

CHAPTER III

OPERATIONAL PLAN

3.1 Location & Facilities

Pistel001 is a frozen food company and the products will be sold with E-Commerce such as online shops such as Tokopedia and Shopee. The production place will be located at Gading Serpong shophouse at the second floor of the shophouse.. Because Pistel 001 is a home production company, the facilities that will be available such as stove, refrigerator, vacuum press and sealer. The production, storing and distribution will be done at the shophouse. The location of the shophouse will be located at Ruko Frankfurt, Jl. Boulevard Raya Gading Serpong, Kelapa Dua, Tangerang Regency, Banten.

3.2 Manufacturing / Service Methods

Before deciding the final products, the writer runs several tests to develop standardized recipes. Pistel 001 has 3 variations of product such as pempek pistol, pempek kapal selam mini, and pempek mozzarella. To produce each those 3 variants of pempek average production time is from 1 hour 30 minutes to 2 hour.

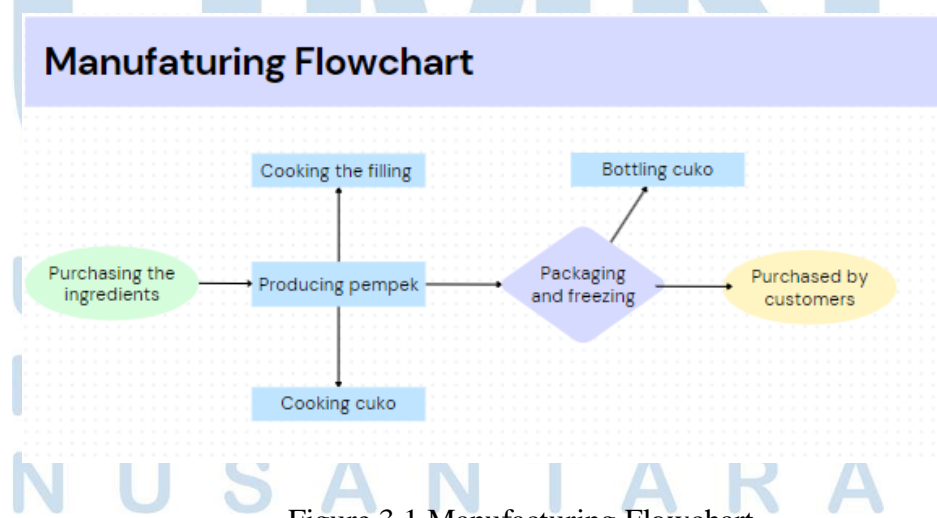


Figure 3.1 Manufacturing Flowchart

3.2.1 Manufacturing SOP

In order to produce hygiene products, Pistel001 emphasizes tight SOP when producing the products by limiting the number of people that touch the foods, the manufacturing and production would be conducted very seriously to minimize the chance to spread bacteria.

Production Protocols:

- a. Staff is required to wear hair nets, face mask and food-safe glove when producing.
- b. Make sure all the working area are clean and prepare before producing.
- c. When packaging make sure the packaging clean and hygiene and the staff must use hair nets, face mask and food-safe gloves when handling the cooked products.
- d. After production, all the equipment and the working must be clean thoroughly

3.3 Supplies and Suppliers

Table 3.1 Supply and Supplier List

No.	Supply	Supplier
1	Tenggiri fish	Linda.hakim (shopee)
2	Unripe papaya	Iita.bee (shopee)
3	Sasa Coconut milk	Superindo
4	Shallots	Superindo
5	Garlic	Superindo
6	Sugar	Superindo
7	White pepper	Superindo

8	Brown sugar	Superindo
9	Tamarind paste	Superindo
10	Vinegar	Superindo
11	Cayenne pepper	Superindo
12	Red curly chili	Superindo
13	Egg	Superindo
14	Mozzarella cheese	Nutriment (Shopee)
15	Water	Indomaret
16	Tapioca flour	Superindo
17	Salt	Superindo
18	Mushroom Powder	Superindo
19	Dried shrimp	Ikanasinlsy (Shopee)
20	Stove	Rinnai
21	Freezer	Domo
22	Refrigerator	Changhong
23	Cooking gas 3Kg	Pertamina
24	Kitchen Table	Ace hardware
25	Chair	Shopee
26	Dish rack	Shopee
27	Shelf	Shopee
28	Food Processor	Philips
29	Vacuum Machine	Shopee

30	Spoon	Shopee
31	Spider Strainer	Shopee
32	Strainer	Shopee
33	Measurement Jug	Shopee
34	Chopping Board	Shopee
35	Knife	Shopee
36	Peeler	Shopee
37	Scale	Shopee
38	Pot	Shopee
39	Wok	Shopee
40	Mixing bowl	Shopee

3.4 Control procedures

To make sure that the product has the best quality, starting from searching the best quality of the ingredients, then maintaining the hygiene and sanitation when producing, packaging, and storing the products. When receiving the ingredients, check the expired date of the ingredients, make sure to store the ingredients properly, store the ingredients in the freezer if it is intended for later use, keep storage dry and clean, aware of the ingredients stock, and always check ingredients stock before ordering. When producing, always keep hygiene and sanitation of the products. Keep the producing area clean from unnecessary items, dirt, debris, and dust. Always wear a mask and glove to make sure there will be no food-borne illness. Because Pistel001 is sold frozen and packaged with vacuum seal the store life will increase up to 1 month in the freezer, but to make sure that Pistel001 sells the best products, all the stock that have been in freezer for 1 month must be thrown out and can't be sold to customers. According to Hubbard (2003) Quality control for a business is to

minimize the shortcoming from the development stages and to reduce product cost and to produce the best products.

The inventory system will use a first in and first out system, where the first ingredients that come first will be used first and the product that was made first will be sold first. The writer will use inventory control form to keep track of the inventory

Table 3.2 Inventory In Form

In Form				
Date	Time	Item	Unit	By
27/11/2022	18.00	Egg	2 Kg	Gisel

Table 3.3 Inventory Out Form

Out Form				
Date	Time	Item	Unit	By
28/11/2022	08.00	Egg	2 Kg	Patrick

3.4 Staffing

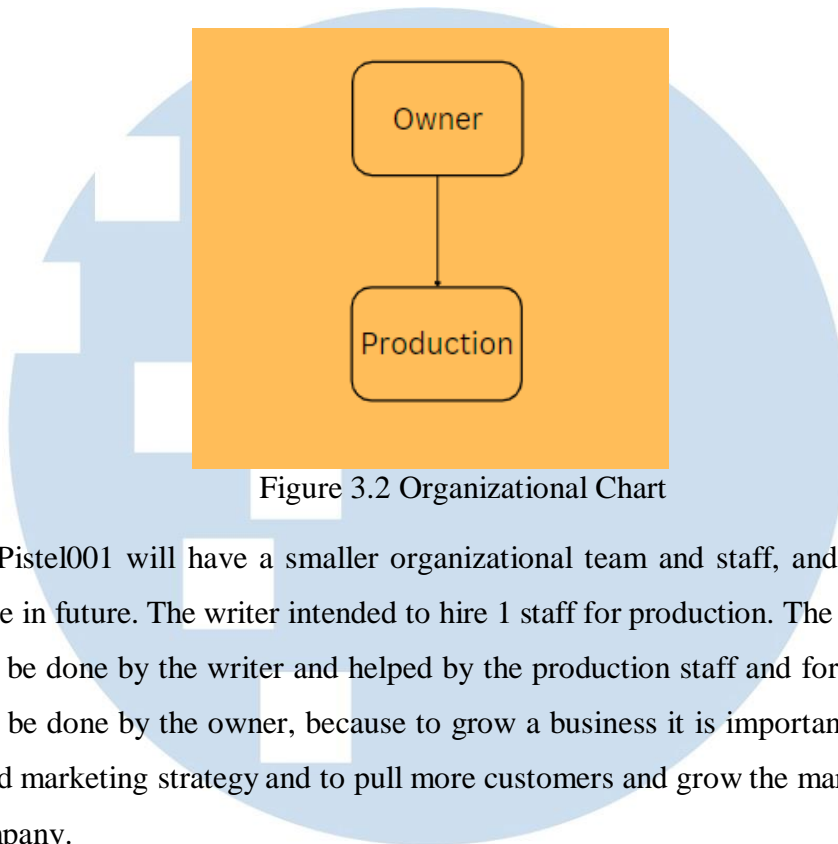


Figure 3.2 Organizational Chart

Pistel001 will have a smaller organizational team and staff, and will grow more in future. The writer intended to hire 1 staff for production. The production will be done by the writer and helped by the production staff and for marketing will be done by the owner, because to grow a business it is important to have a good marketing strategy and to pull more customers and grow the market for the company.

