

**DESIGN OF STANDARD OPERATING PROCEDURE (SOP) FOR SAMBAL  
PECEL PRODUCTION AT PT EL MAROM BERKAH JAYA SUMBERSARI  
SUB-DISTRICT, JEMBER REGENCY**

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**ABSTRACT**

*The current tight business competition encourages companies to continue to develop systems for managing and maintaining better product quality in order to be able to compete and improve company performance. The aim of this research was to identify production stages and design a Standard Operating Procedure (SOP) as a guide to pecel chili sauce production activities at PT El Marom Berkah Jaya. This research used a qualitative method with a sampling technique using purposive sampling technique. Human instruments were used in this research as a tool to explore information and data taken using observation, interviews and documentation methods. The results of this research are in the form of a Standard Operating Procedure (SOP) design for preparing raw materials, SOP for sorting raw materials, SOP for weighing raw materials, SOP for oven 1, SOP for washing raw materials, SOP for oven 2, SOP for peeling peanut shells, SOP for chopping brown sugar, SOP for trimming and mixing ingredients, SOP for packaging pecel chili sauce, as well as SOP for washing and returning tools and machines*

**Key words** : *Design, Standard Operating Procedure (SOP), Pecel Chili Sauce*