

**ANALYSIS OF THE DESIGN OF STANDARD OPERATING
PROCEDURE (SOP) FOR TEMPE PRODUCTION AT UD.
YUZAK, PANJI DISTRICT, SITUBONDO REGENCY**

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ABSTRACT

This study aims to analyze the conditions of the tempeh production process prior to the implementation of Standard Operating Procedures (SOPs), design SOPs for the tempeh production process, and evaluate the implementation of the SOPs at UD. Yuzak, Panji Subdistrict, Situbondo Regency. This study employed a qualitative descriptive method, with data collected through observation, interviews, and documentation. Research informants were selected using purposive sampling-specifically, business owners who understand the entire production process. Data analysis was conducted using the Miles and Huberman model, which includes data reduction, data presentation, and drawing conclusions. The research findings indicate that prior to the development of the SOP, the production process still relied on workers' experience, meaning there were no written work guidelines and the use of Personal Protective Equipment (PPE) was not consistent. The designed SOP covers the stages of raw material preparation, soybean cleaning, soaking raw soybeans, grinding, soaking, boiling of cooked soybeans, yeast mixing, packaging, and fermentation. The evaluation results show that SOPs have been implemented at all stages of the production process and have improved work order, maintained consistent product quality, and served as guidelines for employees, but implementation has not been optimal due to inconsistencies in the use of PPE, raw material quality checks, supervision during the boiling process, and accuracy in packaging.

Keywords : MSMEs, Production Process, Standard Operating Procedure (SOP), tempeh.