

***Designing Standard Operating Procedure (SOP) Tofu Production Process in
UD. Tahu Makmur Mayang Jember***

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ABSTRACT

This research contains about the design of SOP (Standard Operating Procedure) for tofu production. This research is motivated by the inconsistent results of tofu products because most of them come from the production. This study uses a qualitative descriptive method with an approach that aims to determine the existence of independent variables without making comparisons or looking for relationships between variables. Sampling was carried out using the Grounded Theory technique which aims to make researchers directly dive into the field so that they know the constraints or causes of tofu product inconsistency. Methods of data collection using observation techniques, interviews, and documentation. This research aims to design an SOP (Standard Operating Procedure) for the tofu production process in UD. Tahu Makmur. SOP implementation can reduce errors and deviations that have occurred so far. So that the tofu production process in UD. Tahu Makmur can be well controlled which has an impact on consistent product quality. The results of the study are the draft SOP (Standard Operating Procedure) for the preparation of raw materials and production processes, sorting soybean, soaking soybean seeds, milling soybean seeds, cooking soybean porridge, filtering soybean pulp, depositing and adding vinegar, printing and pressing tofu, cutting tofu, and packaging. know.

Keywords: Design of SOP (Standard Operating Procedure), UD. Tahu Makmur