Facilities



Figure 3.1 Ramen Co Map



Figure 3.2 Ramen Co Location

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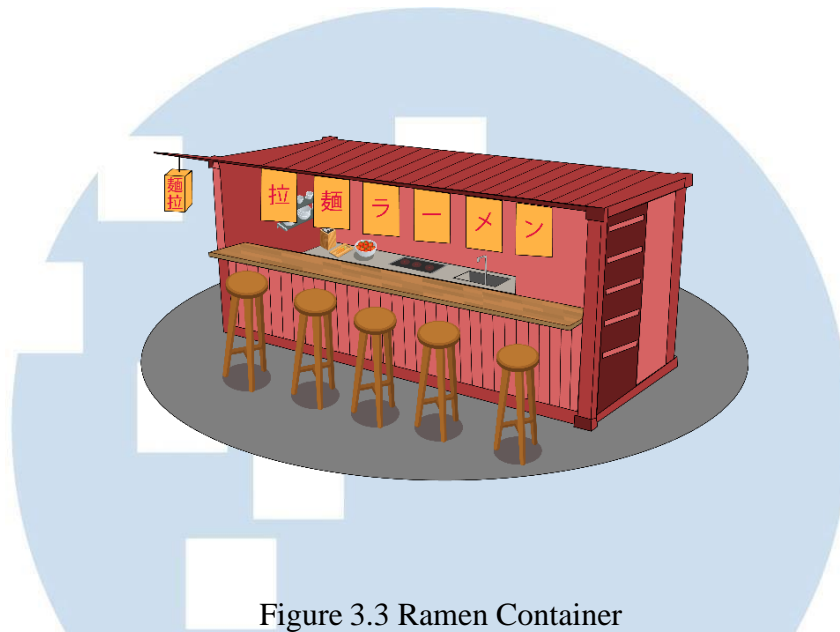


Figure 3.3 Ramen Container

Ramen Co is located in Pasar Intermoda BSD Cisauk. The author thinks Ramen Co location is a strategic location. It's located in a big market in BSD especially in the Cisauk area. So, the author thinks there are many potential customers of the company.

There are utensils, furnish and plate ware that will be used in Ramen Co company. Here's the list of all that are used in Ramen Co company.

Table 3.1 Ramen Co Facilities

| Utensils | QTY |
|---------------|------|
| Stove | 1 pc |
| Pan | 2 pc |
| Stainer | 1 pc |
| Refrigerator | 1 pc |
| Knife | 2 pc |
| Cutting board | 2 pc |
| Gas | 1 pc |

| | |
|------------------------------|------------|
| Tissue | 1 pc |
| Furnish | QTY |
| Chair | 10 |
| Fan | 1 pc |
| Table | 4 pcs |
| Plate & Cutleries | QTY |
| Plate | 20 pcs |
| Bowl | 20 pcs |
| Spoon | 20 pcs |
| Chopstick | 20 pcs |
| Fork | 20 pcs |

3.2 Manufacturing / Service Methods

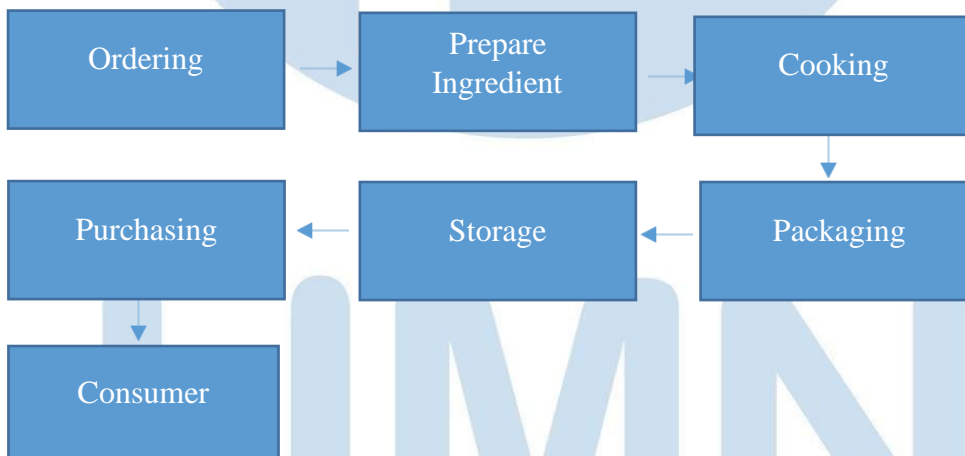


Chart 3.1 Manufacturing Chart

Here's the manufacturing that the company need for Ramen Co. The first step for the product itself is ordering. After the order is revived, prepare the ingredients themselves for cooking. After it's ready, start cooking for the product that was ordered from the customer. After cooking, the product will be a packaged, then the product goes to delivery to the customers. Customers receive and consume the product that they are ordered.

3.3 Supplies and Suppliers

Table 3. 2 Supplies & Suppliers List

| No. | Supply | Qty | Units | Supplier |
|-----|----------------------|-----|-------|--|
| 1 | Gas Elpiji | 3 | Tube | Pt. Pertamina (persero) |
| 2 | Aqua | 8 | pcs | Pt. Aqua Golden Mississippi |
| 3 | Sauce | 24 | pcs | Hypermart Gading Serpong |
| 4 | Cutting Board (IKEA) | 4 | pcs | IKEA, Alam Sutra |
| 5 | Knife | 3 | pcs | Tokopedia @BOLDe, Tangerang |
| 6 | Stainless Bowl | 4 | pcs | Lulu Hypermarket Gading Serpong |
| 7 | Grill pan | 2 | pcs | Tokopedia @The best deals, Bandung |
| 8 | Dry Ingredients | 7 | pcs | Pasar Modern Sinpansa, Serpong |

| | | | | |
|---|-----------------|----|-----|--------------------------------------|
| 9 | Wet Ingredients | 15 | pcs | Pasar Modern Sinpansa, Serpong |
|---|-----------------|----|-----|--------------------------------------|

3.4 Control Procedures

Procedures are necessary for any business since they assist to prevent unfavorable occurrences, unanticipated losses, and poor client responses caused by internal variables. Meanwhile, processes will make it easy for them to do their work. The author had also established a few protocols to make the production process go more easily. Ramen Co will always keep the product clean, as the firm mandates all employees to wear masks, face shields, hairnets, and hand gloves.

3.5 Staffing

To carry out daily needs 3 workers that embrace the owner to get all the ingredients required for buy the products, one cook who responsible for making Japanese dishes, and additionally one helper who responsible for maintaining the standard of raw materials and also help the chefs in producing the products.

Table 3.3 Schedule Working

| Position | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Sunday |
|----------------------|-----------------|-----------------|-----------|-----------------|-----------------|-----------------|-----------------|
| Owner | 15:00- 20:00 | 15:00- 20:00 | OFF | 15:00- 20:00 | 15:00- 20:00 | 15:00- 20:00 | OFF |
| Chef | 11:00- 20:00 | 11:00- 20:00 | OFF | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 |
| 2 nd Chef | 11:00- 20:00 | 11:00- 20:00 | OFF | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 |
| Server | 11:00- 20:00 | 11:00- 20:00 | OFF | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 | 11:00- 20:00 |

Ramen Co has a rule that for the employees work 9 hours a day, in the middle of work there's a break that got 1 hour. Employees work 6 days a week, and there's one day off on Wednesday. This is the salary of employees

Table 3.4 Employees Salary

| No | Position | Salary |
|----|-------------|---------------|
| 1 | Owner | - |
| 2 | Chef | Rp. 1.500.000 |
| 3 | Cook Helper | Rp. 1.500.000 |
| 4 | Server | Rp. 1.500.000 |

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