

# **THE DESIGN OF SOP (STANDARD OPERATING PROCEDURE) ON THE BUSINESS PRODUCT OF THE FRIED ONIONS IN UMKM SUPER QUALITY JEMBER**

**Rahmat Fatkhi Ramadhani**

Study Program Management Agro-Industry  
Agribusiness Management

## **ABSTRACT**

This research aims to design and analyze the SOP (Standard Operating Procedure) in the production process of the fried onions. This research is descriptive qualitative research that aims to describe, record, analyze, interpret a condition of production activities fried onions. The method used in this research is by the method of Miles and Huberman. The method of miles and Huberman states in the process of retrieval of qualitative data was conducted in an interactive and take place continuously at the start of the beginning of the study until the end of the study until thoroughly so that the data is sufficient according to what is desired by the researcher. The research instrument used is the questionnaire is open, furthermore, the results from this questionnaire are recorded in a logbook or record book. The object of this research, namely SMES Super Quality, which is located in Jalan Teratai XVI no. 6, Kelurahan Gebang, Kecamatan Patrang, Jember Regency. This company including micro, small and medium enterprises engaged in the field of agro-industry production of fried onions. The quality of the fried onions itself is one of the most important parts of the success rate of the products so produced, it is, therefore, necessary SOP in the running of the production process. This research resulted in the proposal of improvements in the form of a narrative format and the format of the flowchart which serves to improve the internal control of the company. The production process consists of 7 stages, namely SOP Preparation of Raw Materials, SOP Stripping, SOP Slicing, SOP-Making mix, SOUP Pan, SOP Draining the oil, and SOP Packaging. The existence of SOUP can be a guideline for employees in the conduct of operational activities so that the production process can be run properly, effectively, and consistently.

**Kata Kunci :** Fried Onions, SOP (*Standard Operating Procedure*)