

TECHNOLOGY BLUEPRINT FOR SPICES MIXING MACHINE

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1.0 EXECUTIVE SUMMARY

Spices Mixing Machine is a machine designed in order to facilitate in efficiency of process in food related business. This product was named based on its main function which is to mix all the spices and ingredients needed in preparing cooking paste in a big sized cauldron, directly on heat. This machine comes with special features which are spices compartment, weight setter, cauldron, stirrer and induction stove. Each feature serves different role to make the whole process a lot easier with promising end product.

Target market for this product is the entrepreneur of small and medium sized business as this machine is not too complex and barely need an expertise to run it. Besides, the size of this product is not too big and suitable for the production of paste at smaller scale than the one produced by other big companies.

One of the advantages own by this product compared to other competitors is in term of its simplicity and accuracy. This machine has a simple mechanism and can be handled by anyone. Other than that, the weight setter allows an accurate amount of spices and ingredients to be added into the cauldron. This is important to ensure the same taste of cooking paste produced in every batch.

The selling price of Spices Mixing Machine is RM50,000 with the cost of production which is RM15,000 per machine. Hence, the rough profit that will be obtained is RM35,000 for each machine. Other than that, the management team that will handle every procedures from designing the product until the delivery of product to the customers consists of individuals who are expert in each other's field to ensure the production of this machine will run smoothly as planned.

2.0 PRODUCT DESCRIPTION

2.1 DETAILS OF THE PRODUCT

The product that we have chosen to develop is the creation of a machine called Spices Mixing Machine that will enable entrepreneurs to automatically weigh and mix ingredients of making spices and cooking paste in one go. The design of this machine will help to apprehend two out of the five problems identified from the case study carried out which are; the tedious process of weighing different ingredients accordingly and also the challenge of evenly mixing the ingredients together that has been manually operated before. The capacity of the machine to produce higher end products also is expected to enhance the overall function of the machine as well as one of the aimed goals by entrepreneurs is to facilitate the productivity process with less interferences to occur along the way.

2.2 APPLICATION OF THE PRODUCT

The primary function of the machine is focusing more on the main process of paste and spices making. Challenges that interfered with the effort by entrepreneurs that ventured in such business have always circulated around the problem of producing higher capacity of producing high quality mixed cooking pastes and spices. As an alternative to the arising problem, the functions of specific components for the existing mixing machine in the market have been further enhanced, thus enlighten the idea of creating desired products such as cooking paste and spices without spoiling the quality and ensuring the taste to be just the same as by using traditional ways. In making sure the desired alteration can be achieved, every aspect of the functions from the materials to be used until to the development of the components to make up a workable mixing machine is thoroughly observed and studied.

2.3 UNIQUE FEATURES OF THE PRODUCT

In designing the product, we have thoroughly observed few aspects and features that need to be taken into account in order for us to create a machine that will help to dissolve the existing problems experience by entrepreneurs out there as well as a part of enhancement towards the variety machines that have similar concept in the market by offering more flexibility and ease. One of the most notable features that we introduced in designing the Spices Mixing Machine is how we reached to a solution that other designers fail to offer where the entrepreneurs will be able to minimize labour work as well as they can establish a better operation skill through the machine that has been design to be fully functional of automated machine. It literally means that the operation of the process will be just at the tip of their fingers as they can easily press the buttons that have been computerized to carry out specific functions such as weighing the ingredients and also channelling the ingredients into cauldron for them to be stirred and evenly mixed. Comparing to other existing machines, we are offering a specialized mixing machine that is comprised of a weight setter, a build-in tool in the machine that will help to weigh many ingredients at one specific time without having to use conventional method that is known to be time consuming. The funnels that connect the spices compartment to the cauldron also is described as one of the best features in the machine with well designed curvature and will allow smooth transfer of the ingredients to be mixed in the cauldron. Meanwhile, the stirrer that will be made of stainless steel will be an extension of advancement to the existing ones in the market as it will provide a better coverage at the bottom of the cauldron to ensure that there'll be no leftover or ingredients that can't mix-well.

2.4 STATE OF DEVELOPMENT

The machine is expected to take about a month or two to be completed together with its prototype since most of the elements featured in the machine are enhancement from the existing machines with same concept in the market. The cost for both designing and making the machine is estimated to be around RM15,000 not inclusive labour work and operating costs. However, the finishing products will be ready to be introduced in the market once they are perfectly assembled and guaranteed to be operated by the users and also considering about other aspects such as marketing and setting up plans for the machine's further enhancement will make it take a longer time up to 6 months to a year to be officially launched in the market. After calculating, the project implementation for machine will cost about RM100,000 taking into account of administrative, marketing and operations aspects.