

***ANALYSIS OF STANDARD OPERATING PROCEDURE (SOP) DESIGN AT  
UMKM TEMPE CHIPS “LESTARI” IN LUMAJANG DISTRICT***

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***ABSTRACT***

*UMKM Tempe Chips “Lestari” is a home-based business located in Lumajang Regency, engaged in the production and sale of tempe chips. The problem faced is that there is no Standard Operating Procedure (SOP) in the production process, which causes inconsistencies in product quality, high levels of production defects, and lack of work discipline. This study aims to design SOPs that are in accordance with field conditions to improve product quality, production process efficiency, and work safety. The method used is descriptive qualitative with observation, interview, and documentation approaches. The results showed that the design of SOPs starting from the stages of raw material preparation, processing, to sorting and packaging can have a positive impact, such as a decrease in defective products, improved hygiene, and a more systematic and efficient workflow. Evaluation of the SOP implementation also showed an increase in employee understanding and work discipline.*

***Keywords:*** *UMKM, Tempeh Chips, Standard Operating Procedure (SOP)*