ANALISIS PENGENDALIAN PERSEDIAAN BAHAN BAKU ROTI
(*TEPUNG TERIGU)* DI BILA *BAKERY*
KABUPATEN PONOROGO

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ABSTRAK

This study aims to identify the process of controlling the inventory of bread raw materials (wheat flour) and analyze the quantity of raw material purchases, Safety Stock, ROP, Maximum Inventory, and Total Inventory Cost at Billa Bakery Shops. The analytical tool used is Economic Order Quantity, including Safety Stock to determine the amount of safety stock, Re-order Point to determine the time of reordering raw materials, Max Inventory to determine the maximum amount of flour raw materials that can be stored in the warehouse, and Total Inventory Cost. determine the total costs incurred by the Bakery for inventory control. This type of research is descriptive research with quantitative methods. The results of the analysis of raw material inventory control using the EOQ method in the optimal number of orders, namely as many as 1121 kg (45 sacks). Total safety stock is 81.70 kg. The maximum stock available at Bila Bakery is 1202.70 kg. The reorder point is at the inventory point of 133.70 kg, and the total cost of inventory carried out by Billa Bakery using the EOQ method is Rp. 1,053,563.

Kata Kunci : Pengendalian Persediaan, EOQ (*Economic Order Quantity*), SS (*Safety Stock),*TIC *(Total inventory Cost),*ROP *(Reorder Point), Max Inventory.*