

Analisis Pengendalian Kualitas Keripik Singkong Menggunakan Metode Six sigma Di Ikm Gazal Makmur Kecamatan Kotaanyar Probolinggo

(Analysis Of Quality Control Of Cassava Chips Using The Six sigma Methodat Ikm Gazal Prosperouskotaanyar Sub-District, Probolinggo)

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ABSTRACT

IKM Gazal Makmur is one of the cassava chip producers in the Kotaanya sub-district of Probolinggo. Quality control plays a vital role in the cassava chip production process at IKM Gazal Makmur. Based on the preliminary survey, three types of defects were found due to process deviations made. The three types of defects are defects in the remaining pieces (67.2%), crushed chips (19.0%), and burnt chips (13.8%). Final Yield calculations got results in the frying process at 82.7%, in the packaging process at 76.2%, and in the kneading process with a value of 15.7%. These problems need to be identified causes and improvement recommendation solutions to minimize defective products during production. Six sigma is a structured method used for quality improvement. The results of the study revealed that the damage's source was a dull blade and a careless handling error when inserting the goods.

Keyword :Chips, Quality Control, Six sigma