

SOP Planning (Standard Operating Procedure) Restu Jaya District Jember

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ABSTRACT

At this time, UD. Restu Jaya does not yet have a Standard Operating Procedure that meets the criteria. So that in producing tempe crackers only based on the instructions and habits (procedures for making tempe crackers) used on a daily basis, SOP is required so that the company becomes more directed, the production process becomes efficient and the performance of the staff can be maximized. For example, SOPs that do not meet the criteria, namely not using standard work equipment and unclear mixing of the raw materials so that the production of tempe crackers is not optimal and resulting lack of product quality. Therefore, if UD. Restu Jaya will not achieve a competitive advantage. Based on this problem, a standard operating procedure is needed at the UD. Restu Jaya serves to maintain the consistency of the production process in order to reduce the possibility of problems, minimize errors in execution at all stages of the process and can make the process of production of tempe debris more efficient.

Keywords : Crackers Production Process, SOP Design