

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP) FOR  
KERUPUK BAWANG BAROKAH PRODUCTION  
IN KALISAT DISTRICT JEMBER REGENCY***

*Dr. Ir. R. Abdoel Djamali, M.Si as Chief Counselor*

**Firliani Ghoziatil Masithoh**

*Agro-Industrial Management Study Program*

*Majoring of Agribusiness Management*

***ABSTRACT***

*One of the micro businesses in the agro-industrial sector that is currently continuing to develop in Kalisat District, Jember Regency, is the Kerupuk Barokah business and still does not have a written Standard Operating Procedure (SOP). The aim of this research is to identify the production process and design a SOP as a guide for onion cracker production activities at UD. Kerupuk Barokah. This research uses qualitative research methods. The data collection technique uses a purposive sampling technique, namely a sampling technique from someone who is considered to best understand the operational activities of the production process using observation, interviews and documentation methods. The results of the research carried out formulation starting from SOP for raw materials, SOP for mixing raw materials, SOP for steaming, SOP for printing and drying, as well as SOP for frying and packaging. Evaluation of the implementation of the SOP design in the onion cracker production process consists of several aspects, namely the use of personal protective equipment during the production process, equipment maintenance, ensuring that the raw materials are evenly mixed when mixing, and quality control.*

***Key Words*** : *Design, SOP, Onion Crackers Barokah.*