

CHAPTER III

OPERATIONAL PLAN

3.1 Location & Facilities

As a product that is made directly at the booth/stand, Bubur Ponti 88 has plans to develop its business at the Allogio shophouse, Gading Serpong. The location chosen is close to the boarding house where the average population is students. In addition, this location is also close to housing complexes and shopping areas. The exact location of Bubur Ponti 88 is located across from the Faraday shophouse where it sells several eateries. Bubur Ponti 88 has facilities such as wi-fi, fan, parking lot, etc.

The image below is a blueprint of the stand/booth from Bubur Ponti 88. Blueprint has the meaning of a framework that is used to make a policy such as goal setting, program implementation or an implementation that must be carried out by every unit in the company. In business, a blueprint is important because it can help understand in detail about the business to be run. Blueprints can also be a powerful tool for building consistency from a business or company. The blueprint image below is a visual of the interior layout of the shop that will be used as a place to sell Bubur Ponti 88 products. From below, there is an entrance for consumers and employees when they are at the location. After the entrance, on the left and right side there are tables of chairs, then on the left side of the table there is a cashier which will be used by guests to make payments, behind the cashier there are tables and chairs that will be used by consumers to enjoy the food provided. After that, on the far left there is a kitchen operation that is used to make products from Bubur Ponti 88. To the right, in the operational kitchen, there is a toilet that consumers can use when they want to urinate and next to the toilet there is a sink that consumers can use to wash their hands. Furthermore, on the 2nd floor there is an office that the owner uses to work or monitor employee work.

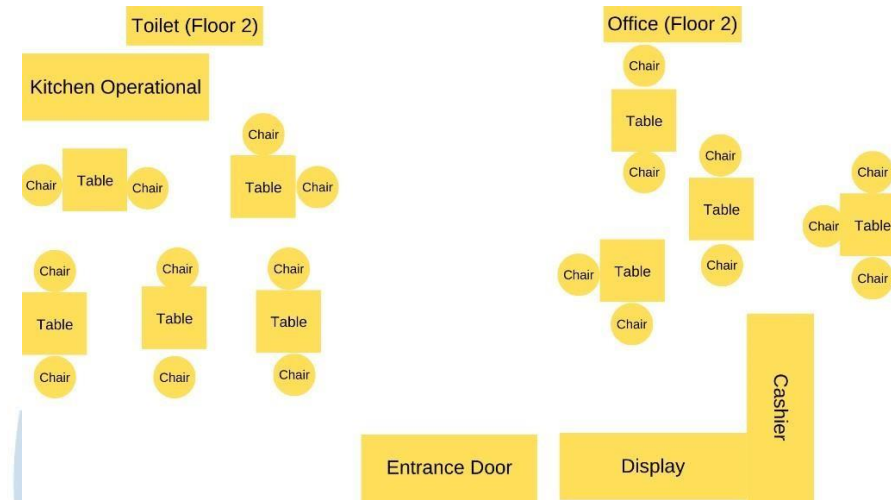


Figure 3.1 Bubur Ponti 88 Blueprint

3.2 Manufacturing / Service Methods

Before making the product, the owner has been working for the standard method to be followed by the employees in order to give customer a consistent taste and texture. Standard method will also assist in purchasing for production. Here is a method for Bubur Ponti 88 product.

Below is a diagram of the manufacturing process. Manufacturing is a production process that is used to produce products in physical form, manufacturing is also a process of converting raw materials into physical products through a series of activities that require energy. Bubur Ponti 88 has a manufacturing diagram that will help the process of making products from raw materials to being sold to consumers. The following is the explanation, the first is that each employee must maintain quality control of this product. Furthermore, buying raw materials for the production of mung bean porridge and cakwe. After purchasing raw materials, production into mung bean porridge will begin, when it is processed, the product can be sold to consumers.

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Table 3.1 Method

Method
Mung Bean Porridge
<p>1. Soak peeled mung beans in mineral water overnight. After that, drain and discard the water. Then roast the peeled mung beans in Teflon for 10 minutes without using oil. Add the sugar while stirring until the sugar dissolves for 5 minutes over low heat. (Keep stirring so it doesn't burn)</p>
<p>2. Heat water and pandan leaves until boiling. Then after boiling, add sugar and cook until dissolved.</p>
<p>3. Put the roasted peeled mung beans into the sugar water solution, boil for 5 minutes. After that, remove the pandan leaves and add the tapioca flour which has been dissolved slowly while stirring. Cook briefly until the texture thickens.</p>
Cakwe
<p>4. Put the flour, baking powder and sugar in a bowl. Give little by little water while kneading. After the dough is half smooth, add 1 tablespoon of cooking oil and salt</p>
<p>5. Use your hands to knead the dough again, then roll it smooth and let it rest while covering it with a napkin for 1 hour so that the dough can expand.</p>
<p>6. After the dough expands, deflate the dough while kneading it for a while. The dough is rolled out and then cut to the same length and width. Form the dough using chopsticks so that the dough has lines.</p>
<p>7. Heat the oil using low heat. After the cauldron is hot, put the cakwe mixture into the cauldron. Fry until both sides of the dough turn golden</p>

brown. Once golden brown remove and drain. Repeat the frying process until the dough runs out.

8. Pour the finished lek tau suan into a bowl and then sprinkle the fried cakwe to taste.

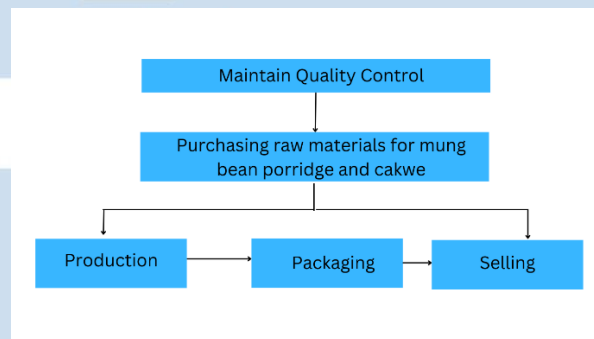


Figure 3.2 Manufacturing Diagram

3.3 Supplies and Suppliers

Suppliers are companies or people from outside who provide various needs in the form of materials or equipment, suppliers must have sufficient experience to offer products that can attract consumers. While the supply is a number of goods that can be offered or sold depending on the time and a certain price. To complement raw materials, Bubur Ponti 88 must choose suppliers who are experienced in providing goods for a business, in this way, raw materials will be easier to obtain. Below is a list of suppliers that Bubur Ponti 88 uses to provide its production materials:

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Table 3.2 Supply List

No.	Supply	Qty	Units	Supplier
1.	Mung Beans	5000	gram	Tokopedia
2.	Sugar	3000	gram	Indomaret
3.	Tapioca Flour	500	gram	Tokopedia
4.	Pandan Leaves	10	gram	Farmers Market
5.	Cakra Kembar high protein flour	1000	gram	Farmers Market
6.	Fermipan instant yeast	1000	gram	Farmers Market
7.	Baking Powder	7	liter	Tokopedia
8.	Mineral Water	19	liter	Rizqi refill water station Gading Serpong
9.	Cooking Oil	6	liter	Tokopedia

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Table 3.3 Equipment and Appliances List

No.	Supply	Qty	Units	Suppliers
1.	Stove	1	pcs	Tokopedia
2.	Refrigerator	1	pcs	Ace Hardware
3.	Laptop	1	pcs	Asus Center
4.	MOKA	1	pcs	Moka.com
5.	Handphone	1	pcs	Erafone
6.	CCTV Set	1	pcs	Tokopedia
7.	Cooking Gas 3kg	3	pcs	Toko Aqua dan gas gani baru
8.	Chair	15	pcs	Ace Hardware
9.	Table	20	pcs	Ace Hardware
10.	Rack	1	pcs	Ikea
11.	Scale	2	pcs	Tokopedia
12.	Scissors	2	pcs	Tokopedia
13.	Knife	2	pcs	Ace Hardware
14.	Spoon	25	pcs	Tokopedia
15.	Chopstick	1	pcs	Tokopedia
16.	Saucepan	2	pcs	Ace Hardware

17.	Bowl	30	pcs	Ace Hardware
18.	Thinwall Bowl 650 ml	100	pcs	Tokopedia
19.	Pan	2	pcs	Ace Hardware

3.4 Control Procedures

Serving mung bean as the main ingredients for our product, Bubur Ponti 88 uses the First-In First-Out (FIFO) method. Mung bean is necessary to get attention on its storing to maintain the quality. After it is cooked and become Bubur Ponti 88, it lasts for 2 days if stored properly in the refrigerator. With the FIFO method, storage becomes easier because it has been arranged in such a way that the raw materials for producing Mung Bean Porridge do not expire. Bubur Ponti 88 will also improve its services by working with services such as Gojek, Grabfood and Maxim to make it easier for consumers to get our products. The packaging used is a 650 ml thinwall bowl. Using a thinwall bowl, Bubur Ponti 88 can be put into the microwave and can also be put in the refrigerator so that the quality of the product can be maintained.

Inventory control is an approach used to determine what must be ordered, how many items to order, and how to increase stock. Below is a form of inventory control. The purpose of this form is for businesses because it is easier to find out when inventory is coming in or going out. Inventory control is important because businesses can improve dramatically by increasing interest rates.

U N I V E R S I T A S
M U L T I M E D I A
N U S A N T A R A

Table 3.4 Inventory Control Form

IN			
Date	Unit	Activity	By
03/09/2022	2	Buying and Storing	Nicholas
05/09/2022	1	Buying and Storing	Nicholas

OUT			
Date	Unit	Activity	By
06/09/2020	3		Nicholas

3.5 Staffing

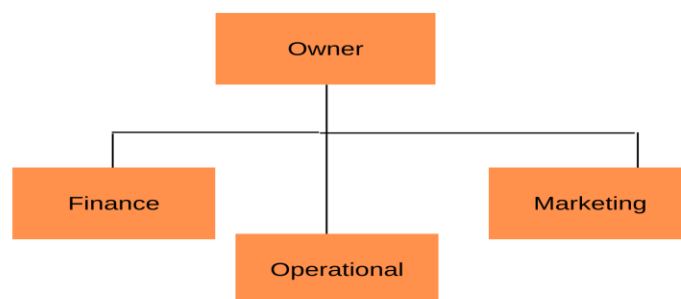


Figure 3.3 Bubur Ponti 88 Organizational Chart

Even though Bubur Ponti 88 sells its products in the shop, the owner will provide a rest area for employees equipped with wi-fi, drinks, air conditioners, and

a large parking area so that staff can be more productive in making products. Due to the pandemic, employees will be provided with health protocol tools such as masks and gloves for the food to be made hygienic and clean so that it is safe for consumers to consume.

As shown on the chart above, Bubur Ponti 88 has 4 positions that will be shared in its management. Each subordinate has a job description that match with the position. The following is the organizational Bubur Ponti 88 job description:

1. Owner

Job Description:

- a) Ensure all subordinates work according to instructions
- b) Motivating subordinates to be productive in production

2. Finance

Job Description:

- a) Record all financial reports
- b) Calculating the amount of income and expenses during the sale of products

3. Marketing

Job Description:

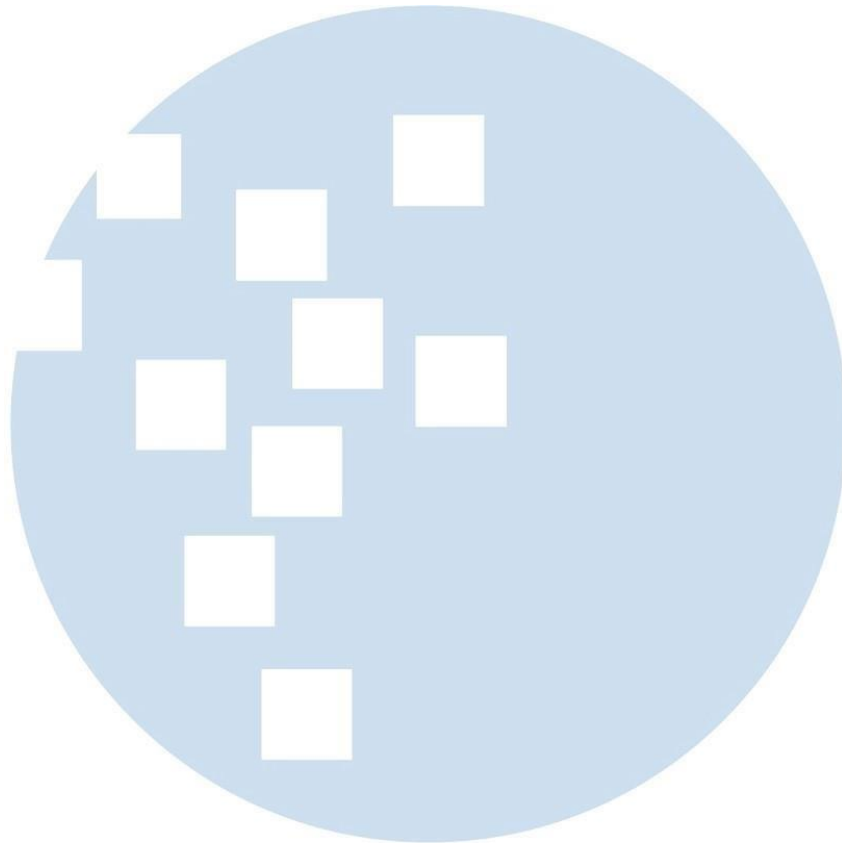
- a) Promote products in the form of attractive posters or videosthrough social media
- b) Create product-related menus

4. Operational

Job Description:

- a) Opening and closing shops
- b) Cooking and wrapping products

The salary that will be given to employees is Rp 6.000.000/ month



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