

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP) PRODUCTION
PROCESS OF SOYBEAN CRACKERS IN UD BINTANG MULIA
KECAMATAN WULUHAN KABUPATEN JEMBER***

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ABSTRACT

Defects in soybean cracker products occur due to deviations that occur during the production process. This study aims to design and implement a Standard Operating Procedure (SOP) in the production process of soy crackers and evaluate the application using qualitative and quantitative research methods. The results of this study are (1) The production process of soy crackers at UD Bintang Mulia is employee preparation, raw material preparation and dough mixing, dough molding and steaming, dough cutting and cooling, slicing and drying crackers, weighing and packaging. (2) The SOP documents designed are SOP for employee preparation, SOP for raw material preparation and dough mixing, SOP for molding and steaming dough, SOP for cutting and cooling dough, SOP for slicing and drying crackers, SOP for weighing and packaging. (3) Evaluation of the application of the Standard Operating Procedure (SOP) using the Chi Square Test, there is a change between product defects before the application of the SOP and after the application of the SOP, namely product defects from 5.23 to 2.45.

Keywords: *Soybean Crackers, Standard Operating Procedure, Chi Square Test*