

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP) IN THE TOFU
PRODUCTION PROCESS AT UD SUMBERSARI, WONOSARI DISTRICT,
BONDOWOSO REGENCY***

Fredy Eka Ardhi P, S.ST, M.ST as Chief Counselor

Ivon Melly Agustin
*Agro-Industrial Management Study Program
Department of Agribusiness Management*

ABSTRACT

This study aims to design and evaluate Standard Operating Procedures (SOPs) in the tofu production process at UD Summersari, Wonosari District, Bondowoso Regency. UD Summersari does not yet have written work guidelines, resulting in inconsistent production processes and product quality. This study used qualitative methods through observation, interviews, and documentation with data analysis using the Miles and Huberman model. The results showed problems in the washing, soaking, cooking, molding, and cutting stages that could potentially cause product defects. The researchers then developed a flowchart-based SOP and narrative descriptions covering the pre-production, production, and post-production stages. The implementation of the SOP improved work process consistency, product quality, and reduced production errors. The evaluation results showed that the developed SOPs could serve as systematic work guidelines, improve operational efficiency, and support business sustainability.

Keywords: *Design, Standard Operating Procedure (SOP), UD Summersari Tofu*