

***Designing Standard Operating Procedure (SOP) Production of Fried Onions in
UD. Terus Lancar Karangbong village Probolinggo***

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ABSTRACT

This study contains the Design of Standard Operating Procedures (SOP) for the production of fried onions. This research was motivated by the inconsistency of fried onion products, most of which came from the production department. This study uses a qualitative descriptive method that aims to find out the existence of independent variables without making comparisons or looking for the relationship of variables to each other. Sampling is carried out using the Purposive Sampling technique by taking data sources by making a certain consideration, namely the business owner. The data collection method uses observation, interview, and documentation techniques. This research aims to design a Standard Operating Procedure (SOP) for the fried onion production process at UD. Terus Lancar. The application of SOP can reduce errors and deviations that have occurred so far. So that the production process of fried onions in UD. Terus Lancar can be well controlled which has an impact on quality. The result of the research is the draft Standard Operating Procedure (SOP) for The Preparation of raw materials, peeling, washing, chopping, frying, draining, packaging.

Keyword: Design of Standard Operating Procedure (SOP), UD. Terus Lancar