



TECHNOLOGY BLUEPRINT AUTOMATIC TABLE WIPER

Faculty : APPLIED SCIENCE
Program : FOOD SCIENCE AND TECHNOLOGY
Program Code : AS246
Course : TECHNOLOGY ENTREPRENEURSHIP
Course Code : ENT 600
Semester : 4 (4B)
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Submission Date
4 December 2017

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COMPANY'S LOGO



CHAPTER 1

EXECUTIVE SUMMARY

1.1 Executive summary

- Automatic table wiper is a device used to replace the rag where it can clean the tables hygienically especially at restaurants. The wiper will move automatically using the start and stop button. This product would make easier to clean the tables at restaurants without having the workers to do so especially during busy hours.
- This product should be proceed and at the same time, it should be improve since it is a new innovation, therefore it is lacking in many ways.
- If this product is widely used, it able to reduce cross contamination and make it a lot easier for the restaurants to handle customers during hectic hours.

1.2 Introduction

Automatic table wiper is a device that substitute the rag to clean the table hygienically especially at restaurants. The wiper will move automatically using the start and stop button.

1.3 Background study of innovation

Nowadays, cross contamination can occur easily. This can occurred when harmful bacteria or allergens spread to food from other food, surfaces, hands or equipment (State Government of Victoria, 2009). The consequence from this situation can caused food poisoning, which happen from eating contaminated food. This cross contamination can occur at restaurant when the workers use dirty rag to clean the tables and when the workers did not wash their hand properly and continue to clean the tables by using the rag. Dirty hand could cause cross contamination to the rag followed by the table. Therefore, this product is suitable for restaurants that are having many customers but at the same time, wants to maintain the hygienic condition.

1.4 Purpose of development

This product allows the tables at restaurants to be cleaned hygienically and maintain the cleanliness.