

***Designing a Standard Operating Procedure in the Production Process of
Cutella Presto Cassava Chips at UD. Bima, Kaliwates District, Jember Regency***
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ABSTRACT

Cassava chips are one of the cassava derivative products which are usually processed through the frying process and then given with various flavors. This research aims to identify the stages of the production process applied by UD. Bima before the Standard Operating Procedure, design a Standard Operating Procedure (SOP) for the cassava chips production process at UD Bima, implement and evaluate the implementation of the Standard Operating Procedure (SOP) for the cassava chips production process at UD Bima. This study uses a quantitative and qualitative descriptive method with a Miles and Huberman analysis model then Chi-Square analysis. The data collection method is carried out by observation, interviews, and documentation. The results of this research are the design of Standard Operating Procedures (SOP) starting from SOP for employee preparation; SOP for the preparation of the production process which includes the process: preparation of materials and tools, peeling of cassava skin, washing stage 1, cutting cassava, washing stage 2, and soaking and draining; SOP for cassava chip processing; SOP for adding flavors; as well as packaging and weighing SOP. The results of the evaluation of the implementation of the Standard Operating Procedure (SOP) for the cassava chips production process at UD. Bima is to encourage employees of the washing section and the frying section to wear boots and make sure to always monitor the temperature of the cooking oil.

Keywords: *Designing, Standard Operating Procedure, Production Process, Cassava Chips*