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D. Prosedur Kerja: Pengepakan Primer & Sekunder Produk	
D1.	Siapkan kertas erzat ukuran 19 X 30 cm sesuai dengan kebutuhan pengepakan
D2.	Ambil produk menggunakan tangan kanan. Posisi kardus berada di sebelah kiri.
D3.	Letakkan roti di atas kertas
D4.	Angkat kertasnya
D5.	Putar 90 ⁰ searah jarum jam, letakkan lagi di atas kertas
D6.	Ambil lembar kertas ke-2
D7.	Angkat, masukkan ke dalam dos
D8.	Beri tutup plastik
D9.	Ambil tutup dos dan tutuplah.

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