

***DESIGNING A STANDARD OPERATING PROCEDURE (SOP) FOR THE  
TEAR AND SHARE BREAD PRODUCTION PROCESS AT UMKM RAHMA  
BAKERY, JEMBER REGENCY***

***Naning Retnowati, S.TP., MP as Supervisor***

***Yanistia Fara Anggista***

***Study Program Agroindustry Management  
Majoring of Agribusiness Management***

***ABSTRACT***

*Bread is a food made with the main ingredients of wheat flour and water fermented with yeast, but there are also those that do not use yeast. This research aims to identify the activity stages of the tear and share bread production process at UMKM Rahma Bakery before implementing the Standard operating Procedure (SOP), designing the Standard operating Procedure (SOP) in the production flow and evaluating the implementation and performance of the tear and share bread production process after implementing the Standard operating Procedure (SOP). This research uses a qualitative descriptive method with a sampling technique using a purposive sampling method. Data collection was carried out using observation, interviews, questionnaires and documentation techniques. The results of this research are the design of a Standard operating Procedure (SOP) for preparing and weighing raw materials, mixing raw materials, cutting dough and rounding, filling the dough, placing the dough on the pan (panning), developing (proofing), oven, cooling and packaging. Based on the results of the evaluation of the Standard operating Procedure (SOP) in the tear and share bread production process, it ensures that each stage of the tear and share bread production process can guarantee safety in accordance with applicable standard procedures.*

*Keywords: Design, Standard Operating Procedure (SOP), Production Process, Tear and Share Bread.*