

**Design of Standard Operating Procedure (SOP) for the Raw Abir Crackers
Production at UD. Sumber Jaya, Mayang District, Jember**

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

Marcella Valentina A.

Study Program of Agroindustrial Management
Department of Agribusiness Management

ABSTRACT

UD. Sumber Jaya is a small-scale manufacturing enterprise specializing in the production of raw abir crackers since 2008, located in Mayang District, Jember Regency. However, its production activities have been carried out using conventional methods without standardized written procedures, resulting in potential inconsistencies in product quality, high defect rates, and suboptimal operational efficiency. This study was conducted to design and implement Standard Operating Procedures (SOPs) for the production process of raw abir crackers, with the objective of enhancing operational efficiency, maintaining consistent product quality, and improving workforce discipline. The research methodology employed both descriptive qualitative and quantitative approaches, including observation, interviews, documentation, and SOP effectiveness analysis using the Chi-Square test. The findings demonstrate that the implementation of SOPs across nine key production stages — from raw material preparation to finished goods storage — has effectively reduced defect rates and improved production process standardization. Accordingly, the establishment of structured SOPs serves as a strategic solution for UD. Sumber Jaya to optimize manufacturing performance and ensure consistent product quality in a sustainable manner.

Keywords: *SOP, raw abir crackers, production process, efficiency, UD. Sumber Jaya*