

TITLE: **Spaghetti Mapping**

DESIGNATION: **QS#: 12345**

EFFECTIVE DATE: **30 Sep 2008**

Role	Responsibility	Name/Job Title	Date	Signature
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Version History		
Ver	Effective Date	Reason
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2		

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1. INTRODUCTION

1.1 Objective

The objective of this procedure is to successfully acquire lunch

1.2 Scope

The procedure applies to the cafeteria

1.4 Responsibility

It is the responsibility of the participant to develop a better cafeteria layout

1.5 Definitions

2. PROCEDURES

2.1 Getting Lunch

- 1 Enter Cafeteria
- 2 Pick up Tray
- 3 Get silverware
- 4 Get napkin
- 5 Get salad
- 6 Get salad dressing
- 7 Get turkey sandwich
- 8 Get condiments for sandwich
- 9 Get soup
- 10 Get bottled water
- 11 Get french fries
- 12 Get dessert
- 13 Get coffee
- 14 Get coffee condiments
- 15 Pay cashier
- 16 Leave cafeteria

3. PROCESS FLOW

To be determined

4. REFERENCES

Cross reference to previous or related documents, academic journals etc.

5. APPENDICES

App	Name	User File Name	QS File
1	Cafeteria Layout	See attached	

6. Revision History Detail

Ver	Eff Date	History
1		Original Version

CAFETERIA LAYOUT

Exit

Cashier

Napkins

Soup

Grill

Sandwiches

Desserts

Salad Bar

Salad Dressing and Condiments

Silverware

Hot Beverage

Cold Beverage

Sugar Creamer

Trays