



BHAGWANI BAKERY MACHINES PVT. LTD.

An ISO 9001:2015 CERTIFIED COMPANY

Reg. Ofc. : 215, Trade Centre, Nr. Hotel Adina Palace, Valsad. Gujarat (INDIA) - 396001.

Contact No: 02632-244016,+919377967016,E-mail:projects@bhagwanibakerymachines.co.in

Key Person Involvement (KPI)

ANNEXURE- A-

Site Inspection & Feasibility Report	KPI's
Exhaust & Fresh Air requirements and space to mount AHU's	Will work with Projects team/ HVAC consultant to determine the position and Capacity of ducts
Feasibility of installing a gas bank	Part of layout with defined capacity and specifications
Catchment of the area---Parking space, Spending power, delivery, Offices in the vicinity(applicable for retail	NA
Water supply and drainage	Effective drainage advice during initial civil work to avoid water logging. Effective layouting for drainage as per the layout in various areas. Effective water requirement forecasting to avoid outages.
Power load for the bakery unit	Effective load calculation based on equipment to avoid shortage or excess load available.
Providing list of licences and permissions required	Providing entire list of licences and permissions for the Bakery unit to avoid any statutory non-compliance situation from Licensing / permission
Layout	
Bakery Layout--bakery, confectionery, potwash, despatch	Efficient layouting of the bakery equipment for efficient and food safe workflow keeping in mind operational ease. Final evaluation be based on post- operational efficacy. Provide all drawings for the Bakery unit related to layout including electrical , plumbing, civil and HVAC (Heating, Ventilating, Air Conditioning).
Back of the House Planning--Receiving, Stores, Staff Lockers, Dining Room, Toilets & Security	Efficient layouting of the bakery equipment for efficient and food safe workflow keeping in mind operational ease. Final evaluation be based on
Equipment identification,specification and suggesting suppliers	Efficient layouting of the bakery equipment for efficient and food safe workflow keeping in mind operational ease. Final evaluation be based on post- operational efficacy. Ensuring specifications for best equipment strength and durability and economical costings. Ensure the production levels are as per the planning with a dry run to verify the same at 100% production levels maintaining the



BHAGWANI BAKERY MACHINES PVT. LTD.

An ISO 9001:2015 CERTIFIED COMPANY

Reg. Ofc. : 215, Trade Centre, Nr. Hotel Adina Palace, Valsad. Gujarat (INDIA) - 396001.

Contact No: 02632-244016,+919377967016,E-mail:projects@bhagwanibakerymachines.co.in

Providing list of utensils & tools	Efficient layouting of the bakery equipment for efficient and food safe workflow keeping in mind operational ease. final evaluation be based on
Calculation of power, Manpower cost , water requirements and other OPEX costs	Total Power / water requirement to be as per operational usage. Excess or short requisition of power should be avoided. OPEX (Operational Expenditure) and business plan to be verified and
PHA	
Menu	
Menu Development	Menu development in for Super market format keeping in mind the current infrastructure available at MORE. Frontend and backend
Standardizing the recipes	Recipes for all the intended products for supply for best product quality at economical cost. Comparison with current Hyderabad brand of same/similar SKU's (Stock Keeping Units). Production of decided SKUs' with the finalized
Defining all critical parameters for the product along with packaging dimensions	Including Packing material type and sizes
Ingredient List, specifications and suggesting suppliers	Suggesting all RM (Raw Material) suppliers with RM
Manpower	Assist in Manpower selection/identification and

Thanking You
For Bhagwani Bakery Machines Pvt. Ltd.
G.S.Purswani