

Designing Sop (Standard Operating Procedure) Production Process of Original Suwir Flavors at the DOHO IRT in Jember Regency)

Adhilah Nada Salsabila
Study Program of Agroindustry
Management Majoring of Agribusiness Management

ABSTRACT

This study uses a qualitative descriptive method that aims to explore and or photograph social situations that will be studied thoroughly, broadly and deeply. The sampling technique was carried out by using purposive sampling method. It is a technique of taking samples of data sources with certain considerations, namely the owner and employees of the production department. Collecting data using observation, interview, and documentation techniques. Suwar-suwir is a snack that has become one of the specialties in the city of Jember. The purpose of this study was to design a Standard Operating Procedure (SOP) for the production process of original flavors of shredded flavors at the DOHO IRT. With the existence of this SOP, it can minimize the deviations that have occurred so far, the production process of the original flavors of shredded flavors at the DOHO IRT is well controlled which has an impact on consistent product quality. The results of this study are the design of the Standard Operating Procedure (SOP) for the preparation of raw materials, cooking, cooling, printing, cutting, and packaging.

Keywords: Original flavors of shredded, Designing Standard Operating Procedure (SOP).