



Process documentation

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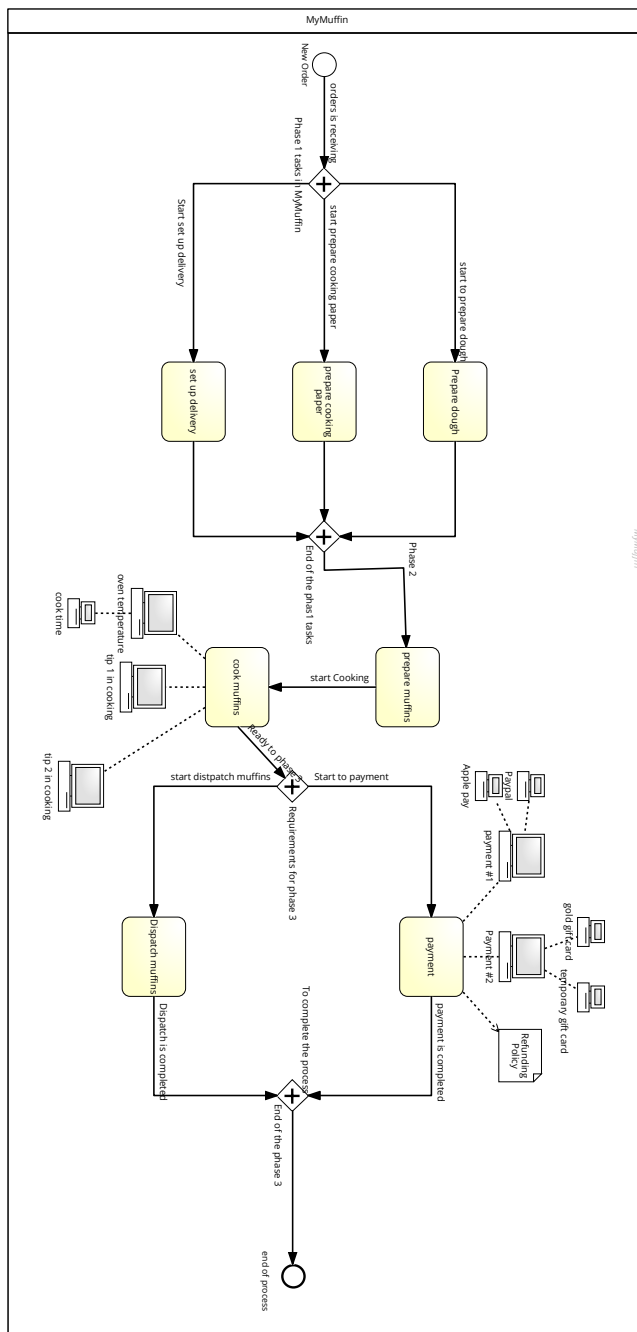


1 21_model

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1.1 Diagram



1.2 Description

What makes the muffins too moist?

Too much milk, especially if you're using paper-lined baking cups, and not baking them long enough will give you muffins that are too moist. Be sure to measure ingredients carefully. To measure milk, place a liquid measuring cup on your counter, pour in the milk, bend down and check the amount at eye level. Bake the muffins for at least the minimum time given in the directions. If they're not golden brown,



continue baking, checking on them every minute to see if they're done. You may have to experiment a bit with the baking time, especially if you think your oven temp isn't quite accurate

1.3 Elements

Process elements

New Order

Start Event

new orders are receiving online only. The client orders box(es) (each one containing 4 muffin) online, by choosing among different possible variants, such as: (a) chocolate chips

vs. blueberry vs. apricot bits vs. carrot bits vs. nothing as additional ingredient;

(b) butter cream vs. hazelnut cream vs. icing sugar vs. nothing as topping; (c)

yogurt vs. honey vs. nothing in the dough. The client can also customize the colors of the baking paper (wrapping the single muffin) as well as the colors of the box.

Organization units: MyMuffin

Phase 1 tasks in MyMuffin

Parallel Gateway

After ordering we will do 3 tasks as parallel activities .

List of the tasks in the production process:

-prepare dough

-prepare cooking paper

-set up delivery

Organization units: MyMuffin

Prepare dough

Task

The MyMun factory collects orders and organizes batches of muff-

n dough for production. As an example, if a client asks for 3 boxes of carrot

muns with yogurt, icing sugar on top, Jane Doe paper, and another client for

2 boxes of carrot muns with yogurt, nothing on top, yellow baking paper, the

same dough can be used for both orders. Clearly, this scheduling service is based

on the number of (and capacity of each) dough mixers, the stream of received

orders, etc. The factory has a pool of dough mixers, of different capacity. The

fact that the number of different combinations is finite guarantees that such a



scheduling can be performed.

Organization units: MyMuffin

prepare cooking paper

Task

When an order is received, in parallel to the dough

preparation, the baking paper should be set up as well. In addition to prepare a set of the requested paper baking cases, a QR-code should be printed on each of them and used as a unique identifier of the specific order. The identification of the single muffin is crucial for customization.

Organization units: MyMuffin

set up delivery

Task

After the dough has been prepared,

the muffins are placed in the baking paper cases and sent to the oven (connected to a QR code reader) for cooking.

Organization units: MyMuffin

End of the phase 1 tasks

Parallel Gateway

Muffins are cooked in batches of about 1,000

items and the length of this step is equal for all of them.

Organization units: MyMuffin

prepare muffins

Task

After the baking has

been performed, the cart is operated in order to route the different muffins to the right boxes, after putting the right topping, and then to the proper delivery station.

Organization units: MyMuffin

cook muffins

Task

After the baking has



been performed, the cart is operated in order to route the different muns to the right boxes, after putting the right topping, and then to the proper delivery station. Depending on the order, different delivery agents can be used.

Organization units: MyMuffin

IT Systems:

oven temperature

tip 1 in cooking

tip 2 in cooking

Requirements for phase 3

Parallel Gateway

Organization units: MyMuffin

payment

Task

the online payment and pay at delivery points are the approaches here.

Organization units: MyMuffin

Data objects: Refunding Policy

IT Systems:

payment #1

Payment #2

Dispatch muffins

Task

Every 5 set of the orders, delivery will be start from local neighbours to further locations.

Organization units: MyMuffin

End of the phase 3

Parallel Gateway

With payment and delivery we are done

Organization units: MyMuffin

end of process

End Event

Organization units: MyMuffin

Organization units

Lane

Lane

Organization unit: MyMuffin

MyMuffin

Pool

Abstract of the goals and vision for MyMuffin factory



Process type: NONE

Data / IT-Systems

Apple pay

IT System

cook time

IT System

Start by baking muffins and quick breads for about eight minutes at 425°F, then lower the oven temperature to 350°F for the remainder of the cook time.

gold gift card

IT System

You can use this gift card whenever you want

oven temperature

IT System

There's no question that the standard oven temperature of 350°F gets the job done for baking up muffins and quick breads. But you don't want baked goods that just "get the job done." No, you deserve better — and for that, you need two temperatures.

payment #1

IT System

Payment #1 is online payment through the website

Payment #2

IT System

In payment #2 you can use your gift cards to redeem and pay for your order.

Paypal

IT System

Refunding Policy

Data Object

Here is the list of the policies for payment and refunding

temporary gift card

IT System

Just in a short period

tip 1 in cooking

IT System

tip 2 in cooking

IT System

Q. What's the problem when muffins don't rise?

A. Three things will keep muffins from rising fully: not having the oven temp hot enough, not mixing the batter enough and using muffin cups that are too large. Start by heating your oven for 10 to 15 minutes before baking to bring it up to the temperature called for in the recipe. You may have to experiment a bit with the baking time, especially if you think your oven temp isn't



quite accurate. Be sure to mix the batter until all the ingredients are moist. And finally, use the size of muffin cup called for in the directions.