

**MANAGEMENT OF QUALITY CONTROL FREEZING SHRIMP PROCESS  
FOR PRODUCT RAW PDTO IQF (*Individual Quick frozen*) IN PT. ONE  
THREE SIX EIGHT (1368) BANYUWANGI – EAST JAVA**

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**ABSTRACT**

*In Industrial job Apprentice (MKI) location establishment this apprentices industry's job is done witting (purposive) namely at PT. One Three Six Eight (1368) one that is at banyuwangi's Regency East Java Province that executed on the fifteenth 04 Marches until with May 23 2013. Where is method which is utilized is by use of observation and interview with some bodies that reputed competent deep production management area, notably on handle area usufructs processing and storage process at PT. One Three Six Eight (1368), Banyuwangi – East Java. The freezing process is one of the efforts made to maintain the quality of shrimp. This process is done to slow the decay and growth of microorganisms. Jobs Apprentice result Industrial for example: (a ) Handle process usufructs processing to have there are many trick to handle shrimp to be able to at o and is sold to abroad market. Begun from coagulation production comes up packing shall accomplish standart buyer's requisition. And always been monitored by Quality Control's officer to production and supervisor material to keep company contract employee performance. Done hemetically little under chairman of manager production to plot and working through about problem which mucul and evaluation everyday it usually shuts close is done every month. (b ) Processings yielding handle be begun from IQF'S coagulation with settlement shrimps on conveyor, weighing, pengglazingan, packaging polybag , pengeseelan, metal detection, packaging master cartoon, strapping is band, transportation, registry, and storage on Cold Storage. (c ) Even storage process set by dainty so watering down at the moment export transportation and is beautiful while be seen. Settlement at brand's terminological barn, size, product type, and date of production. Goods that is inserted into Cold Storage utilizes FIFO system (First In Firts Out ).*

**Keyword :** *Management Of Quality Control, Freezing Shrimp*