

Baliwag lechon manok essay



**ASSIGN
BUSTER**

Andok's Lechon Manok is one of the longest and most popular joint poulet in our state. This company was started by the so called male parent of " Litson Manok. " Leonardo " Sandy" Javier Jr. twenty old ages ago. He said that he encountered legion letdowns and battles in prolonging their concern particularly when they have a batch of rivals like Baliwag but he did non give up. He made his concern his passion and was really determined to be successful. When he was still get downing. he did non hold the capital to get down a concern.

He was forced to borrow twelve poulets from his mother's friend.

Unfortunately. he merely sold two poulets. His battles in life inspired him to endeavor harder and to be a better enterpriser. He experimented with the different ingredients to capture what we know today as the hallmark Andok's gustatory sensation. Before. he started with 12 poulets until it boosted its day-to-day stock list to eighty poulets. His concern started germinating because he said that he loves what he is making and he believes so much in his concern.

Up to day of the month. Javier continues to turn Andok's with its bill of fare spread outing to include liempo. porc chop. sinigang. etc. Andok's besides opened its doors to franchising. Because of their efficient and systematic franchise support. an " AA" criterion for Good Fabrication Practices (GMP) has been obtained by their Metro Manila commissary and nominative " AAA" criterion GMP for Iloilo commissary.

For the consumer's better entree. Andok's were strategically located in topographic points where it is seeable and accessible from major

thoroughfares ; rider terminuss of public public-service corporation vehicles ; community centres or promenades ; near markets ; commercial/ concern territory ; and countries with high pes and vehicle traffic.

To keep the quality of the nutrient being served. all stocks and ingredients will be supplied from the Andok's production installation pre-portioned. marinated and ready-to-cook. Take-out franchise shops will be equipped with the standard rotisserie machine with goon and chromium steel steel chimney. stove. siopao soft-shell clam. cooking tabular array. Dokito frier. hair-raiser boxes. deep-freezes and other equipment.

Although a roasted poulet concern meets a figure of challengers in the market. Andok's has made its base to be one of the most successful trade name of litson manok in the state. Despite holding a batch of rivals. they try to introduce their merchandises. add different merchandises. and at the same clip spread out their company. They were able to get the better of the battles that they faced and be successful in their concern.