

***Designing a Standard Operating Procedure for the Tofu Production Process at
Mbak Nanik's Home Industry in Jember Regency***
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ABSTRACT

Tofu is a traditional Indonesian food that is popular among people from all walks of life. This study aims to identify the stages of the production process implemented by Mbak Nanik's Tofu Home Industry prior to the establishment of a Standard Operating Procedure (SOP), to formulate and design an SOP for the tofu production process, and to evaluate the implementation of the SOP for the tofu production process at Mbak Nanik's Tofu Home Industry. This study employs a quantitative descriptive method using the Miles and Huberman analysis model and the Chi-Square test. Data collection methods include observation, interviews, and documentation. This study produced 12 Standard Operating Procedure (SOP) designs, namely the SOP for employee preparation, the SOP for preparation of ingredients and equipment, the SOP for weighing and soaking soybeans, SOP for washing soybeans, SOP for grinding soybeans, SOP for boiling soybean paste, SOP for filtering and settling, SOP for adding acid, SOP for molding and pressing tofu, SOP for cutting tofu, SOP for cooling tofu, and SOP for packaging tofu. The evaluation of the implementation of Standard Operating Procedures (SOPs) for the tofu production process at Mbak Nanik's Home Industry focused on improving discipline in the use of personal protective equipment (PPE), standardizing soybean soaking times, refining the soybean washing procedure, standardizing vinegar measurements, and conducting regular training and awareness sessions for employees regarding the importance of adhering to SOP.

Keywords: *Designing, Standard Operating Procedure, Production Process, Tofu*