

ABSTRAKSI

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STUDYING THE PLANNING AND PRODUCTION PROCESS OF CHEESEBURGER AT BURGER KING RESTAURANT

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In the ever-growing food and beverage industry, fast food restaurants such as Burger King are one of the major players. In studying the production and planning processes involved in making cheeseburgers at Burger King restaurants. Burger King restaurant uses the Make to Order production method, where products are made according to customer orders. The restaurant has a simple organisational structure with managers, leaders, and crew responsible for running the restaurant operations. The cheeseburger production process starts from taking raw materials to become a finished product. Production planning starts from processing sales target forecasting data, planning the amount of raw materials, ordering raw materials, preparing the required equipment, if the raw materials are sufficient, the production process will be carried out. There are 6 raw materials needed, namely burger patty, burger bun, bread, cheese, pickels, ketchup, and mustard. The equipment used are broiler machine, toaster machine, gloves, capitan.

Literature (2008 – 2018)