

***PLANNING AND MANUFACTURE OF BUSINESS GREEN  
BEAN CURD WITH A VARIETY OF FLAVORS  
(PRODUCTION ASPECT REVIEW)***

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***Abstract***

*The general purpose of the project is to find out how to Planning And Manufacture Of Business Green Bean Curd With A Variety Of Flavors(Production Aspect Review) The specific objective to be achieved in this final project is to determine the raw materials used, the production process of flavored green bean dents. To fine out the obstacles faced and the solutions to the problems of the Green Bean Curd With A Variety There are 4 methods used, namely project preparation plans, project implementation plans, project completion plans and project reporting plans. The end result of this product is a production process that runs 15 times using Planning And Manufacture. The obstacle faced during the production process is that when the frying pan is sometimes a little hard and becomes charred, so that the sizes are also different, some are shaped and are not. The solution is to use the green bean curd, a flavored variant that is difficult to fry, reduce the heat by adding a little flour so that it is not too runny.*

***Keywords*** : *Planning, Production, Green Bean Cracker Flavor Variant*