

***IMPLEMENTING ANALYSIS OF STANDARD OPERATIONAL
PROCEDURE (SOP) FOR BANANA (*Musa paradisiaca*) CHIPS AT
WONOASRI SNACK JOINT BUSINESS GROUP, TEMPUREJO DISTRICT,
JEMBER REGENCY***

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ABSTRACT

Standard operational procedure (SOP) is a written guidance that contains with operational work procedures in a company. This study aims to design and analyze how the application of SOP on Cripika's Banana Chips at Wonoasri Snack Joint Business Group by quantitative descriptive research methods. Collecting data by observation, interviews and defect product collection during before and after SOP's implementation. The results of this study are (1) The production process of sweet flavor by Cripika's banana chips are started with preparation stage of raw materials, banana's soarting, banana's peeling, slice banana's with slicer, fried banana's slice, add sweet flavor to the chips and dip into the frying pan as well, add the label and packaging (2) SOP document are included by SOP of preparation raw material, SOP for Chips Processing, SOP for Flavor Processing, and SOP for Sorting and Packaging, (3) the results of evaluating the implementation of SOP by analyzing data using Paired Sample t-Test which shows the difference between the data on product defects before and after the implementation of SOP, by 46% decreasing defective products.

Keywords : Banana's Chips, Standard Operational Procedure, Paired Sample t-Test