

Application of Statistical Quality Control Method to Assess Defects of Chicken Sausage Products in the Cutting Process
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ABSTRACT

Method Statistical Quality Control is a statistical tool used to manage and control a process so that it meets standards. By product from PT. Phalosari Unggul Jaya namely frozen food one of which is chicken sausage. The company always tries to produce good quality products, but in reality, several defective products are still found in the production process, especially in the sausage cutting process. This research aims to analyze defects in chicken sausage products in the sausage cutting process during November-January 2024. The research method used is quantitative descriptive methods with observation, documentation and literature data collection techniques. Improvement efforts made in this research are applying methods Statistical Quality Control (SQC) in the sausage cutting process. The results of the research show that the number of defects in product A (machine speed 130 Rpm) is 37.3%, defects in product B (machine speed 140 Rpm) are 31.2%, and defects in product C (machine speed 150 Rpm) are 31.4 %. Based on the results of the NP control chart, the sausage cutting process still experiences deviations, this shows that there are data points that are outside the control limits. Results of diagram analysis fishbone the factors that cause the problem are obtained, namely humans, machines and methods. The proposed improvements to overcome the causes of the problem include training employees, carrying out routine machine repairs, and creating written SOP.

Keywords : Product Defects, Chicken Sausage, Statistical Quality Control