

CHAPTER III

OPERATIONAL PLAN

3.1 Location & Facilities

As a home-based food stall business, the production and the operational will be in the writer's home which is located in Gang Kosambi No. 25, Jalan KH Hasim Ashari, Cipondoh, Tangerang. This location is strategically located near school, universities, shops, and offices.

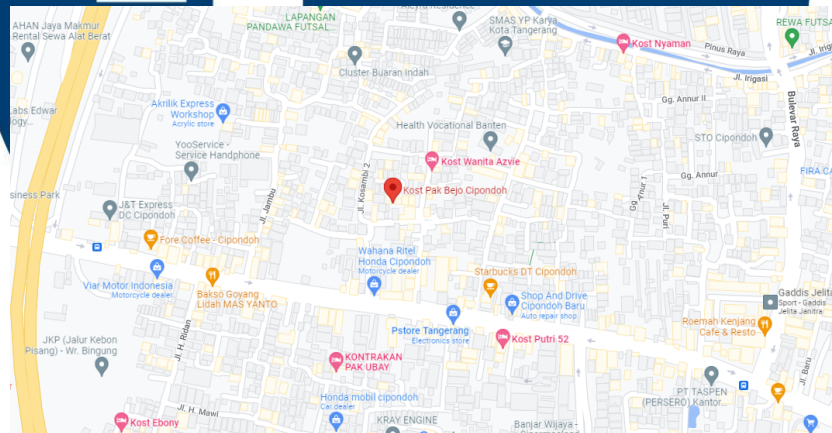


Figure 3.1 Pecelnya Sultan Location

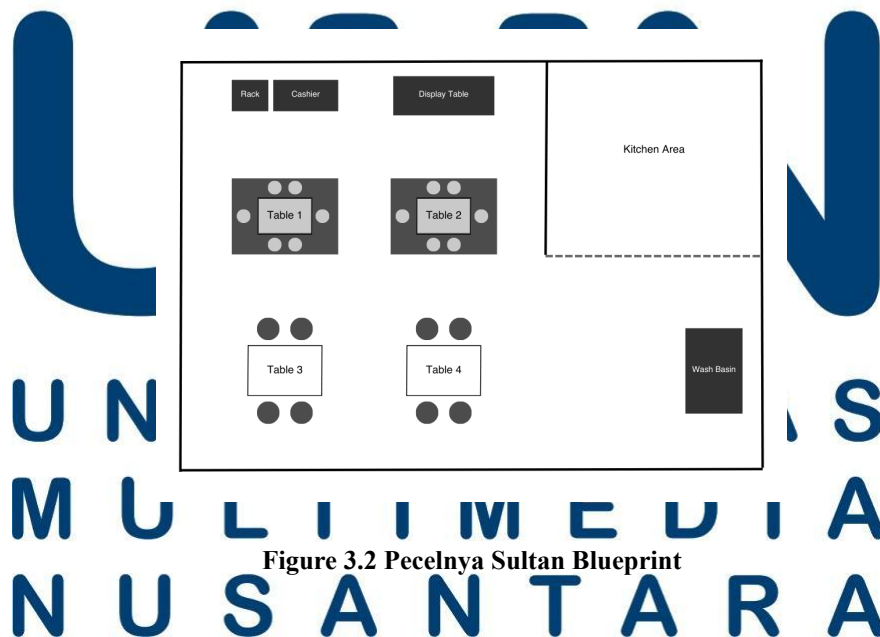


Figure 3.2 Pecelnya Sultan Blueprint

3.2 Manufacturing / Service Methods

Before starting to produce and distribute the product to customers, Pecelnya Sultan conducted multiple research and developed a standardized recipe for the product. Pecelnya Sultan expects to keep quality of the product at a high level while also improving expenses by conducting several trials and developing a standardized formula. Pecelnya Sultan offers a variety of recipes, as well as:

1. Product Standard Recipe

Table 3.1 Pecel Sultan Almond

Recipe Name	Pecel Sultan Almond		
Yield	1		
Portion	80 gr		
Ingredients	QTY	UOM	Preparation
Almond	40	gram	Fried
Aren Sugar	25	gram	
Chili	6	gram	
Garlic	1	gram	Peel
Kaffir Lime Leaves	2	gram	Slice Half
Aromatic Ginger	2	gram	
Asam Jawa	1.5	gram	
Salt	2.5	gram	
Oil	20	ml	

Table 3.2 Pecel Sultan Cashew

Recipe Name	Pecel Sultan Cashew		
Yield	1		
Portion	80 gr		
Ingredients	QTY	UOM	Preparation
Cashew	40	gram	Fried
Aren Sugar	25	gram	
Chili	6	gram	
Garlic	1	gram	Peel
Kaffir Lime Leaves	2	gram	Slice Half
Aromatic Ginger	2	gram	
Asam Jawa	1.5	gram	
Salt	2.5	gram	
Oil	20	ml	

Table 3.3 Pecel Sultan Soybean

Recipe Name	Pecel Sultan Soybean		
Yield	1		
Portion	80 gr		
Ingredients	QTY	UOM	Preparation
Soybean	40	gram	Fried

Aren Sugar	25	gram	
Chili	6	gram	
Garlic	1	gram	Peel
Kaffir Lime Leaves	2	gram	Slice Half
Aromatic Ginger	2	gram	
Asam Jawa	1.5	gram	
Salt	2.5	gram	
Oil	20	ml	

Table 3.4 Pecel Sultan Original

Recipe Name	Pecel Sultan Peanut (Original)		
Yield	1		
Portion	80 gr		
Ingredients	QTY	UOM	Preparation
Peanut	40	gram	Fried
Aren Sugar	25	gram	
Chili	6	gram	
Garlic	1	gram	Peel
Kaffir Lime Leaves	2	gram	Slice Half
Aromatic Ginger	2	gram	

Asam Jawa	1.5	gram	
Salt	2.5	gram	
Oil	20	ml	

Table 3.5 Nasi Pecel

Recipe Name	Nasi Pecel		
Yield	1		
Portion	200 gr		
Ingredients	QTY	UOM	Preparation
White Rice	100	gram	Steam
Sayur Pecel	100	gram	Blanch
Sambal Pecel	6	gram	
Rempeyek	180	gram	Fried

Table 3.6 Recipe Method of Sambal Pecel

Method
1. Prepare all equipment needed, and make sure all equipment are clean and ready to use
2. Prepare and weigh the ingredients needed
3. Roast the peanut ingredients that will be used then blend until smooth
4. Grind the spices until well blended

5. Mix the nuts into the ground spices
6. Seasoning the <i>sambal pecel</i>
7. Measure the <i>sambal pecel</i> then prepare the packaging
8. Prepare <i>sambal pecel</i> in the packaging

Table 3.7 Recipe Method of Nasi Pecel

Method
1. Steam the white rice
2. Blanch the vegetables
3. Prepare the <i>sambal pecel</i> and <i>rempeyek</i>
4. Assemble all condiment in the plate

2. Manufacturing and Packaging SOP

In order to minimize the risk of any contamination in the operational manufacturing and packaging procedure would be taken based on strict SOP that focus on hygiene. There are some standard operating procedures that has to be followed by employee in Pecelnya Sultan

a. Operational Standard Operating Procedures

i. Temperature tested for all employees to make sure their condition and wash hands regularly

ii. All employees must wear masks and for the production team also must wear gloves and hair net.

iii. The cleanliness of workplace should be maintained

b. Packaging Procedures

i. Maintain cleanliness of all equipment and product

ii. Ensure the packaging used is clean and suitable for use

- iii. Ensure each product has the appropriate measurement and weight
- iv. Ensure each product variation is distinguishable

3.3 Supplies and Suppliers

Table 3.8 Equipment & Appliances List

Categories	Specification	Supplier
Facilities Needs		
Stove	2 Tungku K-608S	Sanex
Refrigerator	Sharp SJ-X165MG	Sharp
Cooking Gas tank 3kgs	3 Kg	Elpiji
Handphone	Samsung Galaxy A04E	Samsung
Tablet	Samsung Galaxy Tab S8	Samsung
Laptop	Chromebook	Asus
CCTV set	V380 HD960P Q3S	Lucky_cell29
Kitchen Towel	Hildegun 45x60 cm	Ikea
Tissue Box	Tissue Box Rotan	Apolo Sunrise
Cleaning Tools Set	Pepprig	Ikea
Furniture		
Air Conditioner	AQA-KCR5AHP	Aqua Japan
Display Table	120x50x80 cm	
Kitchen Table	Type ST 104	Royal Kitchen System

Office Table	Meja MK 84	Unolivingfurniture
Coffee Table	Lack 118x78 cm	Ikea
Table and Chair Set	Adde/Sandsberg	Ikea
Mat	Saburina 90x180 (M015)	Nativeborneo
Rack	Rack Snack Susun 4	ghani_official_shop
Appliances		
Vacuum Sealer	Vacuum Sealer	Canel&Co
Rice Cooker	Maspion MRJ-788	Maspion
Food Processor	Kova Kraser Meat	Gotoliving
Kitchenware		
Spoon	Sendok Stainless Noble	Toko_siera
Knife Set	Cookplus Knife 5P Set	LocknLock
Cutting Board	Talenan Small (CH-1)	Lion Star
Mortar	Set Cobek Batu 24 Cm	Azka_alat
Strainer	Stainless Steel 25 cm	Central Pedia Store
Food Tong	Stainless SteelFT-335	Mutu
Spatula	Sutil Stainless	Salmabila2
Rubber Spatula	Spatula Silikon (ACQ)	Charlottequinn
Scale	Digital Scale 5KG	Melissasoegiarto
Set Pan	Panda Set A (SSP141)	Homeart_byshoppee

Jar	Round Jar Hugo 3L	Lion Star
Gastronorm	176x162x100mm	Tokopedia
Bowl Small	Korea Stainless 14 Cm	Hestiahome
Bowl Large	Korea Stainless 16 Cm	Hestiahome
Tableware		
Spoon	Sendok Stainless Noble	Toko_siera
Fork	Garpu Stainless Noble	Toko_siera
Plate	GBU Plate 10 Inchi	Tokohmbanten
Glass	Reko	Ikea

3.4 Control Procedures

Pecelnya Sultan uses fresh ingredients that are needed to be store in the chiller.

Table 3.9 Inventory Control Form

IN			
Date	Unit	Activity	By
22/12/2022	30	Storing	Zara
OUT			
Date	Unit	Activity	By
25/12/2022	18	-	Zara

3.5 Staffing

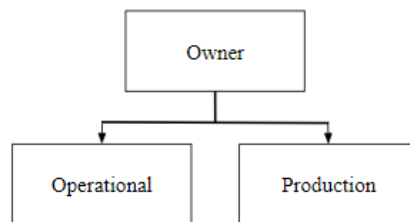


Figure 3.3 Pecelnya Sultan Organizational Chart

Table 3.10 Staff Scheduling

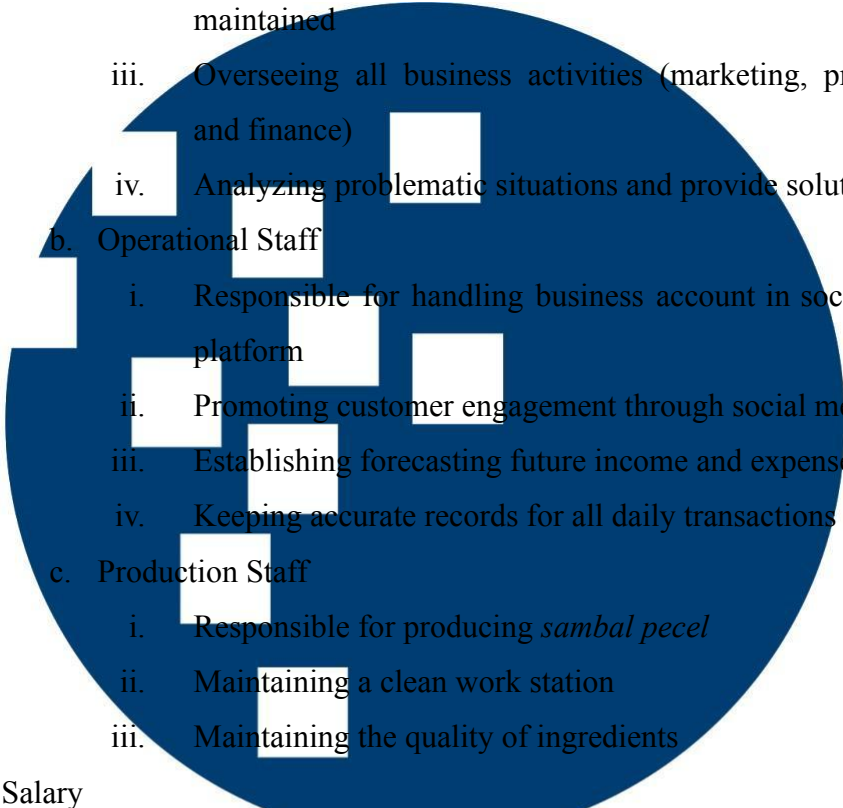
	M	T	W	T	F	S	S
Owner							
Production 1			OFF	OFF			
Production 2					OFF	OFF	
Operational	OFF	OFF					

1. Staff Requirement

- a. Man/woman age 18-28
- b. Minimum High School education
- c. Have good communication skill
- d. Able to master Microsoft Word and Microsoft Excel
- e. Honest, disciplined, conscientious, and able to work together in a team

2. Job Description

- a. Owner
 - i. Responsible for the day-to-day operations of the business

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- ii. Developing product innovation and ensuring quality is maintained
 - iii. Overseeing all business activities (marketing, production and finance)
 - iv. Analyzing problematic situations and provide solutions
 - b. Operational Staff
 - i. Responsible for handling business account in social media platform
 - ii. Promoting customer engagement through social media
 - iii. Establishing forecasting future income and expenses
 - iv. Keeping accurate records for all daily transactions
 - c. Production Staff
 - i. Responsible for producing *sambal pecel*
 - ii. Maintaining a clean work station
 - iii. Maintaining the quality of ingredients
3. Salary

Three daily workers will be hired to Pecelnya Sultan to support daily sales operations. There are 2 workers of production staff and 1 worker for operational staff. Daily workers from Pecelnya Sultan will be paid Rp. 90,000 per day, and they will work five days a week for eight hours each time.

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