DESIGN OF STANDARD OPERATING PROCEDURE (SOP) FOR THE PRODUCTION PROCESS OF KUPING GAJAH HOME INDUSTRY SHINCAN SNACK, GAMBIRAN DISTRICT, BANYUWANGI REGENCY

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ABSTRACT

Kuping gajah is a type of traditional Indonesian snack with the main raw material being wheat flour. This study aims to identify the stages of the production process of Home Industry Shincan Snack kuping gajah before applying the Standard Operating Procedure (SOP) to the production flow and evaluate the implementation and performance of the kuping gajah production process after the Standard Operating Procedure (SOP) is applied. This study uses the purposive sampling method. Data collection was carried out using observation techniques, interviews, questionnaires and documentation. The results of this study are the design of Standard Operating Procedure (SOP) for raw material preparation, raw material weighing, raw material mixing, dough grinding and cutting, dredging and cooling, and finally packaging. Based on the results of the evaluation of the Standard Operating Procedure (SOP) in the elephant ear production process, which is to ensure that each stage of the elephant ear production process is in accordance with the standard procedures that have been implemented.

Keywords: Design SOP, Standard Operating Procedure (SOP), Kuping gajah Production Process