



PI KAPPA PHRIES

OVERVIEW

Pi Kappa Phries is one example of a fundraiser based on food sales; while the logistics detailed below are specific to fries, the planning and logistical forethought that goes into other types of food is similar. This is an event that will need to be thought out well in advance. Ensure that you have proper time to collect ingredients and order equipment. Two to three weeks is recommended to have all items secured, responsibilities assigned, etc.

INGREDIENTS

- Potatoes
- 5 gallons of vegetable oil (2 for each pot, 1 for refill)
- Block of cheddar cheese (w/ grater) (2-3)
- Family sized ketchup (2)
- Mustard (1)
- Frank's Red Hot hot sauce (1)
- Sour cream family size (2)
- Bacon bits (1lb)
- Salt 14oz refill with grinder (1)
- Pepper (1)
- Water bottles (1-2 24packs)

MATERIALS

- Fryer pot (2)
- Fry strainer (2)
- Large burner (2)
- Propane tank (2)
- Potato cutter (1)
- Water pot (1)
- Transfer bowl (1)
- Chafer (3)
- Chafer strainer (2)
- Kerosene candles (2)

- Large bowl for mixing (1)
- Cheese Grater
- Large fry trays (100)
- Small fry trays (100)
- Plastic forks (200)
- Plastic gloves (25)
- Aprons (4)
- Napkins (300)
- Order receiving table (fits 2)
- Main prep table (large table, fits 2-3)
- Final prep/order receiving table (small, fits 1)

SET UP

- Retrieve fry pots and burners
- Fill pots with 2 gallons of oil each
 - Keep extra gallon of oil under main prep table to refill pots during operation
- Light burners
- Place pots on burner and warm oil to proper temperature
 - 30-35 minutes for 325° F
 - 35-40 minutes for 375° F
- Set up main prep table
 - See Phries flowchart
- Check temperature of pots
- Start building inventory when oil is at proper temperature
- Set up final prep/shipping table
 - See Phries flowchart
- Set up Pi Kapp tent and letters
- Set up chairs and tables
- Set up order receiving table

RUNNING THE EVENT

- One order flow (one piece flow)
 - Follow the model provided in the Phries flow chart
 - Have no more than one order being processed at a station at a time.
 - Always have two small orders and one large order prepared as inventory (based on previous sales records)
 - When one order is pulled from readied inventory, replace it.

- This is called a pull structure (opposed to a push structure).
- Always process orders small, small, large if the demand is available
 - Mixed model repetitive* is best for handling multiple products on one piece flow.
- You must build up inventory to anticipate the large demand at the beginning of the event
 - One piece flow* runs off the assumption of a steady demand so we must run inventory to anticipate the largest demand spike
- Highest cycle times can be used to tell customers wait times on orders (one order out every 120-150 seconds, easier to just use 150 and overestimate time needed).
 - Orders will come out as fast as the slowest cycle time
- Must “wet the line”* before people start coming.
- Soak potatoes for at least one minute in water (not included in takt time*)
- 60\$+% of our orders came in the first 45 minutes.
 - About 20% per 15 minutes
- Small order: two potatoes
 - Takt time*: 8.42 minutes
- Large order: three potatoes
 - Takt time*: 11.33 minutes

CLEAN UP

- When wiping down tables wipe dry towel, soapy towel, wet towel, dry towel.
- Turn off burners
- Remove all computers or order lists and money (put away)
- Throw away all paper serving trays and trash (put away)
- Remove all chairs and tables (put away)
- Remove tent (put away)
- Remove all leftover fries to be donated
- Remove all potatoes, cheese, and condiments (put away)
- Remove chafers and lean them against each other to drain any oil
- Remove chafer stands and put away
- Dump water from soaking pot, remove to wash
- Remove bowl of transfer to wash
- Remove potato cutters to wash
- Remove mixing bowl to wash
- Remove cheese grater to wash
- Fill sink with hot water and soap mixture to soak bowls, cutters, and grater
- Wipe down order receiving table and put away
- Wipe down final prep/order shipping table and put away
- Take oil pots off burners and put away burners

- Place lids on oil pots
- Remove chafers from yard and bring inside to wash
- Scrub items soaking, remove to dry, and put away
- Wash water pot and chafers, put away
- After oil pots have cooled get funnel and pour oil back into containers

MISCELLANEOUS

- The longer the potatoes soak in water before, the less they taste like dirt.
- Setting up seating areas minimizes feel of wait times and allows socializing.
 - Tables and chairs
 - Chairs in a circle
 - Look up “the eight psychological factors of waiting” to learn more

GLOSSARY

- Cycle time: how long it takes a machine (or station) to finish a single product (a small or large order). Example: it takes 60 for the final prep to be finished.
- Takt time: how long it takes for a product to make its way through the entire system or process. Example: it takes the small fries a total of 505 seconds to be completed.
- Mixed Model Repetitive: having a specified changing order. Example: if I manufacture the colored widgets: blue, red, yellow; a mixed model repetitive strategy would seek to always make them in the order red, yellow, blue (the order was arbitrarily picked in this case). A fixed order has improved operator speed in high demand/high stress times because they can know what order to expect and prepare accordingly, however if demand did not allow for a mixed model repetitive strategy (people were not ordering large orders) then it would be ditched.
- “Wet the Line”: All stations will be running products (phries). This means that the time before receiving another completed order will only be equal to the highest cycle time instead of the takt time (time of fully running an order). To repeat, when the line is wet all stations will be working on an order.

GOING VIRTUAL

This event can be pulled off without having to do it face to face. Our chapter at Slippery Rock does a fry delivery service. Up the donation to include delivery and have them order through your chapter’s Classy page. This would be a great event to hold during midterms and finals season to boost your chapter fundraising for the semester.