

**Analisis Pengendalian Mutu Bolu Kering Menggunakan Metode Peta
Kendali Pada UD Elza Putra Di Kabupaten Jember (*Quality Control
Analysis of Dry Sponge Using Control Chart Method
at UD Elza Putra in Jember Regency*)**

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ABSTRACT

The increasingly fierce competition in the industrial world encourages entrepreneurs to increase their production. UD. Elza Putra is one of the companies engaged in the processing of snacks including dry sponge. Sponge is a pastry made from flour, sugar, eggs, and vanilla. UD. Elza Putra has been trying to continuously improve the quality of the products produced by controlling the quality of the dried sponge. This study aims to determine the quality control of dry sponge, the application of control charts and process capabilities at UD. Elza Putra in Jember Regency. The research method used is Control Map using p control chart, Pareto diagram, cause and effect diagram, and process capability (Cp). Based on the results of the research on the control chart p, the results obtained for the criteria for the integrity of the dry cake there is one point that is outside the statistical boundary line so that the quality control process is not under control, for the dry sponge color criteria there are two points that are outside the statistical boundary line so that the quality control process is not under control. , and for the dry sponge hygiene criteria there is one point that is outside the statistical boundary line so that the quality control process is not under control. The factors that cause defects in dried sponge products are human factors, equipment, methods, and materials. The main problem that occurs in the results of the dry sponge is the burnt color.

Key words: Quality Control, Dry Sponge, Control Chart