

Analysis of the Application of the SPC (Statistical Process Control) Method to Reduce the Occurrence of Sweet Bread Product Defects at Mantab Bakery in Jember Regency

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ABSTRACT

Mantab Bakery is a company that operates in the FnB (Food and Beverages) or food serving sector. This research aims to implement quality control on sweet bread at Mantab Bakery and provide a solution to minimize defects using the SPC (Statistical Process Control) method using p control chart analysis tools, process capabilities, Pareto diagrams, and cause and effect diagrams. This research includes a quantitative approach using observation and interview methods. From the results of the p control chart with the shape, color, and texture variables, it is still not considered uncontrolled because it is still outside the statistical control limits. The results of the process capability calculation for the shape variable are $C_p = 74.25\%$, the color variable is $C_p = 77.74\%$, and the texture variable is $C_p = 87.25\%$. The result of the Pareto diagram that has the highest value is the shape variable. From these problems, the causal factors that influence the integrity of non-uniform forms are obtained from raw materials, people, methods, and machines. The solution provided is to provide an evaluation of each production and increase employee focus during the production process.

Keywords: *Sweet Bread, Quality Control, Statistical Process Control*