

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP) FOR TEMPE
PRODUCTION PROCESS AT PT MUBAROK DUA KENCANA ANTIROGO
DISTRICT SUMBERSARI DISTRICT JEMBER***

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ABSTRACT

This research aims to design a Standard Operating Procedure (SOP) for the Tempe Production Process so that it can be implemented and become a guideline at PT Mubarok Dua Kencana. This type of research is qualitative research, namely the process of exploring, understanding behavior, describing problems by recording and interpreting the conditions of business production process. PT Mubarok Dua Kencana. The sampling method used in this research is Grounded Theory as a sampling guide to dig up information and find out obstacles and problems when directly involved in the field. The data collection method used uses observation, interview and documentation techniques. This research aims to design an SOP (Standard Operating Procedure) for the tempe production process at PT Mubarok Dua Kencana. Implementing SOPs can minimize errors and non-conformities that occur during the tempe production process so that they can be controlled and become written and systematic work guidelines that have a good impact on product quality and consistency. The results of this research are SOP for preparing raw materials, SOP for first soaking, SOP for boiling raw soybeans, SOP for soaking, SOP for milling, SOP for cleaning, SOP for steaming, SOP for draining, SOP for sowing yeast, SOP for packaging, SOP for curing/fermentation.

Keywords: Design of Standard Operating Procedure (SOP) for Tempe Production Process PT. Mubarok Dua Kencana