

***Design of Standard Operating Procedure (SOP) for Tofu Production and  
Frying Process at Tofu Factory UD. Al Jaliil, Arjasa District  
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**ABSTRACT**

*This study aims to design, analyze and evaluate the Standard Operating Procedure (SOP) for tofu production and frying processes. This research is a qualitative and quantitative research. Qualitative research aims to describe and analyze phenomena, events, social activities, attitudes, beliefs, perceptions, and interpret conditions starting from pre-production, production processes, and post-production in the UD Al Jaliil tofu factory. Quantitative research aims to research something, use scientific procedures and produce research findings and test hypotheses that have been set. This study uses the Miles and Huberman method. The object of this research is tofu in Jember Regency. Tahu Al Jaliil is a company that produces tofu, so a guarantee of product quality is needed, therefore SOP is needed in carrying out the production process. The analysis used is the Chi Square test on tofu product defects. This study resulted in suggestions for improvements to the flowchart. the application of standard operating procedures that have been applied to UD Al Jaliil Tofu resulted in a decrease in the level of defects in tofu products. The existence of SOP can be a guide in carrying out operational activities so that the production process can run well.*

**Keywords:** *Tofu Agroindustry, Standard Operating Procedure*