(Analysis Quality Control Of Tofu by Using Statistical Process Control (SPC)
Method at UMKM Tahu Noval, Jember Regency)
Advisor : Naning Retnowati, S.TP, M.P

Dicky Firmansyah
Agroindustry Management Study Program
Department of Agribusiness Management

ABSTRACT

Tofu is a traditional food made from soybean that is easy to find and consumed by many people. Commonly, it can process into side dishes and snacks. One of the tofu production houses in Jember Regency is UMKM Tahu Noval, located in Jl. Melati V 117, South Jember village, Jember Regency, has been established since 1988. UMKM Tahu Noval does production activities from buying raw materials to marketing the tofu. Therefore, it is the potential to have any risk that causes any problem may happen, that is disablement of product. Some variables can be the problem of tofu products, such as the perfection of tofu form, the texture of tofu, and the cleanliness of tofu. This research aims to analyze the quality of the tofu product produced so the company can maintain or even improve the quality of the tofu. This research used Statistical Process Control (SPC) method by using analysis equipment like a control map, process capability, Pareto chart, and cause and effect chart. Based on the analysis equipment of control map and process capability showed that the capability control from those three variables controlled well. Based on the Pareto chart analysis equipment, the cleanliness variable of tofu be a variable that has the highest number of disablement compared to other variables. The company needs to oversee all the employees' performances.

Keywords : Quality Control, Tofu, SPC