

**Penerapan Metode *Quality Function Deployment* (QFD) Terhadap Rancang Bangun Mesin Pengering Mocaf CUM UV (*The Application Quality Function Deployment (QFD) method to the design of mocaf cum UV dryers*)**

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***ABSTRACT***

*Mocaf flour is a cassava derivative product that is modified by cells using a fermentation technique that can substitute flour in various food products. The production process of mocaf flour encountered problems in the field, namely the lack of facilities in the drying process which makes mocaf flour production still low. This research was conducted by applying the Quality Function Deployment (QFD) method which was in the form of a questionnaire that was directly addressed to the mocaf flour business actor to determine the attribute design of the mocaf drying machine by the wishes of consumers. The results obtained from the questionnaire are then mapped into the House of Quality (HOQ) matrix which contains product specifications desired by consumers. The results of the QFD analysis show that consumers want a mocaf dryer with a large engine capacity and safe materials for food, a fast and even heating process so that the water content is low, the use of the machine is easy, UV lamps are effective in their use and save power consumption. The results obtained from the priority of customer requirements are the materials used are safe. This attribute has Raw Weight Customer Requirements value of 7,7 and ranks the highest priority. The priority of technical requirements is the heat circulation method, with the value of the Relative Weight Technical Requirements of 7648,2 and ranks as the highest priority.*

**Key Word:** *Dryer, House of quality, Mocaf, Quality Function Deployment, UV lamp*