

***DESIGN OF STANDARD OPERATING PROCEDURE (SOP)
IN THE TOFU PRODUCTION PROCESS AT CV SUMBER REZEKI
WONOSARI DISTRICT BONDOWOSO REGENCY***

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ABSTRACT

This study aims to design and evaluate Standard Operating Procedures (SOPs) in the tofu production process at CV Sumber Rezeki, Wonosari District, Bondowoso Regency. CV Sumber Rezeki 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 postproduction 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), Production Process, Tofu, CV Sumber Rezeki*