

Food Preparation Value Chain Analysis



Woldia, Ethiopia

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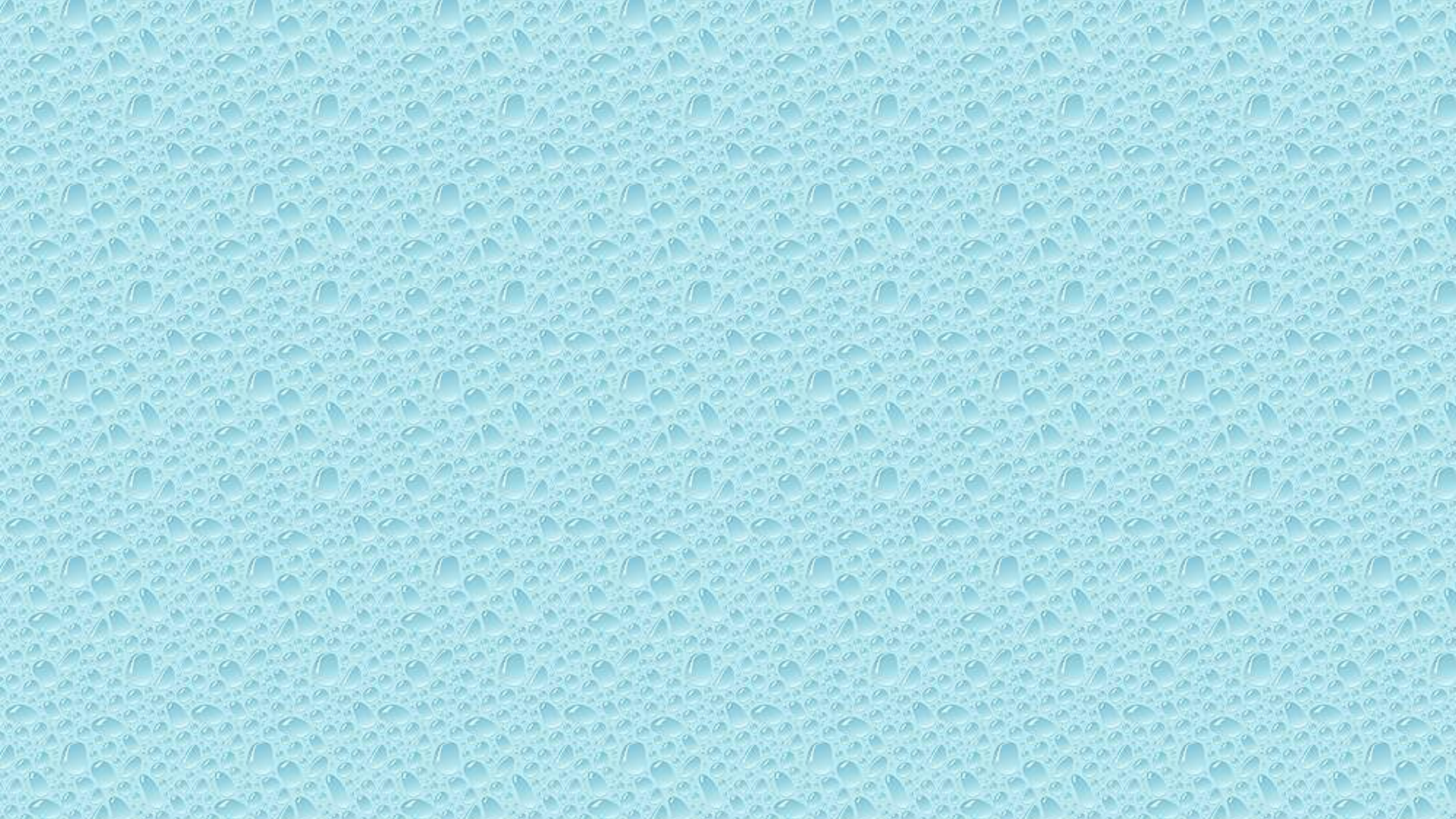
SECTOR: Culture & Tourism

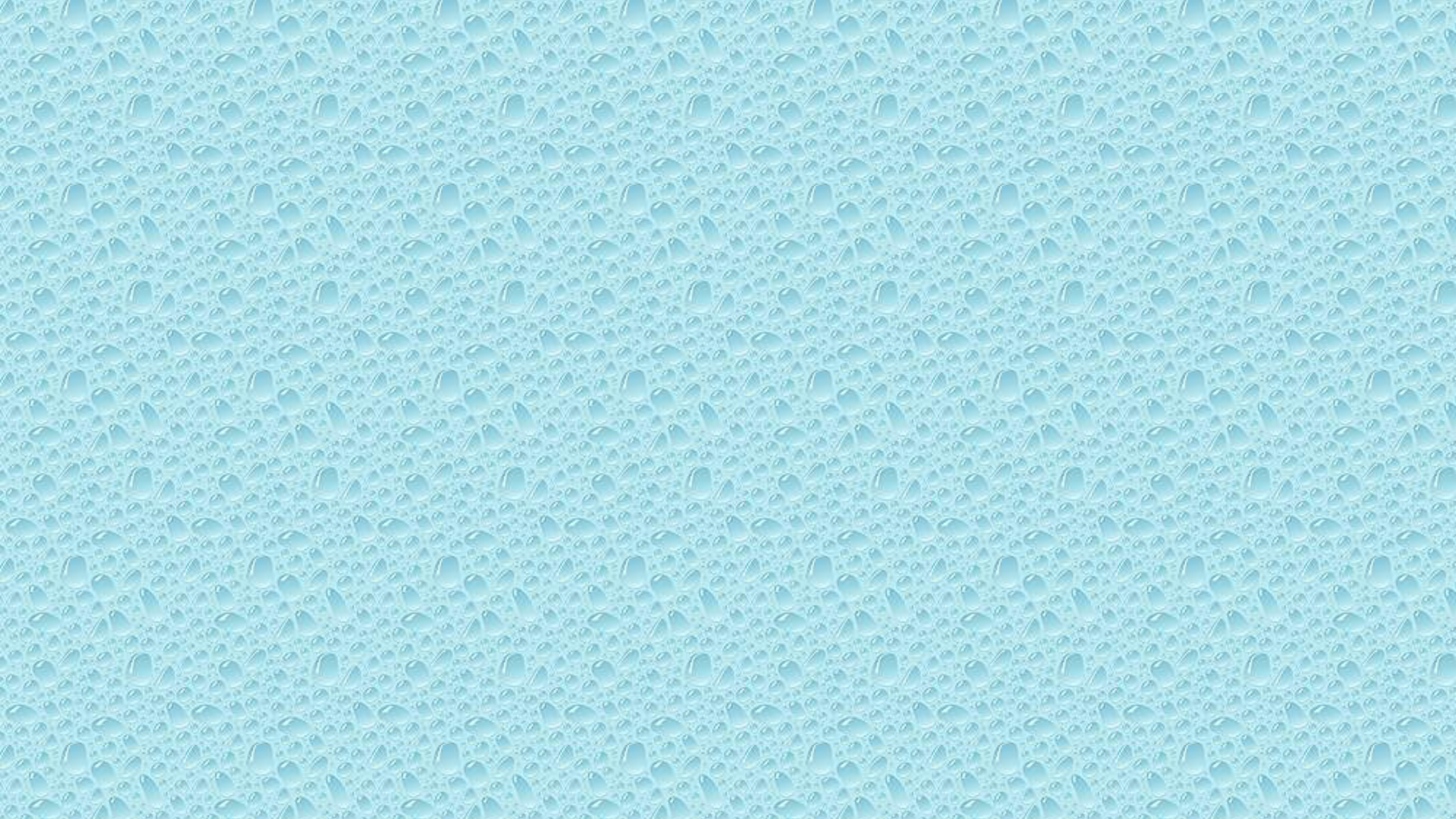
Sub Sector: Hotel & Hospitality

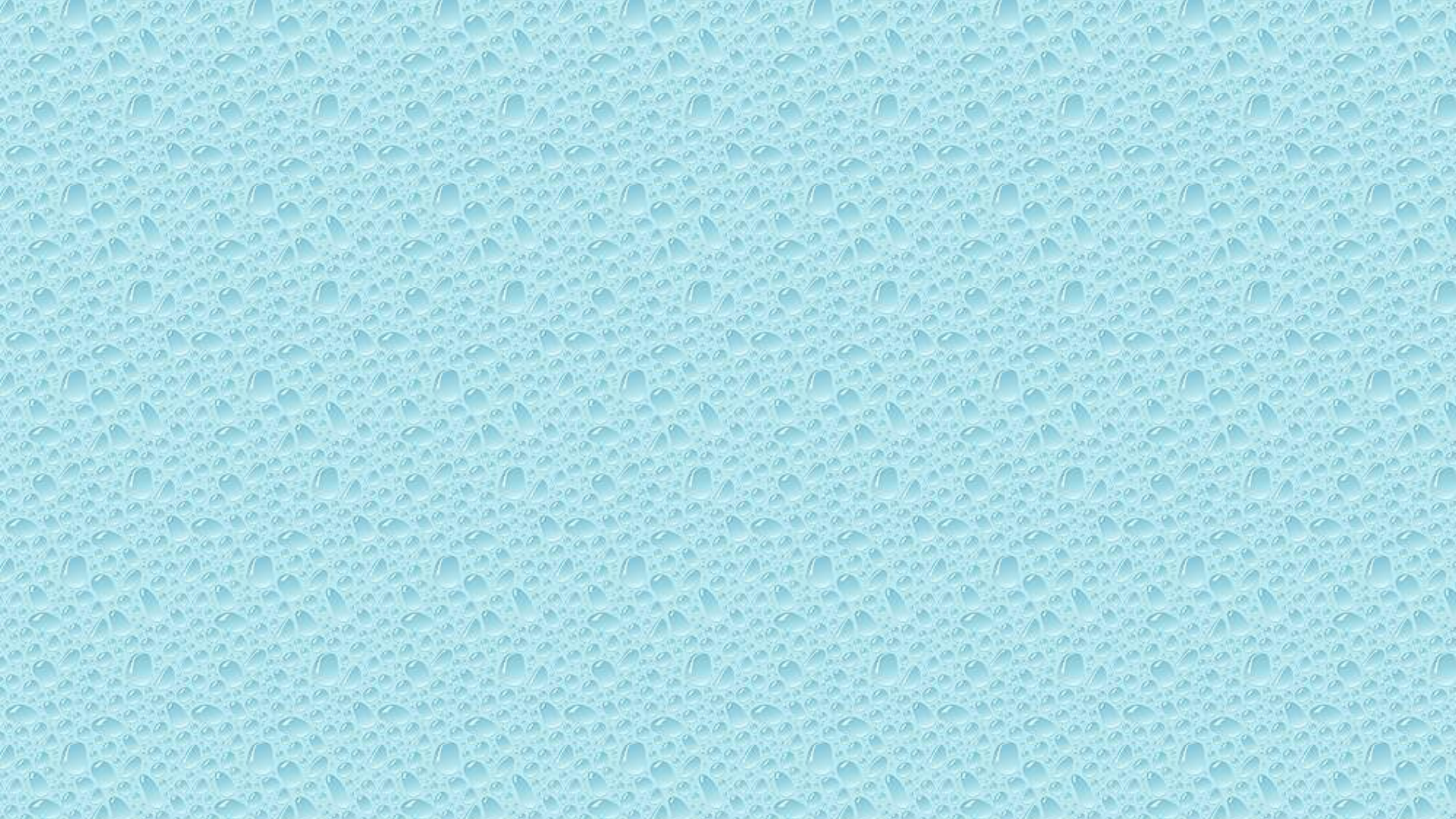
Food Preparation Value Chain

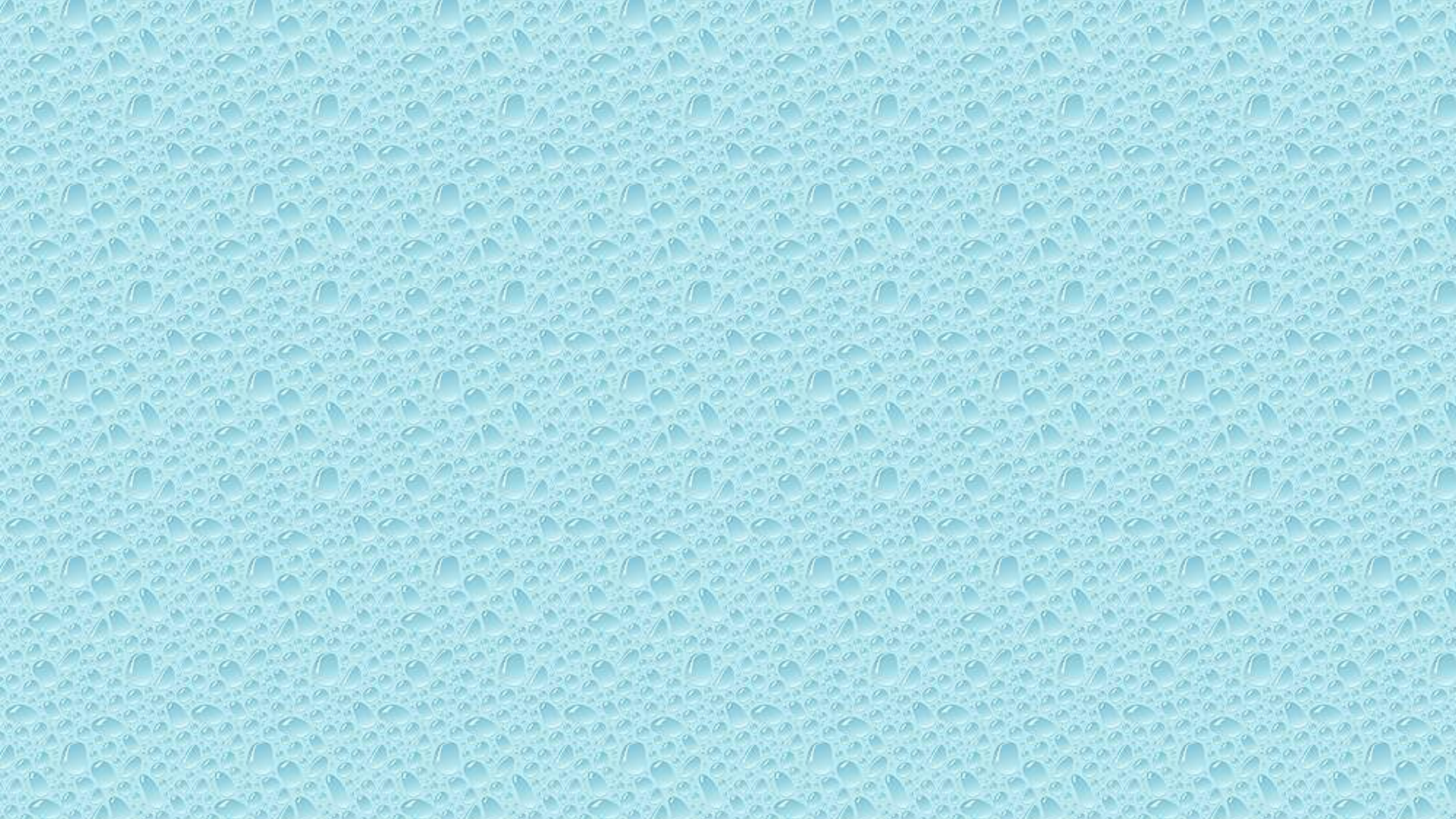
1. የዕድገትና ትራንስፎርሜሽን ዕቅድ ዘርፎች

1	ባህል፤ ቱሪዝምና ስፓርት
1.1.	የመስተንግዶና ሆቴል ዘርፍ
1.2.	የምግብ ዝግጅት እሴት ሰንሰለት
2	ኢንዱስትሪ ልማት
2.1	ጨርቃ ጨርቅና አልባሳት
2.2	ቆዳና የቆዳ ውጤቶች
2.3	ስኳርና ተጓዳኝ ምርቶች
2.4	ሲሚንቶ
2.5	ብረታ ብረትና ኢንጂነሪንግ
2.6	ኬሚካል (ፋርማሲቲኬል፤ ህትመት፤.....)
2.7	አግሮ ንፍሰሲንግ
3	ማዕድን
4	ኢኮኖሚ መሠረተ-ልማት
4.1	መንገድ ግንባታ
4.2	ባቡር ትራንስፖርት
4.3	መንገድ ትራንስፖርት
4.4	ባህር ትራንስፖርት
4.5	አየር ትራንስፖርት
4.6	ኢነርጂ
4.7	ውሃና መስኖ
4.8	ቴሌኮሙኒኬሽንና አይሲቲ
4.9	ከተማ ልማትና ህንፃ ኮ/ን
5	ንግድ
6	ጤና



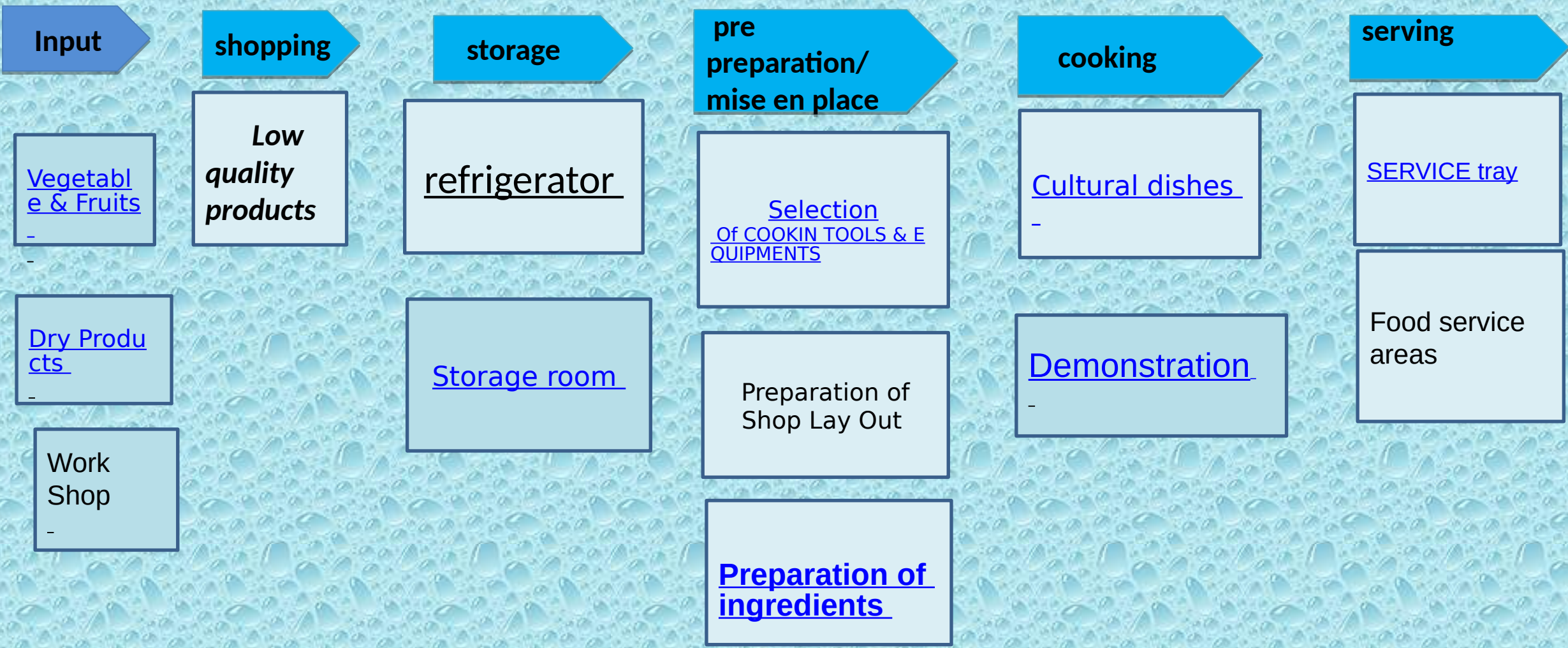


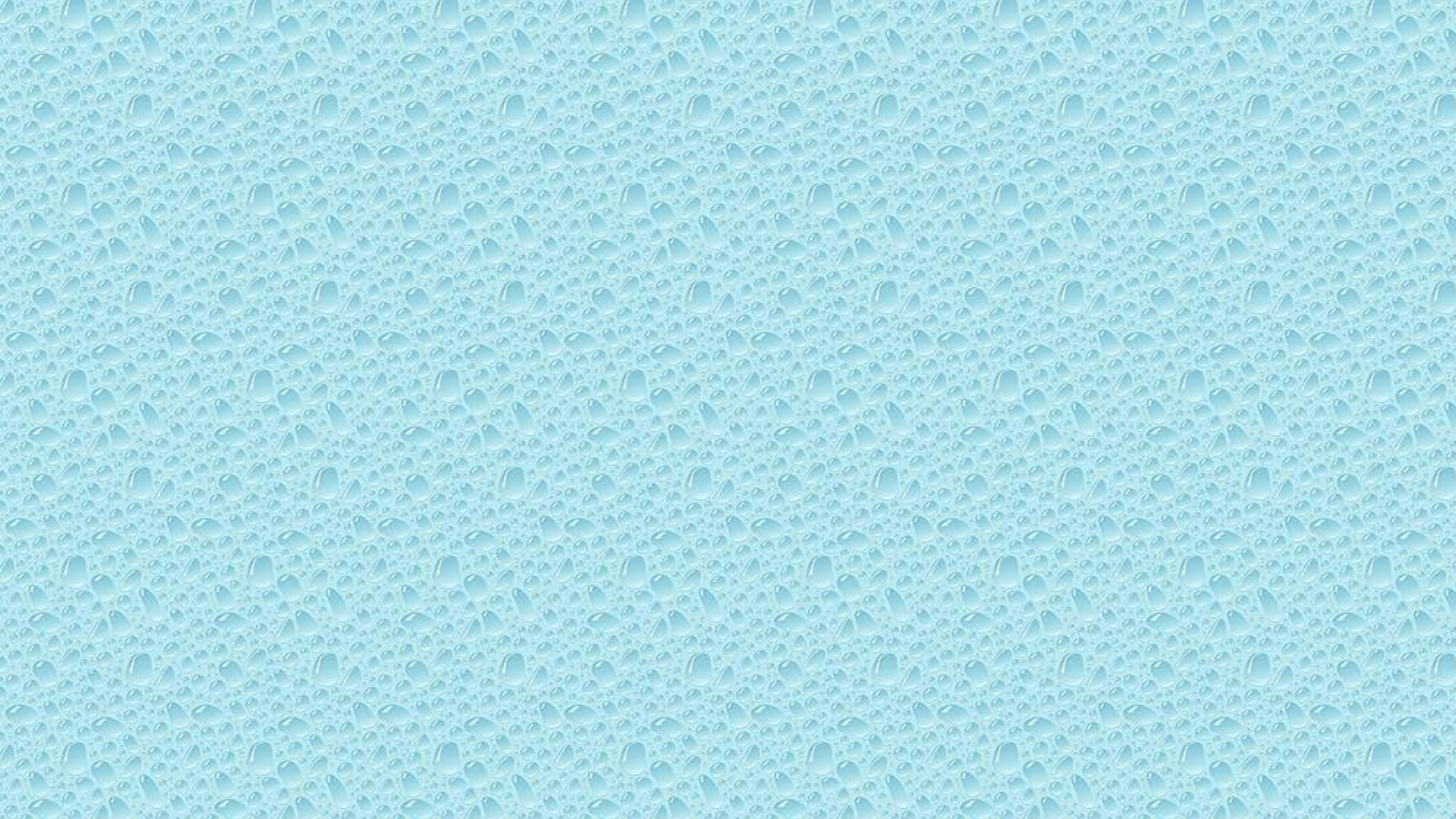


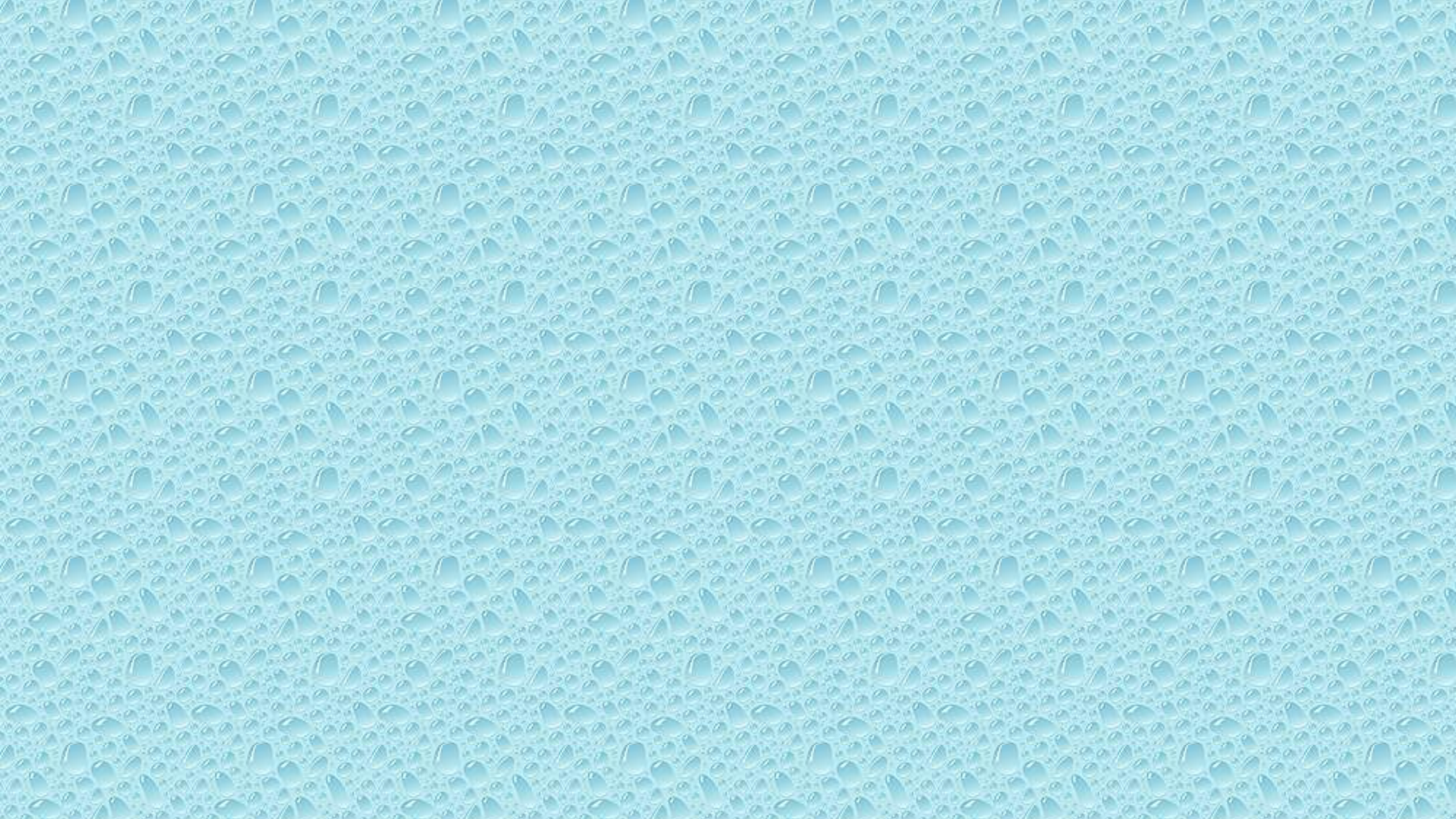


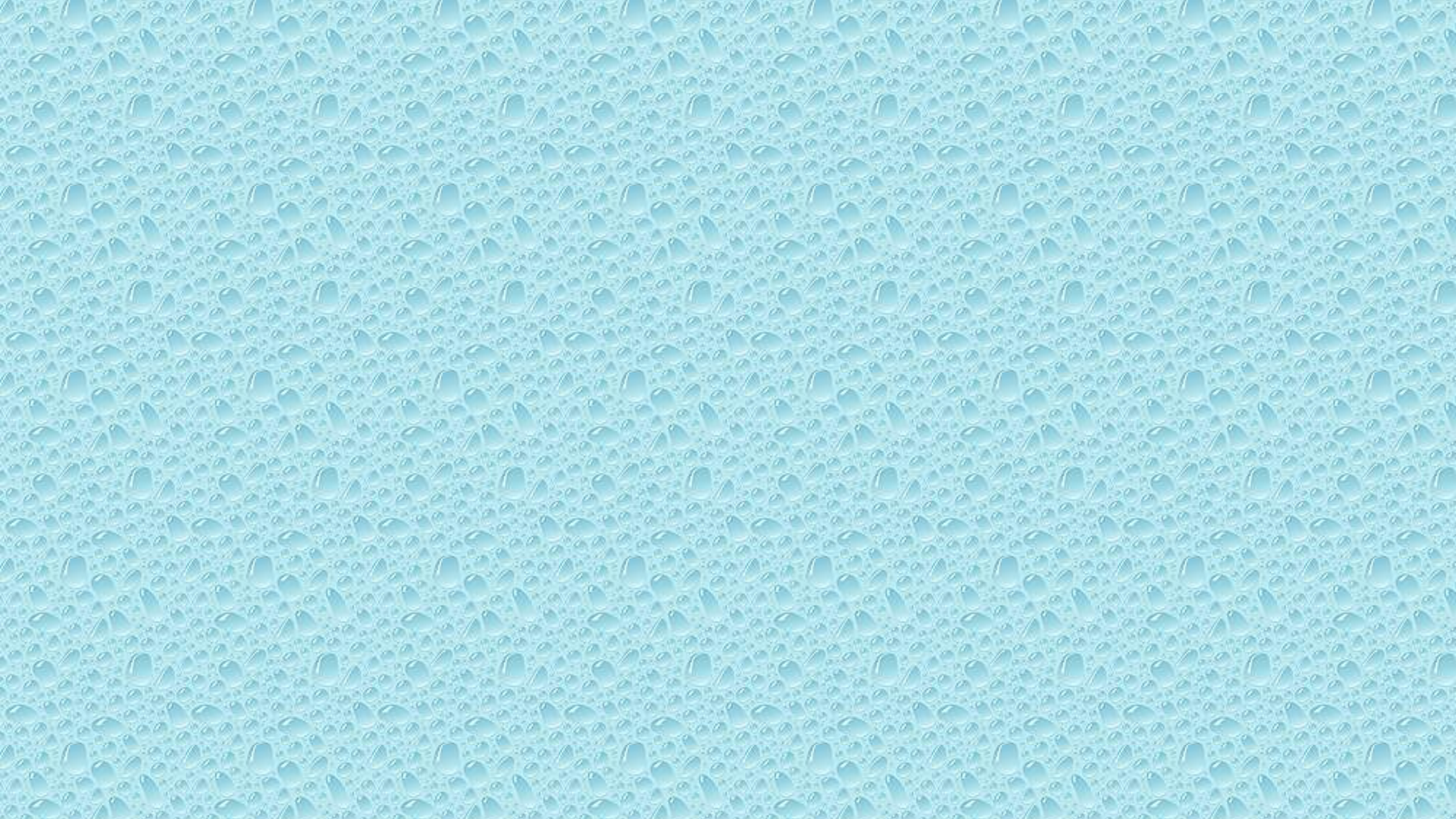
The baguette, a long, thin loaf of crusty bread, is the most important part of any French meal. Everyone at the table is expected to eat a piece. It is eaten in a variety of ways, including being used to make sandwiches. Melted cheese spread on a baguette is often presented as part of a meal. A meal of grilled food (called *la raclette*) is sometimes served. Using an open grill, diners melt their own cheese with ham or beef slices, or fry their own egg. The grilled food is accompanied by potatoes.

4. Food preparation Value Chain Tinsae Hotel (Woldia) (AS IS)



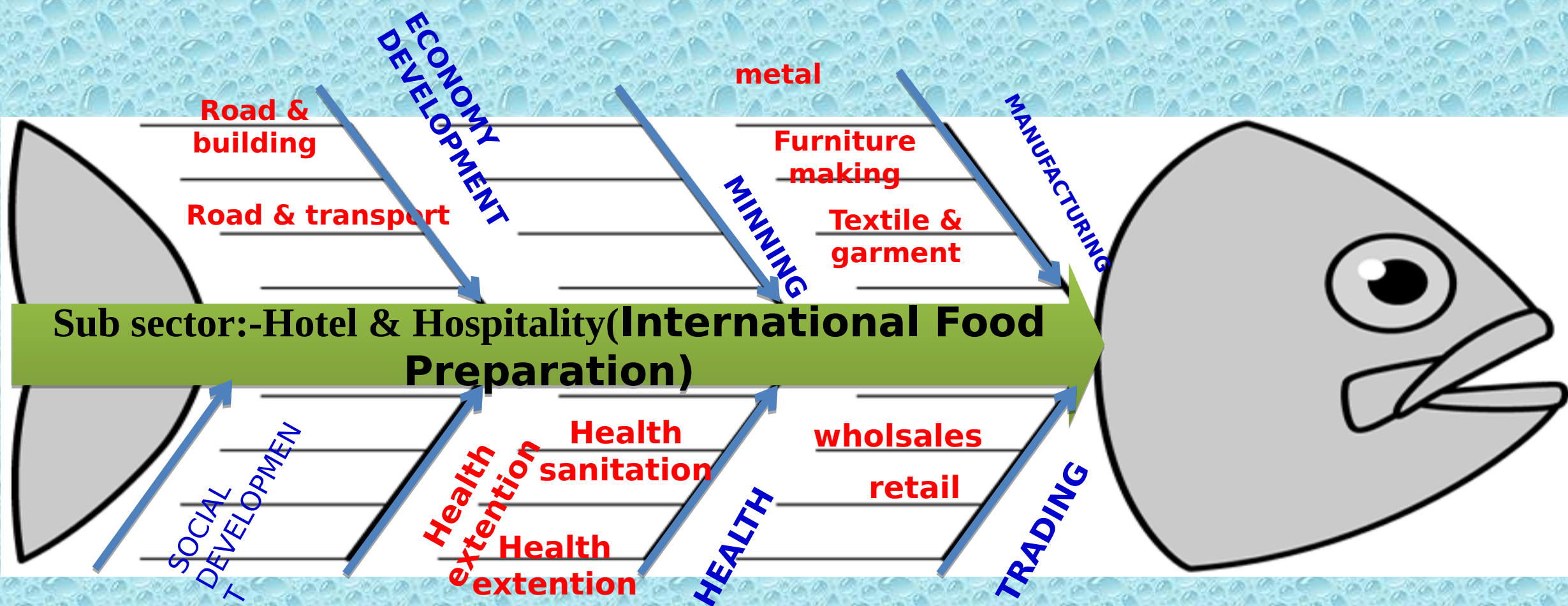






8. Interrelation of value chain with other priority of sectors

1) Sector:-Culture & Tourism



9. Changes and Results Come from Bench Mark

Changes that come from Bench Mark

	Indicators	Measurements	As Is	Bench Mark
1	Knowledge and Skill of manpower	Ability	Low	Very Good
2	Supply of raw materials	Amount	Not available	available
3	Kitchen layout/Management	quality	poor	Excellent
4	cooking	Time taken	High	Low
5	service	Customer Satisfaction	low	High

Results that come from Bench mark

	Outputs	Outcomes	Impact
1	Improved competence	High quality dish	Higher yield
2	Efficient Preparation	Increased yield	Increased profit
3	Improved customer satisfaction	customer satisfaction	Satisfied customer

10. Evaluation of the Value chain Analysis

- Food preparation is familiar in all parts of Ethiopia. However, the preparation system is very traditional. As a result of these, the total preparation as well as quality is very low as compared to the benchmark taken from France.
- The factors contributing to these gaps are of the following.
 - Inadequate technological inputs
 - Improper raw materials
 - unskilled manpower and management
 - No use of recipes
 - Improper storage

11. Planning

- Apply suitable working area and shop layout
- Acquire new technologies and skill.
- Acquire technologies for refreezing and chilling.
- Acquire certified chef
- Apply appropriate menu and recipes
- Acquire knowledge and skill for food preparation
- Organize a quality storage for materials and products.
- Undertake proper chilling and thawing.

- Provide quality services to satisfy the needs of customers, which will lead to customer retention .
- Variety of menus offered based on seasons, trends and customer preferences.
- Exceeding our customers' expectations by offering them a higher quality of food for a competitive price.

12. Identified Technologies(Techno ware) and Respective Sectors Responsibility

N o.	Technologies	Furniture making	Manufacturing	Electricity electronics	drafting
1	Measuring scale		☐	☐	☐
2	Refrigerator		☐	☐	☐
3	Modern Shelves	☐	☐	☐	☐
4	Working table	☐	☐		☐
5	<u>Microwave</u>		☐	☐	☐
6	<u>freezer</u>		☐	☐	☐
7	. Oven		☐	☐	☐
8.	Electric Stove		☐	☐	☐
9	Dough mixer		☐	☐	☐
1 0	Refrigerator		☐	☐	☐
1 1	Trolley	☐	☐		☐

