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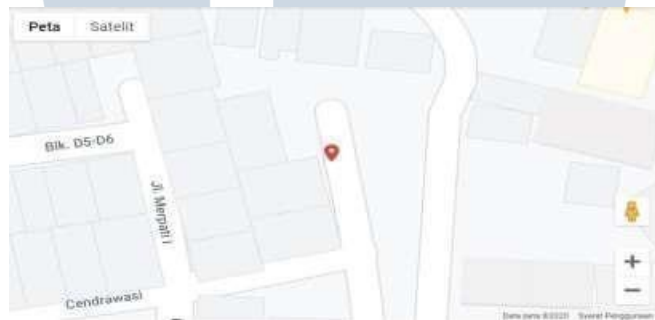
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CHAPTER III OPERATIONAL PLAN

A. Location and Facilities



Picture 3.1 Bakmi Ayam Joe Kitchen



Picture 3.2 Bakmi Ayam Joe Kitchen Map

Bakmi Ayam Joe is located at Ciledug Indah Housing Complex 2 Blok DB 10 A Jalan Cenrawasih 1 no 11. Bakmie Ayam Joe kitchen is located in a really strategic location, as it is located in a quite big housing complex in Ciledug. So, there are so many potential customers of the company.

There are several utensils, furnishings, and plateware that used by the company in the making process of the products. Here is the list of all the facilities used by Bakmie Ayam Joe.

Table 3.1 Bakmie Ayam Joe Facilities

Utensil	QTY
Stove	1 pcs
Wok	1 pcs
Pot	1 pcs

Strainer	1 pcs
Refrigerator	1 pcs
Knife	1 pcs
Cutting Board	1 pcs
Gas Tube	1 pcs
Tissue Box	1 pcs
Furnishings	QTY
Chair	2 pcs
Fan	1 pcs
Table	1 pcs
Plateware & Cutleries	QTY
Plate	2 pcs
Bowl	2 pcs
Spoon	2 pcs
Chopstick	2 pair
Fork	2 pcs

B. Manufacturing/Service Methods

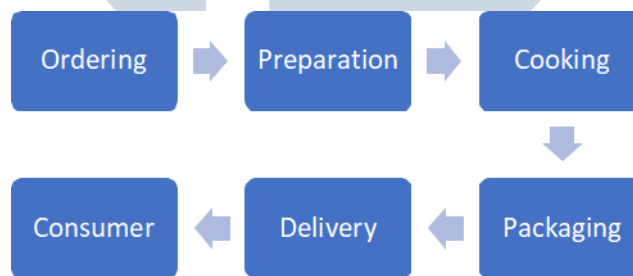


Chart 3.1 Manufacturing Methods

Here are the manufacturing or services methods of Bakmie Ayam Joe. The first step is to get a product order. After the order is received, prepare the ingredients for cooking. After the ingredients are ready, then start the cooking stage of the product ordered. After cooking, the product is packed in packaging, then the product has been packed in delivery or served to the customer. In the end, the product reaches the customer so that the customer can consume the product ordered.

C. Supplies and Suppliers

Table 3.2 Supplies and Suppliers of Bakmie Ayam Joe

No	Suppliers	Supplies
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	Brand	Company	
1.	-	Kosambi Traditional Market	Main Ingredients (Noodle, Vegetables, Chicken)
2.	Bimoli	PT Salim Ivomas Pratama Tbk	Oil
3.	Dolpin	PT. Pangan Lestari	Salt
4.	Kecap Cap Angsa	Salty soy sauce	Soy sauce
5.	Kecap Cap Rusa	Pabrik Kecap Ikan Bulan	Soy sauce
6.	Kecap Ikan Cap Djoe Hoa	PT. Djoe Hoa	Fish Sauce
7.	Aqua	PT Aqua Golden Mississippi	Mineral Water
8.	Elpiji	PT. Pertamina (Persero)	Gas

D. Control Procedures

There must be standard procedures for managing products, customers, finances, raw materials, waste, hygiene, and various others in every company or business. Bakmi Ayam Joe wants to control its products' consistency by using the standard recipe from the owner.

Bakmi Ayam Joe maintains cleanliness so that the raw materials used remain hygienic in the food production process by washing dirty raw materials and putting them in the refrigerator. Bakmi Ayam Joe also keeps the clean cooking stains and trash or dirt in the cooking environment.

Bakmi Ayam Joe also wants to control his business finances by keeping records and purchasing raw materials and product sales revenue. Bakmi Ayam Joe also likes to arrange for professional and friendly employees by providing instruction and learning.

E. Staffing

To carry out daily activities requires three employees that include the owner who responsible to purchase all the ingredients needed for making the products, one cook who responsible in producing the noofdle dishes, and also one cook helper who responsible for maintaining the quality of raw materials and also assisting the chefs in producing the products.

Table 3.3 Working Schedule

Position	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Owner	09:00 – 17:00	OFF	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00
Chef	09:00 – 17:00	OFF	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00
Cook Helper	09:00 – 17:00	OFF	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00	09:00 – 17:00

Bakmi Ayam Joe made a policy for employees to work 8 hours a day, including 1 hour of rest. Therefore, employees are required to handle six days in 1 week and one day off.

The following is the Salary for Bakmi Ayam Joe Employees. If the sales result in a month exceeds expectations, the team member will get a bonus outside of the basic salary. The team member will also get holiday allowances that are equivalent to 1 month's salary.

Table 3.4 Employees Salary

No	Position	Salary
1	Owner	-
2	Chef	Rp.1.200.000,00
3	Cook Helper	Rp.1.000.000,00

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