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| Flow Process Chart | | Worker/Material/Equipment type | | | | | | | | | |
| Chart No. 1 | | Sheet No. 1 of 2 | | | Summary | | | | | | |
| Subject Chartered: Making Rabbit Meat Siopao | | Activity | | | Present | | | Proposal | | | Savings |
| Operation | | | 32 | | | 0 | | | 32 |
| Activity: Cooking of Rabbit meat Siopao | | Transportation | | | 0 | | | 0 | | | 0 |
| Method: Present | | Delay | | | 4 | | | 0 | | | 4 |
| Location: #28 Pampanga St. Payatas B. Q.C | |
| Objectives: To show each element their relationship to one another. | | Inspection | | | 0 | | | 0 | | | 0 |
| Charted by: Soriano, Joyce Ann | Date: April 9, 2022 | Storage | | | 0 | | | 0 | | | 0 |
| Approved by: Cabaelo, John Jeff A. | Date: April 10, 2022 | Total | | | 36 | | | 0 | | | 36 |
| Elements | | Time (min) | Symbol | | | | | | | Remarks | |
|  |  | |  |  | |  |
| 1. Putting Flour | | 0.68 |  |  | |  |  | |  | By using cup | |
| 1. Putting Sugar | | 0.07 |  |  | |  |  | |  | By table spoon | |
| 1. Putting Salt | | 0.07 |  |  | |  |  | |  | By table spoon | |
| 1. Putting Baking Soda | | 0.07 |  |  | |  |  | |  | By table spoon | |
| 1. Putting Yeast | | 0.05 |  |  | |  |  | |  | By table spoon | |
| 1. Mixing | | 0.48 |  |  | |  |  | |  | By using hands | |
| 1. Putting Water | | 0.20 |  |  | |  |  | |  | By using cup | |
| 1. Putting Cooking Oil | | 0.07 |  |  | |  |  | |  | By table spoon | |
| 1. Putting Cooking Oil in Bowl | | 0.08 |  |  | |  |  | |  | By table spoon | |
| 1. Kneading | | 15.10 |  |  | |  |  | |  | By using hands | |
| 1. Rest | | 60.00 |  |  | |  |  | |  |  | |
| 1. Chopping Onion | | 0.33 |  |  | |  |  | |  | By using knife | |
| 1. Chopping Garlic | | 0.15 |  |  | |  |  | |  | By using Knife | |
| 1. Prepare Rabbit | | 0.50 |  |  | |  |  | |  | By using hands | |
| 1. Heating the Pan | | 1.04 |  |  | |  |  | |  | By using Fire | |
| 1. Putting Cooking Oil | | 0.05 |  |  | |  |  | |  | By using cup | |
| 1. Putting Garlic | | 0.08 |  |  | |  |  | |  | By using spatula | |
| 1. Saute Garlic | | 1.19 |  |  | |  |  | |  | By using spatula | |
| 1. Putting Onion | | 0.07 |  |  | |  |  | |  | By using spatula | |
| 1. Saute Onion | | 0.92 |  |  | |  |  | |  | By using spatula | |
| 1. Putting Rabbit Meat | | 0.07 |  |  | |  |  | |  | By using hands | |
| 1. Putting Soy Sauce | | 0.17 |  |  | |  |  | |  | By using table spoon | |
| 1. Putting Oyster Sauce | | 0.20 |  |  | |  |  | |  | By using table spoon | |
| 1. Putting Water | | 0.18 |  |  | |  |  | |  | By using cup | |
| 1. Cornstarch mixture | | 0.03 |  |  | |  |  | |  | By using spatula | |
| 1. Saute | | 5.00 |  |  | |  |  | |  | By using Spatula | |
| 1. Add Salt | | 0.03 |  |  | |  |  | |  | By using hands | |
| 1. Add Pepper | | 0.03 |  |  | |  |  | |  | By using hands | |
| 1. Saute | | 0.83 |  |  | |  |  | |  | By using spatula | |
| 1. Waiting to be cooked | | 5.00 |  |  | |  |  | |  |  | |
| 1. Cutting the dough | | 0.08 |  |  | |  |  | |  | By using knife | |
| 1. Shaping the dough | | 0.08 |  |  | |  |  | |  | By using hands | |
| 1. Rolling the dough | | 0.17 |  |  | |  |  | |  | By using roller | |
| 1. Filling | | 0.07 |  |  | |  |  | |  | By using spoon | |
| 1. Forming | | 0.15 |  |  | |  |  | |  | By using hands | |
| 1. Steaming | | 18.00 |  |  | |  |  | |  |  | |
| Total | | 111.30 |  |  | |  |  | |  |  | |

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| **Two Handed Process Chart** | | | | | | | | | | |
| **Chart No.** | | | **Sheet No. \_\_\_ of \_\_\_** | | | **Workplace Layout** | | | | |
| **Parts:** | | | | | |  | | | | |
| **Operation** | | | | | |
| **Location:** | | | | | |
| **Chartered by:** | | | **Date:** | | |
| **Left-hand description** |  |  | |  |  |  |  |  |  | **Right-hand description** |
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| **Method** | **Summary** | | | | | | | | | **Remarks** |
| **Present** | | | | | **Proposed** | | | |
| **L.H** | | | **R.H** | | **L.H** | | **R.H** | |
| Operations |  | | |  | |  | |  | |
| Transports |  | | |  | |  | |  | |
| Delays |  | | |  | |  | |  | |
| Holds |  | | |  | |  | |  | |
| **TOTAL** |  | | |  | |  | |  | |