**ESTANDARIZACION DE ORALE MEX FOOD**



**PRESENTADO POR:**

ANDRES FELIPE FELICIANO

MANUEL ANTONIO JIMENEZ

DIEGO ALEXANDER RODRIGUEZ

UNIVERSITARIA AGUSTINIANA

ADMINISTRACION DE EMPRESAS

GESTION DE LA PRODUCCION

BOGOTA

2015

MISION

Preparar alimentos típicos mexicanos con una adaptación propia colombiana **atendiendo las necesidades de nuestros clientes,** ofreciendo platos de calidad, variedad en los sabores además de la rápida atención, **que asegure su satisfacción en el mejor ambiente.**

**VISIÓN**

**Posicionarnos para el 2018, como el restaurante número uno en platos típicos de México, buscando oportunidades de desarrollo. Agradando a los clientes, proveedores y empleados para lograr el crecimiento en participación del mercado. Innovando constantemente.** Con un servicio eficiente, precios accesibles y destacando  por su dedicación a la formación, y capacitación de nuestros empleados.

OBJETIVO GENERAL

**Conocer a profundidad los productos y servicios que ofrecemos y adecuarlos a las necesidades de nuestros clientes.**

**OBJETIVOS ESPECIFICOS**

* **Ofrecer la mejor atención a nuestros clientes de forma atenta y confiable.**
* **Darle importancia a cada uno de nuestros clientes pues de ellos depende nuestro éxito.**
* **Elaborar los platos gastronómicos llenos de sabores y sensaciones más placenteras para el paladar de nuestros clientes**
* **Pedir información y recoger las peticiones y quejas**

**Diagrama de Gantt**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Proyecto** | **Fecha inicio prevista** | **Fecha final prevista** | **Situación** | **Días para el final** |
| visita 1 y creación de obj. | 1-oct-15 | 2-oct-15 | Terminado | 1 |
| análisis de recetas 2 | 3-oct-15 | 4-oct-15 | Terminado | 1 |
| visita 2 | 6-oct-15 | 6-oct-15 | Terminado | 0 |
| análisis de flujogramas | 7-oct-15 | 15-oct-15 | Terminado | 8 |
| realización de flujogramas | 16-oct-15 | 26-oct-15 | Terminado | 10 |
| realización misión visión objetivos | 27-oct-15 | 28-oct-15 | Terminado | 1 |
| ordenar información | 29-oct-15 | 31-oct-15 | Terminado | 2 |
| visita 3 verificación | 1-nov-15 | 1-nov-15 | Terminado | 0 |
| proyecto en el blog | 3-nov-15 | 7-nov-15 | Terminado | 4 |
| presentación del proyecto | 19-nov-15 | 19-nov-15 | En curso | 0 |

|  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| ACTIVIDAD |  |  |  |  |  |  |  |  |  |  |
| Visita 1 y creación de obj. |  |  |  |  |  |  |  |  |  |  |
| análisis de recetas 2 |  |  |  |  |  |  |  |  |  |  |
| visita 2 |  |  |  |  |  |  |  |  |  |  |
| análisis de flujogramas |  |  |  |  |  |  |  |  |  |  |
| realización de flujogramas |  |  |  |  |  |  |  |  |  |  |
| realización misión visión objetivos |  |  |  |  |  |  |  |  |  |  |
| ordenar información |  |  |  |  |  |  |  |  |  |  |
| visita 3 verificación |  |  |  |  |  |  |  |  |  |  |
| proyecto en el blog |  |  |  |  |  |  |  |  |  |  |
| presentación del proyecto |  |  |  |  |  |  |  |  |  |  |
| **FECHA** | oct.1-2 | oct. 3-4 | oct. 6 | oct.7-15 | oct.16-26 | oct.27-28 | oct.29-31 | nov.1 | nov.3-7 | nov. 19 |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  FRIJOL REFRITO | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **PRODUCTO** | **UNIDAD** | **CANTIDAD** | **VALOR POR KG** | **VALOR UNIDAD POR GR** | **VALOR TOTAL** |
| FRIJOL | gr | 1000 | 4500 | 4,5 | 4500 |
| SAL | gr | 20 | 1200 | 60 | 80 |
| CEBOLLA | gr | 40 | 1600 | 40 | 80 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 4660 |
| Costo variable 10% |  |  | 466 |
| costo total |  |  | 5126 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 1** | **Página 1 De 2** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso:** Frijol | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** | | | **Operación** | | | | 18 | | | | | 33.1 | | | 17 | | 23.9 | | 1 | | | 9.2 | | |
| **Transporte** | | | | 3 | | | | | 1.5 | | | 3 | | 1,5 | | 0 | | | 0 | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 120 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | | 1 | | | | | 20 | | |  | |  | |  | | |  | | |
| **Método** | | **Actual ( )** | **Almacenamiento** | | | | 1 | | | | | **0** | | | 2 | | 60 | |  | | | 60 | | |
| **Propuesto ( x )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 174,6 | | | | | | | 84.9 | | | | | | | 69.2 |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| se saca el frijol | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| se remoja el frijol por una noche | | | | X |  |  | | |  | |  | | |  | |  | |  | | | | | | |
| Se prende la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se pone a la olla en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se lava el frijol | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierte en la olla exprés | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se le agrega agua | | | | X |  |  | | |  | |  | | |  | | 0,5 | | 1 litro por libra | | | | | | |
| Se tapa la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se deja por 40 minutos a que este el frijol | | | |  |  |  | | |  | | x | | |  | | 40 | | 40 min por kg | | | | | | |
| Se apaga la estufa | | | | X |  |  | | |  | |  | | |  | | 0,1 | |  | | | | | | |
| Se le saca el aire a la olla exprés | | | | X |  |  | | |  | |  | | |  | | 1,5 | |  | | | | | | |
| Se saca un sartén | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se pone el sartén en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se le aplica aceite al sartén caliente | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierte el frijol en el sartén | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sofríe el frijol por unos 7 minutos | | | | X |  |  | | |  | |  | | |  | | 7 | |  | | | | | | |
| Después de sofreído el frijol se apaga la estufa | | | | X |  |  | | |  | |  | | |  | | 0,1 | |  | | | | | | |
| Se espera a que se enfrié el frijol | | | |  |  |  | | | X | |  | | |  | | 20 | |  | | | | | | |
| Después se saca la licuadora | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se conecta | | | | X |  |  | | |  | |  | | |  | | 0,2 | |  | | | | | | |
| Se vierten los frijoles en la licuadora | | | | X |  |  | | |  | |  | | |  | | 5 | |  | | | | | | |
| Se licuan los frijoles. | | | | X |  |  | | |  | |  | | |  | | 5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **84,9**  **MIN.** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  ARROZ | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| ARROZ | gr | 500 | $ 2.800,00 | 2,8 | 1400 |
| SAL | gr | 20 | $ 1.200,00 | 1,2 | 24 |
| CEBOLLA | gr | 40 | $ 1.600,00 | 40 | 80 |
| COLOR | gr | 20 | $ 3.200,00 | 3,2 | 64 |
| ACEITE | ml | 60 | $ 4.000,00 | 4 | 240 |
| ALVERJA | gr | 120 | $ 2.000,00 | 2 | 240 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 2048 |
| Costo variable 10% |  |  | 204,8 |
| costo total |  |  | 2252,8 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 2** | **Página 1 De 2** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: ARROZ** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** cocinar arroz | | | **Operación** | | | | 22 | | | | | 47.9 | | | 13 | | 29.5 | | 9 | | | 18.4 | | |
| **Transporte** | | | | 4 | | | | | 2 | | | 3 | | 1.5 | | 1 | | | 0.5 | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | | 1 | | 0.5 | |  | | | 0.5 | | |
| **Método** | | **Actual ( )** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( x )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 50.4 | | | | | | | 31.5 | | | | | | | 19.4 |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Sacamos el arroz | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se saca la olla | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se prende la estufa | | | | X |  |  | | |  | |  | | |  | | 0,2 | |  | | | | | | |
| Se pone la olla en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierte el arroz en la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierte el agua en la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se agrega la sal con un poco de color | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se agrega el aceite | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después se saca la alverja | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| se lava la alverja | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierten las alverjas en el arroz | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| se tapa la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se espera a que cocine el arroz | | | |  |  |  | | |  | |  | | |  | | 20 | |  | | | | | | |
| Inspeccionamos la cocción del arroz | | | |  |  |  | | | x | |  | | |  | | 0,5 | |  | | | | | | |
| Revolvemos | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Tapamos el arroz por unos minutos | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Apagamos la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Y nos disponemos a servir | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **31,5**  **MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  ENSALADA | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| TOMATE | gr | 1100 | $ 2.500,00 | 2,5 | 2750 |
| LECHUGA | gr | 1500 | $ 1.200,00 | 1,2 | 1800 |
| MAIZ | gr | 150 | $ 2.500,00 | 16,66666667 | 166,6666667 |
| LIMON | gr | 80 | $ 2.700,00 | 2,7 | 216 |
| SAL | gr | 40 | $ 1.200,00 | 1,2 | 48 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estandar | c/n |  | 4980,666667 |
| imprevistos 10% |  |  | 498,0666667 |
| costo total |  |  | 5478,733333 |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  GUACAMOLE | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| AGUACATE | gr | 2000 | $ 3.600,00 | 3,6 | 7200 |
| CEBOLLA | gr | 40 | $ 1.600,00 | 1,6 | 64 |
| SAL | gr | 40 | $ 1.200,00 | 30 | 70 |
| LIMON | gr | 80 | $ 2.700,00 | 2,7 | 216 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 7550 |
| imprevistos 10% |  |  | 755 |
| costo total |  |  | 8305 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 3** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: Guacamole** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Guacamole | | | **Operación** | | | | 11 | | | | | 7.1 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 3 | | | | | 1.5 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | | 8.6 | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | |  | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se sacan los aguacates | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se lavan los aguacates | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se pelan | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se les saca la pepa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después sacamos las cebollas | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se lavan las cebollas | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se saca la tabla para picar | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Picamos las cebollas en cuatro partes | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después sacamos la licuadora | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Conectamos la licuadora | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Vertimos el aguacate con la cebolla en la licuadora | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| La tapamos | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Licuamos | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Y después vertimos en un recipiente el guacamole | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
|  | | | |  |  |  | | |  | |  | | |  | |  | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **8,6**  **MIN** | |  | | | | | | |



|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  PICO E GALLO | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| TOMATE | gr | 880 | $ 2.500,00 | 2,5 | 2200 |
| CEBOLLA | gr | 400 | $ 1.600,00 | 1,6 | 640 |
| SAL | gr | 20 | $ 1.200,00 | 60 | 80 |
| LIMON | gr | 80 | $ 2.700,00 | 2,7 | 216 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estandar | c/n |  | 3136 |
| imprevistos 10% |  |  | 313,6 |
| costo total |  |  | 3449,6 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 4** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: PICO DE GALLO** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Pico de Gallo | | | **Operación** | | | | 9 | | | | | 14 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 4 | | | | | 2 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 16 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se sacan los tomates y la cebolla | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| se lavan | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Se saca la tabla para picar | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Sacamos el cuchillo | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Picamos la cebolla | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Picamos el tomate | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Sacamos los limones | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Partimos por la mitad los limones | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Extraemos el sumo de los limones | | | | X |  |  | | |  | |  | | |  | | 1,5 | |  | | | | | | |
| Mezclamos las cebollas y los tomates en un recipiente | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Vertimos el zumo de limón con los tomates y las cebollas | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Revolvemos todo los ingredientes | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Vertimos todo en un recipiente | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **16 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  SALSA TAMPIQUEÑA | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| TOMATE | gr | 440 | $ 2.500,00 | 2,5 | 1100 |
| CEBOLLA | gr | 500 | $ 1.600,00 | 1,6 | 800 |
| SAL | gr | 40 | $ 1.200,00 | 30 | 70 |
| PIMENTON | gr | 300 | $ 2.200,00 | 2,2 | 660 |
| AJO | gr | 20 | $ 5.500,00 | 5,5 | 110 |
| TOMILLO Y LAUREL | gr | 10 | $ 10.000,00 | 10 | 100 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 2840 |
| imprevistos 10% |  |  | 284 |
| costo total |  |  | 3124 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 5** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: SALSA TAMPIQUEÑA** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad: Sopa** | | | **Operación** | | | | 12 | | | | | 13.7 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 3 | | | | | 2 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | | 2 | | | | | 25 | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 40.7 | | | | | | |  | | | | | | |  |
| **Elaborado por:** Manuel A. Jiménez Sulbaran | | | | **Aprobado Por:** Juan Carlos Acosta | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se sacan todos los vegetales | | | |  | X |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se lavan | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Se saca la tabla para picar | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se pican todos los vegetales | | | | X |  |  | | |  | |  | | |  | | 5 | | Trozos grandes | | | | | | |
| Se saca la olla | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se prende la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Se pone la olla en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Se le agrega agua | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se le agrega la sal | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se vierten las verduras | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Y se deja a que hierva por 15 minutos | | | |  |  |  | | | X | |  | | |  | | 15 | |  | | | | | | |
| Después de haber hervido se apaga la estufa | | | | X |  |  | | |  | |  | | |  | | 0,2 | |  | | | | | | |
| Se deja enfriar por unos minutos | | | |  |  |  | | | X | |  | | |  | | 10 | |  | | | | | | |
| Después se saca la licuadora | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se conecta | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se vierte todo en la licuadora y se licua | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Por ultimo lo vertimos en un recipiente | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **40,7 MIN** | |  | | | | | | |



|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  PECHO | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| PECHO DE RES | gr | 1000 | $ 12.000,00 | 12 | 12000 |
| CEBOLLA | gr | 90 | $ 1.600,00 | 1,6 | 144 |
| SAL | gr | 40 | $ 1.200,00 | 30 | 70 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 12214 |
| imprevistos 10% |  |  | 1221,4 |
| costo total |  |  | 13435,4 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 6** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: PECHO** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Pechuga | | | **Operación** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Transporte** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual ( )** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( X )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | |  | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Sacamos el pecho de res | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Partimos el pecho en trozos | | | | X |  |  | | |  | |  | | |  | | 1,5 | |  | | | | | | |
| Sacamos la olla | | | |  | X |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Prendemos la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Ponemos la olla en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Vertimos agua en la olla | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Ponemos el pecho en la olla | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Le agregamos la sal | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Y esperamos a que se cocine 35 minutos | | | | X |  |  | | |  | |  | | |  | | 35 | | 35 min por kilogramo | | | | | | |
| Inspeccionamos la cocción | | | |  |  | X | | |  | |  | | |  | | 1 | |  | | | | | | |
| Después de cocinado el pecho apagamos la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Sacamos el pecho de la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| La ponemos en un recipiente | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Dejamos a que se enfrié | | | | X |  |  | | |  | |  | | |  | | 10 | |  | | | | | | |
| Llevamos el pecho a la maquina des mechadora | | | |  | X |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se desmechada el pecho | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Se pone el pecho en otro recipiente | | | | x |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **56.1 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  PECHUGA | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| PECHUGA DE POLLO | gr | 950 | $ 5.600,00 | 5,6 | 5320 |
| CEBOLLA | gr | 90 | $ 1.600,00 | 1,6 | 144 |
| SAL | gr | 40 | $ 1.200,00 | 30 | 70 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 5534 |
| imprevistos 10% |  |  | 553,4 |
| costo total |  |  | 6087,4 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 6** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: PECHUGA** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Pechuga | | | **Operación** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Transporte** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual ( )** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( X )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | |  | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Sacamos la pechuga | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Partimos la pechuga en trozos | | | | X |  |  | | |  | |  | | |  | | 1,5 | |  | | | | | | |
| Sacamos la olla | | | |  | X |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Prendemos la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Ponemos la olla en la estufa | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Vertimos agua en la olla | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Ponemos la pechuga en la olla | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Le agregamos la sal | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Y esperamos a que se cocine 15 minutos | | | | X |  |  | | |  | |  | | |  | | 15 | | Al trocear la pechuga reduce a la mitad el tiempo de cocción | | | | | | |
| Inspeccionamos la cocción | | | |  |  | X | | |  | |  | | |  | | 1 | |  | | | | | | |
| Después de cocinada la pechuga apagamos la estufa | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Sacamos la pechuga de la olla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| La ponemos en un recipiente | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Dejamos a que se enfrié | | | | X |  |  | | |  | |  | | |  | | 10 | |  | | | | | | |
| Llevamos nuestra pechuga a la maquina des mechadora | | | |  | X |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se desmechada la pechuga | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Se pone la pechuga en otro recipiente | | | | x |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **36.1 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  PASTOR | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| MIANESA DE CERDO | gr | 1800 | $ 14.200,00 | 14,2 | 25560 |
| CEBOLLA | gr | 120 | $ 1.600,00 | 1,6 | 192 |
| SAL | gr | 40 | $ 1.200,00 | 30 | 70 |
| PIMENTON | gr | 100 | $ 2.200,00 | 2,2 | 220 |
| AJO | gr | 10 | $ 5.500,00 | 5,5 | 55 |
| TOMILLO Y LAUREL | gr | 10 | $ 10.000,00 | 10 | 100 |
| PIÑA | gr | 100 | $ 3.000,00 | 3 | 300 |
| TOMATE | gr | 100 | $ 2.500,00 | 2,5 | 250 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estandar | c/n |  | 26747 |
| imprevistos 10% |  |  | 2674,7 |
| costo total |  |  | 29421,7 |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  BURRITO | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| pecho de res | gr | 100 | $ 13.435,40 | 13,4354 | 1343,54 |
| queso | gr | 100 | $ 10.000,00 | 10 | 1000 |
| lechuga | gr | 50 | $ 5.260,00 | 105,2 | 155,2 |
| guacamole | gr | 60 | $ 4.150,00 | 4,15 | 249 |
| frijol refrito | gr | 60 | $ 5.500,00 | 5,5 | 330 |
| salsa tampiqueña | gr | 20 | $ 5.126,00 | 5,126 | 102,52 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estandar | c/n |  | 3180,26 |
| imprevistos 10% |  |  | 318,026 |
| costo total |  |  | 3498,286 |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 7** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: BURRITOS** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad: Burritos** | | | **Operación** | | | | 13 | | | | | 7.8 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 1 | | | | | 1 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 8.8 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** Juan Carlos Acosta | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se aumenta la temperatura a la plancha | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se pone la tortilla en la plancha | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se le agrega queso a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se le agrega lechuga a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se le agrega guacamole a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se le agrega frijol a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se le agrega pico de gallo a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se le agrega sour cream a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Después de esto sacamos la carne | | | |  | X |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| La ponemos a calentar | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Se le agrega salsa tampiqueña a la carne | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después que este la carne se la agregamos a la tortilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Se enrolla la tortilla | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Y por último nos disponemos a servir y a emplatar | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **8,8 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  PLANCHA MEX | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| LOMO DE CERDO | gr | 200 | $ 16.000,00 | 16 | 3200 |
| ARROZ | gr | 100 | $ 4.505,60 | 4,5056 | 450,56 |
| FRIJOL REFRITO | gr | 100 | $ 5.126,00 | 51,26 | 151,26 |
| GUACAMOLE | gr | 80 | $ 8.305,00 | 8,305 | 664,4 |
| ENSALADA | gr | 80 | $ 5.478,70 | 5,4787 | 438,296 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 4904,516 |
| imprevistos 10% |  |  | 490,4516 |
| costo total |  |  | 5394,9676 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 10** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: PLANCHA MEX** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Plancha Mex | | | **Operación** | | | | 8 | | | | | 11.9 | | |  | |  | |  | | |  | | |
| **Transporte** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 12.4 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se prepara la carne | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Subimos temperatura a la plancha | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Ponemos la carne a asar | | | | X |  |  | | |  | |  | | |  | | 8 | | 4 min por cada lado | | | | | | |
| Servimos el frijol en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos el arroz en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos la ensalada en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos el guacamole en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Inspeccionamos la carne | | | |  |  | X | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos la carne bien asada encima del frijol y del arroz | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **12,4 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  CHURRASCO | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| CHURRASCO | gr | 250 | $ 11.000,00 | 11 | 2750 |
| PAPA FRANCESA | gr | 130 | $ 5.400,00 | 5,4 | 702 |
| GUACAMOLE | gr | 80 | $ 8.305,00 | 8,305 | 664,4 |
| ENSALADA | gr | 80 | $ 5.478,70 | 5,4787 | 438,296 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 4554,696 |
| imprevistos 10% |  |  | 455,4696 |
| costo total |  |  | 5010,1656 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 11** | **Página 1 De 2** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: CHURRASCO** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Churrasco | | | **Operación** | | | | 12 | | | | | 13 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 14.5 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se alista la carne | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sube temperatura la plancha | | | | X |  |  | | |  | |  | | |  | | 0,3 | |  | | | | | | |
| Ponemos la carne en la plancha | | | | X |  |  | | |  | |  | | |  | | 8 | |  | | | | | | |
| Después buscamos las papas a la francesa | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sube temperatura al freidor | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Ponemos la canastilla donde serán fritadas las papas | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Vertimos las papas en la canastilla | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| ponemos las papas a fritar | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Mientras se fritan las papas se sirve el plato | | | |  |  |  | | | X | |  | | |  | | 0,5 | |  | | | | | | |
| Se sirve el guacamole en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sirve la ensalada en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después de haberse asado la carne, servimos la carne | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Inspeccionamos las papas | | | |  |  | X | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| sacamos las papas después de que estén fritas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos las papas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **14,5**  **MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  COSTILLAS CHICANAS | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| COSTILLAS | gr | 350 | $ 9.500,00 | 9,5 | 3325 |
| PAPA FRANCESA | gr | 130 | $ 5.400,00 | 5,4 | 702 |
| GUACAMOLE | gr | 80 | $ 8.305,00 | 8,305 | 664,4 |
| ENSALADA | gr | 80 | $ 5.478,70 | 5,4787 | 438,296 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 5129,696 |
| imprevistos 10% |  |  | 512,9696 |
| costo total |  |  | 5642,6656 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 12** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: COSTILLAS** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Costillas | | | **Operación** | | | | 10 | | | | | 15 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 0.4 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 15.9 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Se alistan las costillas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se aumenta temperatura al freidor | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Ponemos las costillas freidor | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Esperamos a que se friten | | | |  |  |  | | |  | |  | | |  | | 7 | |  | | | | | | |
| Después buscamos las papas a las francesa | | | |  | X |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Agregamos las papas en la canastilla | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| se fritan las papas | | | | X |  |  | | |  | |  | | |  | | 3 | |  | | | | | | |
| Se sirve el guacamole en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sirve la ensalada en el plato | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| servimos las costillas | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Inspeccionamos las papas | | | |  |  | X | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Servimos las papas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Agregamos salsa a las costillas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **15,9 MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  FAJITAS MIXTAS | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| LOMO DE RES | gr | 100 | $ 16.000,00 | 16 | 1600 |
| PAPA FRANCESA | gr | 130 | $ 5.400,00 | 5,4 | 702 |
| GUACAMOLE | gr | 80 | $ 8.305,00 | 8,305 | 664,4 |
| ENSALADA | gr | 80 | $ 5.478,70 | 5,4787 | 438,296 |
| PECHUGA DE POLLO | gr | 100 | $ 5.260,00 | 5,26 | 526 |
| PIMENTON | gr | 20 | $ 1.600,00 | 1,6 | 32 |
| CEBOLLA | gr | 20 | $ 2.200,00 | 2,2 | 44 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estándar | c/n |  | 4006,696 |
| imprevistos 10% |  |  | 400,6696 |
| costo total |  |  | 4407,3656 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 14** | **Página 1 De 1** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: FAJITAS MIXTAS** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Fajitas Mixtas | | | **Operación** | | | | 11 | | | | | 19.9 | | |  | |  | |  | | |  | | |
| **Transporte** | | | | 1 | | | | | 1 | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | | 2 | | | | | 1 | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 21.9 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Preparamos todos los ingredientes | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Pesamos cantidades iguales de carne de res y de pollo | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Después de haber pesado la carne la picamos en cuadritos | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Subimos temperatura a la plancha | | | | X |  |  | | |  | |  | | |  | | 0,4 | |  | | | | | | |
| Sofreímos la carne de pollo junto con la de res | | | | X |  |  | | |  | |  | | |  | | 8 | |  | | | | | | |
| Se saca la cebolla y el pimentón | | | |  | X |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Se pica la cebolla junto con el pimentón | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Se ponen a freír las papas | | | | X |  |  | | |  | |  | | |  | | 4 | |  | | | | | | |
| Se sirve ensalada | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se sirve guacamole | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se inspecciona la carne de pollo con la de res | | | |  |  |  | | | X | |  | | |  | | 0,5 | |  | | | | | | |
| Servimos la carne en el plato junto con la ensalada y el guacamole | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Inspeccionamos las papas | | | |  |  |  | | | x | |  | | |  | | 0,5 | |  | | | | | | |
| Después de sofritas las papas las servimos | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **21,9**  **MIN** | |  | | | | | | |

|  |  |  |
| --- | --- | --- |
| **ORALE**  **MEX FOOD** |  | |
| Receta estándar de:  GRINGA MIX | Versión: N° 1 noviembre de 2015 |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| producto | unidad | cantidad | valor por kg | valor por gr | valor total |
| POLLO | gr | 50 | $ 5.260,00 | 5,26 | 263 |
| RES | gr | 50 | $ 16.000,00 | 16 | 800 |
| GUACAMOLE | gr | 80 | $ 8.305,00 | 8,305 | 664,4 |
| ENSALADA | gr | 80 | $ 5.478,70 | 5,4787 | 438,296 |
| QUESO | gr | 150 | $ 10.000,00 | 10 | 1500 |
| CHAMPIÑON | gr | 50 | $ 3.200,00 | 3,2 | 160 |

|  |  |  |  |
| --- | --- | --- | --- |
| costo estandar | c/n |  | 3825,696 |
| imprevistos 10% |  |  | 382,5696 |
| costo total |  |  | 4208,2656 |



|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Diagrama De Flujo Del Proceso** | | | | | | | | | | | | | | | | | | | | | | | | |
| **Fecha de Realización:** | | | **Ficha Numero:** 1 | | | | | | | | | | | | | | | | | | | | | |
| **Diagrama No. 15** | **Página 1 De 2** | | **Resumen** | | | | | | | | | | | | | | | | | | | | | |
| **Proceso: GRINGA MIX** | | | **Actividad** | | | | **Actual** | | | | | | | | **Propuesto** | | | | | | **Economía** | | | |
| **Cant.** | | | | | | **Tiempo** | | **Cant.** | | **Tiempo** | | | **Cant.** | | | **Tiempo** | |
| **Actividad:** Gringa Mix | | | **Operación** | | | | 14 | | | | | 13.5 | | |  | |  | |  | | |  | | |
| **Transporte** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Tipo de Diagrama** | | **Material ( )** | **Retraso** | | | | 1 | | | | | 0.5 | | |  | |  | |  | | |  | | |
| **Operario (x)** | **Inspección** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Método** | | **Actual (X)** | **Almacenamiento** | | | |  | | | | |  | | |  | |  | |  | | |  | | |
| **Propuesto ( )** | **Distancia Total** | | | | |  | | | | | | |  | | | |  | | | | | |
| **Área / Sección** | | | | **Tiempo total** | | | | | | 14 | | | | | | |  | | | | | | |  |
| **Elaborado por:** | | | | **Aprobado Por:** | | | | | | | | | | | | | | | | | | | | |
| **Descripción** | | | |  |  |  | | |  | |  | | | **Distancia**  **(metros)** | | **Tiempo**  **(Min)** | | **Observaciones** | | | | | | |
| Alistamos todos los ingredientes | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Subimos temperatura a la plancha | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Pesamos cantidades iguales de pollo carne de res y champiñón | | | | X |  |  | | |  | |  | | |  | | 1,5 | |  | | | | | | |
| Agregamos los ingredientes a la plancha | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Ponemos a sofreír la carne de res el champiñón y el pollo | | | | X |  |  | | |  | |  | | |  | | 4 | |  | | | | | | |
| Se sirve un plato con ensalada y guacamole | | | | X |  |  | | |  | |  | | |  | | 1 | |  | | | | | | |
| Ponemos a calentar tres tortillas en la plancha | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se les agrega queso a las tortillas | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Inspeccionamos cómo va la sofreída de las carnes con el champiñón | | | |  |  | X | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después de que estén bien sofreídas se sacan | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Se agregan a una de las tortillas de maíz carne de res | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| En la otra tortilla se agrega la carne de pollo | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Y en la última tortilla de maíz se agrega el champiñón | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| Después ponemos a dorar las tres tortillas por unos minutos | | | | X |  |  | | |  | |  | | |  | | 2 | |  | | | | | | |
| Después de sofreídas las tortillas nos disponemos a servir nuestro plato. | | | | X |  |  | | |  | |  | | |  | | 0,5 | |  | | | | | | |
| **TOTAL** | | | |  |  |  | | |  | |  | | |  | | **14 MIN** | |  | | | | | | |