

**DESIGNING STANDARD OPERATING PROCEDURES (SOP)
FOR THE PRODUCTION OF CRACKERS AT UD. SINAR MENTARI
IN KERTOSARI VILLAGE, PAKUSARI SUB-DISTRICT,
JEMBER REGENCY**

Supervisor Lecturer : Dr. Ir. R. Abdoel Djamali M.Si

***Abdul Haris
Study Program Agroindustry Management
Majoring of Agribusiness Management***

ABSTRACT

This study was conducted with the aim of developing Standard Operating Procedures (SOP) for the cracker production process at UD. Sinar Mentari, located in Kertosari Village, Pakusari District, Jember Regency. The background of this research is the absence of written SOPs, which has led to inconsistencies in product quality, non-uniform sizes, and a lack of production efficiency. The research employed a qualitative descriptive approach through direct observation, interviews, and documentation methods. The SOP design process includes stages such as raw material preparation, mixing, stirring, molding, stove ignition, steaming, drying, and packaging, all presented in narrative form and flowcharts to facilitate employee understanding. The findings indicate that the implementation of SOPs can improve product quality consistency, work efficiency, and employee discipline in using personal protective equipment (PPE). Evaluation of SOP implementation shows improvements in the production workflow and increased awareness of the importance of occupational safety standards, although consistent discipline still needs to be reinforced. With the establishment of this SOP, UD. Sinar Mentari is expected to enhance its product competitiveness in the market.

Keywords: *Cracker Production Process, SOP Design, Standard Operating Procedure*