

***Analysis of Dry Cake Quality Control with Methods Statistical Process Control (SPC) at UD Aulia Royana In Banyuwangi Regency***

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***ABSTRACT***

*UD Aulia Royana is an industrial business that has been established since 2000, processing a variety of pastry products, one of which is dry cake. Dry cake is a cake with sweet and savory characteristics and is served on celebrations and holidays. The purpose of this study was to determine the application of quality control for dry cake and the causes of problems related to the color and integrity of dry cake at UD Aulia Royana. The method used is Statistical Process Control (SPC) method using analysis tools consisting of p control charts, pareto charts, cause and effect diagrams, and process capability (Cp). The results of the research that has been done, obtained the results of quality control at UD Aulia Royana. The results related to the p control chart on the dry cake color attribute still have one point that is outside the control limit line so that it is not statiscally controlled, while for the dry cake integrity attribute there is no point that is outside the control limit line so that the quality control process is statistically controlled. Factors causing defects in dry cake products occur by several factors, namely human factors, methods, materials, and equipment. The results of the Pareto charts show that the dry cake color attribute has the highest number of defects compared to the dry cake integrity attribute and the results of the process capability of the two attributes show that the processing capability has been declared good.*

***Keywords : Dry Cake, Quality Control, Statistical Process Control***