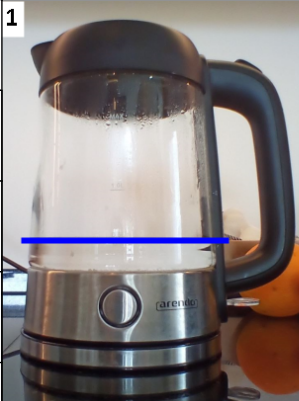


















| Standard Work Instruction | | | | | | | Instruction Number | 000001 | | Version | 003 | | | | | |
|---------------------------|---|-----------------------------------|-----|---|-------|---|--|------------|---|---------|------------|---|--------------|-----------------|--|------------|
| | | | | | | | Valid From | 30.06.2021 | Name and Surname | | Date | | | | | |
| | | | | | | | Department | | Area | | Operation | | Prepared By: | Christoph Roser | | 28.06.2021 |
| | | | | | | | Home Office | | Kitchen | | Cup Ramen | | Checked By: | Christoph Roser | | 29.06.2021 |
| | | | | | | | Approved By: | | Christoph Roser | | 01.07.2021 | | | | | |
| No. | Major Steps [What?] | Time [s] | No. | Key Points [How?] | No. | Symbols | Reasons [Why?] | Images | | | | | | | | |
| 1 | Boil water using water cooker | 100 | 1.1 | Fill at least to 500ml mark | 1.1.1 | | | 1 |  | | 2.1 |  | | | | |
| 2 | Prepare cup and timer while waiting for water to boil | (while waiting for water to boil) | 2.1 | Take out Cup Ramen of desired flavor | 2.1.1 | | | 2.2 |  | | 2.3 |  | | | | |
| | | | 2.2 | Open cup, pull off foil, remove sauce package | 2.2.1 | | | | | | | | | | | |
| | | | 2.3 | Get timer and set to 3:00 minutes | 2.3.1 | | | | | | | | | | | |
| | | | 2.4 | Set up table with chopsticks, long spoon, and napkins | 2.4.1 | | | | | | | | | | | |
| | | | 2.5 | Use waiting time to clean up kitchen | 2.5.1 | | | | | | | | | | | |
| 3 | Prepare food part 1 | 185 | 3.1 | Add water up to marking | 3.1.1 | | | 2.4 |  | | 3.3 |  | | | | |
| | | | 3.2 | Start 3:00 minute timer | 3.2.1 | | | | | | | | | | | |
| | | | 3.3 | Close lid, rotate lid br/iefly | 3.3.1 |  | Rotating lid ensures proper fit | | | | | | | | | |
| | | | 3.4 | Wait for timer. Use time to clean kitchen. | 3.4.1 | | | | | | | | | | | |
| 4 | Prepare food part 2 | 30 | 4.1 | Stop beeping timer | 4.1.1 | | | 4.2 |  | | 4.3 |  | | | | |
| | | | 4.2 | Drain water through drain holes into sink. Both hands holding cup at side | 4.2.1 |  | Hand at side avoids hot steam burning fingers with hot steam | | | | | | | | | |
| | | | 4.3 | Drop cup on counter from 15-20 cm height upright 3 times | 4.3.1 |  | Ingredients stuck to the lid will fall back into the cup. | | | | | | | | | |
| | | | 4.4 | Open lid | 4.4.1 | | | | | | | | | | | |
| | | | 4.5 | Open sauce package, tear off strip completely | 4.5.1 | | | | | | | | | | | |
| Tools/Materials | | | | Parts | | | Symbols | | | | Page | | | | | |
| Chopsticks, Long Spoon | | | | Cup Ramen, Napkin | | |  Safety  Quality check  Critical step | | | | 1 2 | | | | | |

| | | Standard Work Instruction | | | | | Instruction Number | 000001 | | Version | 003 | |
|------------------------|-----------------------|---------------------------|-----|--|-------|-----------|--|-----------------|--|-----------------|---|------------|
| | | | | | | | Valid From | 30.06.2021 | Name and Surname | | Date | |
| | | Department | | Area | | Operation | | | Prepared By: | Christoph Roser | | 28.06.2021 |
| | | Home Office | | Kitchen | | Cup Ramen | | | Checked By: | Christoph Roser | | 29.06.2021 |
| | | | | | | | Approved By: | Christoph Roser | | 01.07.2021 | | |
| No. | Major Steps [What?] | Time [s] | No. | Key Points [How?] | No. | Symbols | Reasons [Why?] | Images | | | | |
| 4 | Prepare food part 2 | 30 | 4.6 | Put sauce package between cup and lid and pull out | 4.6.1 | ▽ | Sauce is squeezed out evenly, avoids waste | 4.6 |  | 5.2 |  | |
| | | | 4.7 | Remove lid | 4.7.1 | | | | | | | |
| 5 | Consume food at table | | 5.1 | Bring cup to table and sit down | 5.1.1 | | | 5.4 |  | | | |
| | | | 5.2 | Stir cup with chopsticks to mix sauce | 5.2.1 | | | | | | | |
| | | | 5.3 | Eat food with chopsticks, start slow. | 5.3.1 | + | Content may be hot | | | | | |
| | | | 5.4 | When cup empties and contents become hard to reach use spoon | 5.4.1 | | Spoon gives easy access to small vegetables, reduces waste | | | | | |
| 6 | Wrap up | | 6.1 | Bring cup, napkin, spoon, and chopsticks back to kitchen | 6.1.1 | | | | | | | |
| | | | 6.2 | Put Spoon and chopsticks in dishwasher if possible, or on counter if not | 6.2.1 | ▽ | Open dishwasher only if not running | | | | | |
| | | | | | 6.2.2 | ▽ | Put utensils in dishwasher only if no clean equipment inside | | | | | |
| | | | 6.3 | Dispose lid, cup, sauce package, and napkin | 6.3.1 | | Dispose lid, cup, and sauce package in recycling waste | | | | | |
| | | | | | 6.3.2 | | Dispose napkin in biodegradable waste | | | | | |
| | | | | | | | | | | | | |
| Tools/Materials | | | | Parts | | | Symbols | | | | | Page |
| Chopsticks, Long Spoon | | | | Cup Ramen, Napkin | | | + Safety ◆ Quality check ▽ Critical step | | | | | 2 2 |