

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP) FOR
PRODUCTION PROCESS OF BERAS KENCUR DEWI FORTUNA'S
HERBAL TONIC IN KALIWATES DISTRICT JEMBER REGENCY***

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ABSTRACT

Home Industry Dewi Fortuna is a home industry engaged in herbal drinks or traditional herbal tonic which was established in 2018, located in Tegal Besar Regency, Kaliwates District, Jember Regency. The purpose of this study was to identify the stages of production and design a Standard Operating Procedure (SOP) as a guide for the production of beras kencur herbal tonic at Home Industry Dewi Fortuna. This study uses a qualitative method with a sampling technique using an expert system used by business practitioners or business actors at Home Industry Dewi Fortuna, namely Mrs. Dewi Purwanti. The results of this study indicate that the process of making beras kencur herbal tonic starts from preparing raw materials, soaking & refining rice, refining aromatic ginger, making herbal tonic concoctions, and packaging herbal tonic. Then the SOP design was obtained including the SOP design for preparing raw materials, SOP for soaking & refining rice, SOP for refining aromatic ginger, SOP for making herbal tonic concoctions, and SOP for packaging herbal tonic. Evaluation of the implementation of SOP at Dewi Fortuna Home Industry is using PPE, the quality of raw materials used, and the herbal tonic packaging process.

Key words: Design, Standard Operating Procedure, Beras Kencur Herbal Tonic