

Analisis Pengendalian Kualitas Produk Geti Menggunakan Metode *Statistical Process Control (SPC)* Pada Home Industri L-Sari Kabupaten Blitar
(*Geti Product Quality Control Analysis Using Statistical Process Control (SPC) Methods in the L-Sari Home Industry Blitar Regency*)

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ABSTRACT

Geti or enting-enting geti is a food made from peanuts or sesame which is glued together with boiled brown sugar that is sticky and then dried. Geti's flavor is a sweet taste that comes from brown sugar and a savory taste that comes from peanuts and sesame seeds. Every time you do production, there will definitely be a product that is defective or not in accordance with the standard. Some damage to geti products such as broken products, or untidy color and packaging. The processing of geti needs quality control so that efforts to improve the quality of geti. This study aims to determine whether the production process carried out by the company is able to produce geti that is in accordance with the standards of the company concerned. The results of this study indicate that based on the Pareto diagram by making 20 observations, the shape defect has the highest frequency. Based on Ishikawa diagram, it shows that deformity is caused by the error of workers who are not careful and other factors that cause deformity are the blade tip that is less sharp and other factors, namely that geti is not immediately printed so that the geti hardens before cutting. The results of the study based on the np control chart in Geti, there are 2 points that are outside the control limit. And the result of the calculation of process capability is 94,3%, which means that the result is the company's ability to produce quality products and the rest still needs to be improved.

Keywords: Quality Control, Geti, SPC.