

Watch the documentation of traditional street food offered in Chiayi, Taiwan. Give your insight on how the 3rd Generation Owner, Grace Lee of the Fishhead Stew stall created change to develop their further stall.

I have watched this episode from Netflix embarking a traditional journey in Asia, specifically, from Chiayi, Taiwan. Upon watching the episode, I have seen the three food stalls that sell their traditional methods and dish that are popular in the streets. The way the 3rd generation owner of fish head stew stall develops her business is adapting and can be considered as technopreneurship. I believe that her experience, knowledge, and education is the reason why she comes up with the idea of applying both traditional and modern methods of business. I think that with her approach, it will extend her business career with additional years.

What is the problem with other business owners featured why do they think they cannot be a technopreneur or apply technology in their business?

The problem with the other business owners is that they do not believe on trying new things that are coming up these days. They also belong older generation that does not recognize the advantages of using the modern approach in business. They think they cannot apply technology because they believe that they can still stick to traditional methods that is better and healthier.

give 2 proposals for the other business owner on how they can upgrade their business:

Since the two other business owners are using the traditional method in their business, I'll propose an upgrade that will help their business. With the tofu pudding business, I would propose food delivery upgrade through application in their business. I can see from the episode that the area where its stall stand is a road so it would be best and quick if there would be food delivery in her business. While on the goat stew, I think that the best solution for its method of cooking is transitioning into a modern method of cooking. Modern method of cooking includes fast processing of cooking and still preserves the flavor and ingredients of the product.