

Designing a Standard Operating Procedure (SOP) in the Production Process of Shredded Bread at UD Clarista Bakery Jember Regency

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ABSTRACT

Bread is a product that is made through the baking process and is one of the products that is often consumed by people in various parts of the world. The objectives of this study are (1) identify the procedure for making shredded bread at UD Clarista Bakery before the Standard Operating Procedure, (2) designing the Standard Operating Procedure for the production process of shredded bread at UD Clarista Bakery, and (3) evaluate the performance after the implementation of the Standard Operating Procedure for the production of shredded bread at UD Clarista Bakery. The background of this research is that there is no written SOP which causes the final product of torn bread to be less than optimal and of poor quality. The method in this study is qualitative descriptive through observation, interviews, and documentation. The preparation of SOP is carried out through several stages, starting from the preparation of raw materials, the mixing process, weighing the dough, forming and filling the dough, arranging the dough in a baking dish, developing the dough, baking, cooling and packaging. The implementation of SOP has been proven to improve work efficiency and product quality consistency. The evaluation of the implementation of SOP shows that the use of PPE must be consistent to maintain work safety and product consistency, the preparation and checking of raw materials is recorded with a checklist form, and there is a need for technical indicators in the extraction of raw materials.

Keywords: *Designing, Standard Operating Procedure, Production Process, Shredded Bread*