

***Design of SOP (Standard Operating Procedure) for Chocolate Bread  
Production Process at Icha Bakery in Montong District, Tuban Regency***  
Deltaningtyas Tri Cahyaningrum, S.T., M.T as a supervisor

**Purwanto**

*Agroindustry Management Study Program  
Department of Agribusiness Management*

***ABSTRACT***

*Icha Bakery is a business engaged in the processing of flour into various types of bread products, including chocolate bread. It is located in Montong District, Tuban Regency. This research aims to analyze the chocolate bread production process at Icha Bakery and to create a Standard Operating Procedure (SOP) for Icha Bakery in Montong District, Tuban Regency. This study uses a qualitative approach with data collection methods including observation and interviews. The chocolate bread production process at Icha Bakery includes the following stages: preparation and weighing of raw materials, mixing of raw materials, dough cutting and rounding, dough shaping, placing on trays, proofing, baking, cooling, and packaging. The SOPs that have been developed and approved by the owner include SOPs for Mixing Raw Materials, Dough Cutting and Rounding, Dough Shaping, Tray Placement, Dough Proofing, Baking, Cooling, and Packaging. The implementation of these SOPs does not affect the essential aspects of production but rather improves on existing deficiencies. The evaluation results show that no issues were encountered by employees during production activities while using personal protective equipment. The application of SOPs positively impacts the chocolate bread production process, making Icha Bakery's products more hygienic and of higher quality, and reducing defects. Additionally, employees at Icha Bakery experience greater comfort as the SOPs minimize work-related illnesses such as respiratory problems from inhaling airborne flour particles when masks are not used, and also enhance cleanliness and comfort for the workers.*

*Keywords: Chocolate Bread, Production, SOP*