

***Implement of Hazard Analysis Critical Control Point and Good Manufacturing
Practices to Armanda Sweet Bread Produk in Kabupaten Jember***

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ABSTRACT

Armanda Bakery is a home industry engaged in bakery, medium-sized businesses usually still have not implemented HACCP and GMP due to lack of understanding of their knowledge and also the absence of HACCP and GMP certificates. In addition, bakery products are foods that are easily damaged and easily moldy, so they need proper handling. Therefore, the application of HACCP and GMP in the bakery business needs to be improved in order to improve the quality and process good food, so as to identify, analyze and control the hazards that arise in the bread-making process. This study aims to identify and analyze the application of HACCP and GMP in the Develop Armanda Bakery, and also to implement business development that can be carried out after implementing HACCP (Hazard Analysis Critical Control Point) and GMP (Good Manufacturing Practices). The type of research used is a type of qualitative research with a descriptive approach. This study uses a check list method, questionnaires, interviews, for HACCP using 12 steps and 7 principles. From the results of applying HACCP to sweet bread products, there are four processes which are CCP, namely raw materials, baking, cooling and packaging processes. Present the whole process of making sweet bread, which is the CCP which is 26.1% and the CP is 73.9%. From the application of GMP (Good Manufacturing Practices) to the production of sweet bread at the Develop Armanda Bakery, the total application of GMP was 65.79% from business owners, 66.31% employee ratings and 63.82% researcher ratings. With a total average of 65.31% which is included in the category of quite fulfilling or moderate.

Keywords: HACCP (Hazard Analysis Critical Control Point) and GMP (Good Manufacturing Practices), Sweet bread