

Pengendalian Kualitas Produksi Roti Boy dengan Metode FMEA di Tefa

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ABSTRACT

This study aims to improve the quality of “boy” sweet bread production at Tefa Bakery Politeknik Negeri Jember. The research method used is research preparation, problem identification, data collection by observation and interviews, followed by data processing using the seven tools method consisting of several stages, namely check sheets, histograms, scatter diagrams, Pareto diagrams, control charts, fishbone diagrams, and provide suggestions for improvement through the FMEA method. The results showed that there were three types of damage, namely deflated defects, toping defects, and cut defects. Disability is caused by 3 factors, namely human factors, methods, and machines. Based on the FMEA method, it is known that the failure mode with the highest RPN value is deflated defect with over-fermentation failure mode. Recommendations for improvement to reduce defects are the addition of components on the proofer machine in the form of a timer as an effort to control quality.

Keywords: *Bread, Defects, FMEA, Quality, Seven tools*