

PERANCANGAN *STANDARD OPERATING PROCEDURE* (SOP)

PROSES PRODUKSI BAWANG MERAH GORENG

UD SUPER QUALITY DI KABUPATEN JEMBER

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ABSTRAK

UD Super Quality merupakan usaha pengolahan bawang merah goreng di Kabupaten Jember yang masih mengalami ketidakkonsistenan pada proses produksi, terutama pada ketebalan irisan, suhu penggorengan, pemeriksaan bahan baku, dan penggunaan Alat Pelindung Diri (APD). Penelitian ini bertujuan untuk mendeskripsikan proses produksi, merancang *Standard Operating Procedure* (SOP), serta mengevaluasi penerapannya. Penelitian menggunakan metode deskriptif kuantitatif dan kualitatif melalui observasi, wawancara, dokumentasi, dan studi pustaka. Hasil penelitian menunjukkan bahwa proses produksi bawang merah goreng meliputi penerimaan bahan baku, sortasi, pengupasan, pencucian, pengirisan, penaburan tepung, penggorengan, penirisan, pendinginan, penimbangan, dan pengemasan. Berdasarkan hasil identifikasi permasalahan, telah disusun 13 SOP yang mencakup seluruh tahapan produksi. Penerapan SOP mampu menurunkan ketidaksesuaian produk dari 74 gram menjadi 35 gram atau sebesar 14%, meningkatkan konsistensi kualitas produk, serta menghasilkan rendemen bawang goreng sebesar 30%. SOP yang disusun dapat digunakan sebagai pedoman kerja untuk meningkatkan mutu dan efisiensi produksi.

Kata kunci: Bawang Merah Goreng, *Standard Operating Procedure* (SOP), Proses Produksi, Rendemen, Kualitas Produk.

**DESIGN OF STANDARD OPERATING PROCEDURES (SOP)
FOR THE FRIED SHALLOT PRODUCTION PROCESS
AT UD SUPER QUALITY IN JEMBER REGENCY
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ABSTRACT

UD Super Quality is a fried shallot processing business in Jember Regency that still experiences inconsistencies in its production process, particularly in slicing thickness, frying temperature, raw material inspection, and the use of Personal Protective Equipment (PPE). This study aims to describe the production process, develop Standard Operating Procedures (SOP), and evaluate their implementation. The study employed quantitative and qualitative descriptive methods through observation, interviews, documentation, and literature review. The results showed that the production process includes raw material receiving, sorting, peeling, washing, slicing, flour coating, frying, draining, cooling, weighing, and packaging. Based on the identified problems, 13 SOP covering all production stages were developed. The implementation of the SOP reduced product nonconformities from 74 grams to 35 grams, or by 14%, improved product quality consistency, and resulted in a fried shallot yield of 30%. The developed SOP can be used as work guidelines to improve production quality and production efficiency.

Keywords: *Fried Shallots, Standard Operating Procedures (SOP), Production Process, Yield, Product Quality.*