

**DESIGNING STANDARD OPERATING PROCEDURE (SOP) FOR THE
BAKERY SME IN JESSICA BAKERY, GAMBIRAN SUB-DISTRICT,
BANYUWANGI REGENCY**

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ABSTRACT

Bread products are food items that are produced and enjoyed by people both domestically and internationally. The purpose of this research is to identify the stages of production activities in Jessica Bakery SME before the implementation of Standard Operating Procedures (SOP), design SOP for the production process, and evaluate performance after the implementation of SOP. The research method applied includes advanced observation to obtain comprehensive information about production and grounded research to find theories that correspond to the social situation. The research findings indicate that the process of making chocolate bread starts with preparation and weighing of main ingredients, mixing of the main ingredients, dough cutting and rounding, dough shaping, dough proofing, baking, cooling, and packaging. The research process formulates the creation of Standard Operating Procedures (SOP) including SOP for preparation and weighing of raw materials, SOP for mixing of raw materials, SOP for dough cutting and rounding, SOP for dough shaping, SOP for dough proofing, SOP for baking, SOP for cooling, and SOP for packaging. The evaluation of the implementation of Standard Operating Procedures (SOP) at Jessica Bakery focuses on the use of personal protective equipment, maintaining cleanliness of tools and ingredients, ensuring the preparation and weighing of main ingredients according to the formulation, paying attention to the mixer speed during the mixing process, ensuring proper dough proofing time, and conducting proper packaging. The implementation of SOP at Jessica Bakery has provided positive impressions for the workers, including avoiding respiratory issues caused by continuous inhalation of flour particles, maintaining cleanliness, and ensuring product hygiene.

Keywords: sweet bread production process, design, SOP.