

**DESIGNING STANDARD OPERATING PROCEDURES (SOP) FOR  
KASANDRA CRACKERS PRODUCTION AT UD. RAJIN JAYA IN  
AMBULU DISTRICT JEMBER REGENCY  
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**ABSTRACT**

*UD. Rajin Jaya is one of the agro-industrial businesses that produces Kasandra crackers located in Ambulu District, Jember Regency. It is classified as a home-based business and requires improvement in work procedures. The aim of this research is to design Standard Operating Procedures (SOP) for Kasandra cracker production and evaluate the implementation of SOP design in Kasandra cracker production at UD. Rajin Jaya. The research method employed advanced observation to obtain comprehensive information about the production process and grounded research to identify theories relevant to the social situation. The research findings indicate that the process of making Kasandra crackers begins with raw material preparation, mixing the raw materials, stirring the mixture, checking the texture and taste of the dough, steaming the dough, molding, drying, packaging and weighing raw crackers, frying, and draining the cooked crackers. The research process formulated the creation of Standard Operating Procedures (SOP) starting from SOP for raw material preparation, SOP for mixing the raw materials, SOP for stirring the mixture, SOP for checking the texture and taste of the dough, SOP for steaming the dough, SOP for molding, SOP for drying, SOP for packaging and weighing raw crackers, SOP for frying, and SOP for draining the cooked crackers. The evaluation of the improvement in the implementation of Standard Operating Procedures (SOP) at UD. Rajin Jaya includes the use of personal protective equipment, maintenance of equipment and materials cleanliness, ensuring uniform mixing during the stirring process, and ensuring proper sealing of packaging. The implementation of Standard Operating Procedures (SOP) at UD. Rajin Jaya has a positive impact on the workers, as it helps them avoid respiratory issues, maintain cleanliness, and ensure the hygiene of the products.*

*Keywords: Kasandra cracker production process, SOP design, Standard ng Procedure (SOP)*