

PREFACE

The writer would like to thank the Almighty God for the countless blessings; thus, this Final Project can be completed.

The Final Project, titled BUSINESS FEASIBILITY STUDY OF KÖÖK CLOUD KITCHEN SPACE AT RUKO DARWIN IN GADING SERPONG, TANGERANG REGENCY, is made to fulfill the academic requirement in order to obtain the degree of Professional Bachelor of Tourism (S. Tr. Par.) in Hospitality Management Study Program, School of Hospitality and Tourism, Universitas Pelita Harapan – Jakarta.

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Tangerang, February 2021

Lucy Widyadhana

TABLE OF CONTENTS

	Page
TITLE PAGE	
FINAL ASSIGNMENT STATEMENT AND UPLOAD AGREEMENT	
FINAL ASSIGNMENT ADVISOR'S STATEMENT OF AGREEMENT	
BOARD OF FINAL ASSIGNMENT EXAMINERS' STATEMENT OF AGREEMENT	
PREFACE	iv
TABLE OF CONTENTS	vii
LIST OF TABLES	ix
LIST OF FIGURES	xii
LIST OF FORMULAS	xiii
LIST OF APPENDICES	xv
CHAPTER I INTRODUCTION	
A. The Initial Idea	1
B. The Objectives	10
C. Research Method	11
D. Theoretical Conceptual Review	16
CHAPTER II MARKET AND MARKETING ASPECT	
A. Demand Analysis	27
B. Supply Analysis	45
C. Segmentation, Targeting, and Positioning	61
D. Marketing Mix	69
E. Economic, Social, Legal and Politic, Environment, and Technology	80
CHAPTER III OPERATIONAL ASPECT	
A. Types of Activities and Facilities	87
B. Relationship Analysis Between Activities Functional and Facilities	95

	C. The Calculation of Space Needed for the Facilities	96
	D. Location Selection	97
	E. Technology Used	101
CHAPTER IV	ORGANIZATION AND HRD ASPECT	
	A. Organization	105
	B. Human Resources	118
	C. Legal Aspect	135
CHAPTER V	FINANCIAL ASPECT	
	A. Sources and Needs of Fund	149
	B. The Projection of Operating Expenses	151
	C. The Projection of Revenues	156
	D. The Projection of Balance Sheet	158
	E. The Projection of Income Statement	160
	F. The Projection of Cash Flow	161
	G. Break-Even Point Analysis	161
	H. The Investment Valuation	162
	I. Financial Ratio Analysis	168
	J. Risk Management	181
CHAPTER VI	CONCLUSION	187
REFERENCES		
APPENDIX		
CURRICULUM VITAE		

LIST OF TABLES

No.	Description	Page
1.	Consumers' Use of Online Channel Before and After COVID-19 (percentage of respondents purchasing online)	3
2.	Micro, Small, and Medium Enterprises (MSMEs) Sales Difficulties during Pandemic (in percentage)	5
3.	Population by Regency/Municipality in Banten Province, 2017-2019 (People)	28
4.	Number of Population by Age Group in Banten Province (People), 2017-2019	29
5.	Number of Medium and Large Scale of Food and Beverage Service Activities by Province and Business Type	29
6.	Growth Rate of Gross Regional Domestic Product of Tangerang Regency at 2010 Constant Market Prices by Industry (in percentage), 2015-2019	30
7.	Questionnaire Result on Respondents' Profile and Market's Condition	33
8.	Validity Test Result	38
9.	Reliability Test Result	40
10.	Questionnaire Result on Product	40
11.	Questionnaire Result on Price	41
12.	Questionnaire Result on Place	42
13.	Questionnaire Result on Promotion	42
14.	Questionnaire Result on Programming	43
15.	Questionnaire Result on People	44
16.	Questionnaire Result on Packaging	44
17.	Questionnaire Result on Partnership	45
18.	SWOT Analysis Matrix Köök Cloud Kitchen Space	49
19.	Direct Competitors Analysis	60
20.	List of Köök Cloud Kitchen Core Products and Prices	69
21.	Banten Province Monthly Inflation (Percentage), 2018-2020	81

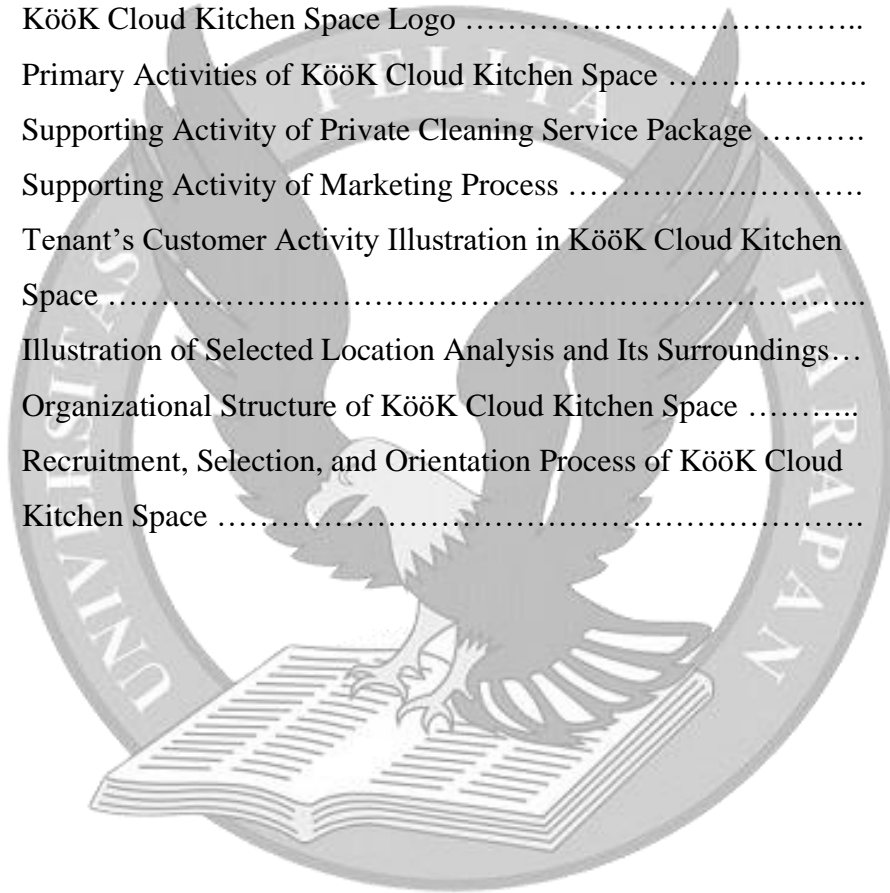
22.	Available Waste Processing Site	84
23.	Relationship Analysis Between Primary Activities and Facilities..	95
24.	Relationship Analysis Between Supporting Activities and Facilities	95
25.	Space Needed for KööK Facilities	96
26.	Location Analysis of KööK Cloud Kitchen Space	98
27.	Surrounding Area of Ruko Darwin	100
28.	Technology Initial Expenditure	104
29.	Technology Annual Expenditure	104
30.	Job Analysis of KööK Cloud Kitchen Space	106
31.	Vision and Mission of KööK Cloud Kitchen Space	113
32.	The Number of Workers in KööK Cloud Kitchen Space	116
33.	Operational Hours of KööK Cloud Kitchen Space	116
34.	Weekly Schedule of KööK Cloud Kitchen Space Workers	117
35.	Direct Financial Payment Expenditure of KööK Cloud Kitchen Space	127
36.	BPJS Expenditure of KööK Cloud Kitchen Space	130
37.	Uniform Expenditure for KööK Cloud Kitchen Space Employees	131
38.	KööK Cloud Kitchen Space Training and Development Program Details and Budgeting Plan	133
39.	Identity of Business Executives of KööK Cloud Kitchen Space ...	137
40.	Legal Expenditure of KööK Cloud Kitchen Space	148
41.	Estimation of KööK Cloud Kitchen Space's Initial Investment	149
42.	KööK Cloud Kitchen Space's Renovation Expense	150
43.	KööK Cloud Kitchen Space's Pre-Operating Expense	150
44.	KööK Cloud Kitchen Space's Operating Expense	152
45.	KööK Cloud Kitchen Space's Utilities Expense	152
46.	KööK Cloud Kitchen Space's Promotion Expense	154
47.	KööK Cloud Kitchen Space's Programming Expense	154
48.	KööK Cloud Kitchen Space's Repair and Maintenance	154
49.	KööK Cloud Kitchen Space's Printing and Stationery Expense ...	155
50.	KööK Cloud Kitchen Space's Maximum Customer	157

51.	KööK Cloud Kitchen Space’s Investment Valuation	163
52.	WACC Formula Description	163
53.	Cost of Equity Detail	164
54.	Investment Valuation with Discounted Payback Period	165
55.	KööK Cloud Kitchen Space’s Financial Ratio	169
56.	Risk Management Matrix	184
57.	KööK Cloud Kitchen Space’s Risk Management	184



LIST OF FIGURES

No.	Description	Page
1.	WHO Coronavirus Disease Situation by WHO Region September 2020	1
2.	Future Market Prediction on Total F&B Revenue- Restaurant	2
3.	Online Food Delivery in Indonesia– Users (in Million)	4
4.	Porter’s Five Forces Analysis of Köök Cloud Kitchen Space	53
5.	KööK Cloud Kitchen Space Logo	72
6.	Primary Activities of Köök Cloud Kitchen Space	88
7.	Supporting Activity of Private Cleaning Service Package	90
8.	Supporting Activity of Marketing Process	91
9.	Tenant’s Customer Activity Illustration in Köök Cloud Kitchen Space	92
10.	Illustration of Selected Location Analysis and Its Surroundings...	101
11.	Organizational Structure of Köök Cloud Kitchen Space	115
12.	Recruitment, Selection, and Orientation Process of Köök Cloud Kitchen Space	119



LIST OF FORMULAS

No.	Description	Page
1.	Balance Sheet	158
2.	KööK Cloud Kitchen Space's First Year Balance Sheet	160
3.	Income Statement	160
4.	KööK Cloud Kitchen Space's Break-Even Point in Sales	162
5.	KööK Cloud Kitchen Space's Weighted Average Cost of Capital.	163
6.	Payback Period	165
7.	KööK Cloud Kitchen Space's Internal Rate of Return	166
8.	KööK Cloud Kitchen Space's Net Present Value	167
9.	KööK Cloud Kitchen Space's Profitability Index (PI)	168
10.	KööK Cloud Kitchen Space's Gross Profit Margin	170
11.	KööK Cloud Kitchen Space's Net Profit Margin	170
12.	KööK Cloud Kitchen Space's Return on Equity	171
13.	KööK Cloud Kitchen Space's Return on Assets	171
14.	KööK Cloud Kitchen Space's Earning per Share	172
15.	KööK Cloud Kitchen Space's Current Ratio	173
16.	KööK Cloud Kitchen Space's Quick Ratio	174
17.	KööK Cloud Kitchen Space's Cash Ratio	174
18.	KööK Cloud Kitchen Space's Operating Cash Flow Ratio	175
19.	KööK Cloud Kitchen Space's Debt to Asset Ratio	176
20.	KööK Cloud Kitchen Space's Debt to Equity Ratio	176
21.	KööK Cloud Kitchen Space's Time Interest Earned Ratio	177
22.	KööK Cloud Kitchen Space's Long-Term Debt to Capital Structure	177
23.	KööK Cloud Kitchen Space's Current Liabilities to Equity	178
24.	KööK Cloud Kitchen Space's Fixed Asset Turnover	179
25.	KööK Cloud Kitchen Space's Total Asset Turnover	179
26.	KööK Cloud Kitchen Space's Net Working Capital Turnover	180
27.	KööK Cloud Kitchen Space's Labor Cost Percentage	181

LIST OF APPENDICES

No.	Description	Page
1.	Online Questionnaire	A-1
2.	Questionnaire Result	B-1
3.	List of Suppliers	C-1
4.	Floor Plan and Interior Design	D-1
5.	Graphic Design	E-1
6.	Equipment and Supplies	F-1
7.	Financial Statement	G-1
8.	Lease Agreement Template	H-1

