			Chandaud Wallaula Institut	ation	Instruction N	lumber 2	Version	1
		Standard Work Instruction		ction	Valid Fro	om 01.07.2021	Name and Surname	Date
	Department Area		Operation	on	Prepared By:	Christoph Roser	28.06.2021	
		Home Office	Kitchen	Cup Ram	en	Checked By:	Christoph Roser	29.06.2021
						Approved By:	Christoph Roser	01.07.2021
No.	Steps			Time	[s] Symbols		Images	
1	Boil water using water cooker. Fill at least to 500ml mark					1	33	
2	Take out Cup Ramen of desired flavor						OYAKATA	
3	Open cup, pull off foil, remove sauce package							
4	Get timer and set to 3:00 minutes					0-1-		
5	Set up table with chopsticks, long spoon, and napkins					54	8	
6	Use waiting time to clean up kitchen					H	L	N TO
7	Fill cup up to marking with water. Start 3:00 minute timer.					OYAKATA		
8	Close lid, rotate lid br/iefly. Rotating lid ensures proper fit					MANA	DIP CHICKEN THE	0131
9	Wait for timer. Use time to clean kitchen.							Occore.
10	Stop beeping timer.					11	12 OYAKATA	
11	Drain water through drain holes into sink. Both hands holding cup at side. Hand at side avoids ho steam burning fingers with hot steam					Hot	The state of the s	
12	Drop cup on counter from 15-20 cm height upright 3 times. Ingredients stuck to the lid will fall be into the cup.					Steam!		
13	Open lid of cup. Open sauce package, tear off strip completely.							
14	Put sauce package between cup and lid and pull out. Sauce is squeezed out evenly, avoids waste			evenly, avoids waste 10		14	17	
15	Bring cup to table and sit down. Stir cup with chopsticks to mix sauce.			15				2
16	Eat food with chopsticks, start slow. Warning: Content may be hot!						1,4	
17	When cup empties and contents become hard to reach use spoon. Spoon gives easy access to sma vegetables, reduces waste.							
18	Bring cup, napkin, spoon, and chopsticks back to kitchen. Put Spoon and chopsticks in dishwasher possible, or on counter if not. Dispose lid, cup, sauce package, and napkin.							
	T	ools/Materials		Parts		Symbo		Page
	Chop	osticks, Long Spoon		Cup Ramen, Napkin	Safety	Quality	check ∇ Critical ste	p 1 1