

EXPERIMENT – 02

Map the relationship between various divisions of business entity both vertical and horizontal relationships

Divisions of Business Entity		Workflow of Business Entity
Manufacturing	Textile	<ul style="list-style-type: none"> •They buy the raw materials like Fabric, machine, yarn etc. •They will arrange the fabric in particular order then they will mention the size the cloth then they will mark the size on the cloths then using the related cutting machines they will cut the cloth in their required manner. •After cutting the cloths into required manner then they stich the cloths. After stitching they will embroidery using specific machines and screen printing the cloths. •After stitching and embroidery of cloth they will put the buttons to the required cloths. After all this they make laundry and they make fusing and pressing.
	Food Items	<ul style="list-style-type: none"> •There are many food items like pickles, cookies, roti, millets, etc... •Collect the raw materials from vendor to their sub-division and they prepare the food items then they will send to the main division.
	Chemical	<ul style="list-style-type: none"> •There are many chemical items like soap, detergent, phinel, dishwash powder, agarbatti, etc... •Agarbatti :- they will purchase raw materials. •Using required machines, they will prepare the materials and they will send it to the main division. •Detergent: - they will purchase the raw material. •Using all these materials they will prepare the detergent using specific machines.
Quality Assurance	Textile	<ul style="list-style-type: none"> •There will be team for testing the quality of the cloth items and they will check the following quality of the cloth. •Check wear and tear of the cloth. •Check the stitching quality of the cloth. •Check whether if the button is situated in proper place •Check for the fading of the cloth.
	Food Items	<ul style="list-style-type: none"> •There will be team for testing the quality of the food items and they will check the following quality of the food. •Check for the ingredient's specification. •Check for the product recipe.

		<ul style="list-style-type: none"> •Standard checking such as physical, chemical and microbiological characteristics of the final food products. •Assuring all the food products include packaging and labelling. •Check for the manufacturing date.
	Chemical	<ul style="list-style-type: none"> •There will be team for testing the quality of the chemical items and they will check the following quality of the chemical. If the quality of chemical is good and also that chemical should not be harmful health then only, they send that chemical them to next procedure. •Sample checking. •Verify the quality of raw materials used. •Check for product quality control. •Loading and unloading supervision.
Packaging		<ul style="list-style-type: none"> •After testing the items, they will pack the products. Packaging workflows vary by product type. •Textiles are folded and wrapped securely. •Food items like pickles, cookies, roti, and millets are sealed in airtight containers to preserve freshness. •Chemical items such as soap, detergent, phenyl, dishwash powder, and agarbatti are packaged in durable, leak-proof materials.
Shipping		<ul style="list-style-type: none"> •After packing of items, they will send items from their main division to their sub branches or division throw their vehicles and then the sub division or send the items to the store.
Purchasing		<ul style="list-style-type: none"> •From the store, the customer can purchase their required items.