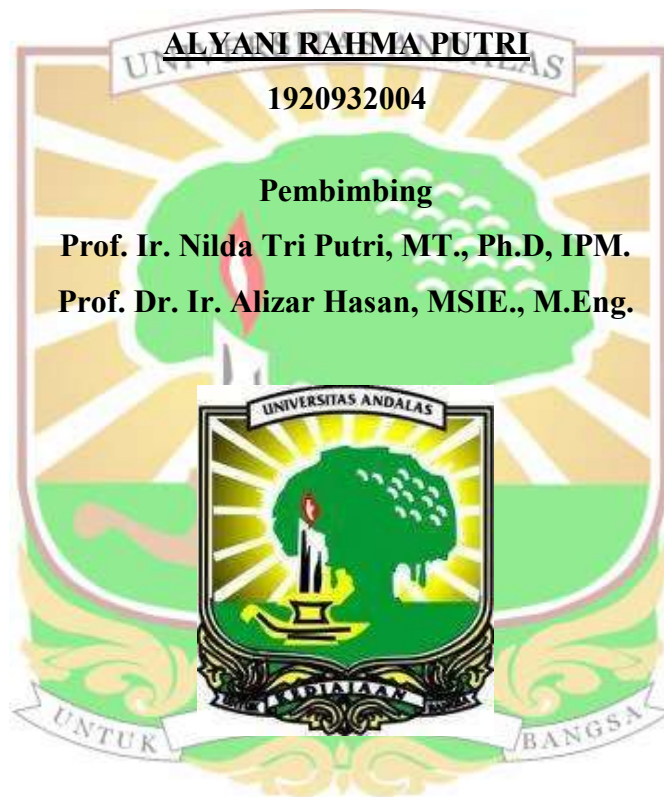


**“PERANCANGAN MODEL ASSESMENT HALAL PADA  
INDUSTRI BAKERY”**

**TESIS**

*Sebagai Salah Satu Syarat untuk Menyelesaikan Program Pasca Sarjana Pada  
Jurusan Teknik Industri Fakultas Teknik Universitas Andalas*

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## ABSTRAK

*Produk bakery merupakan pasar dengan peluang besar di bisnis makanan halal didalam dan diluar negeri. Perusahaan bakery dituntut dapat menjaga kepercayaan yang telah diberikan para konsumen kepada produk bakery yang dihasilkan. Adanya kebutuhan perancangan model assessment halal guna menentukan titik kritis dalam proses bisnis pembuatan bakery. Alat ukur ini bertujuan untuk memahami, mengetahui dan menentukan titik kritis proses produksi bakery dilihat dari derajat kehalalannya dan ditinjau dari segala aspek kandungan bahan, cara memperoleh dan cara mengolahnya berdasarkan 18 kriteria prinsip GMP (Good Manufacturing Practices), model assessment halal yang dirancang pada penelitian ini menggunakan pendekatan QFD (Quality Function Deployment) yang diintegrasikan pada proses bisnis perusahaan dan halal critical pada bakery yang dikelompokkan berdasarkan model SCOR. Matriks 1 mengintegrasikan GMP (Good Manufacturing Practices) dan proses bisnis (PB), matriks 2 mengintegrasikan GMP (Good Manufacturing Practices) dan halal critical bakery (HCB) serta matriks 3 mengintegrasikan proses bisnis (PB) dan halal critical bakery (HCB). Hasil implementasi model rancangan Komponen matriks 1 yang terpenuhi oleh perusahaan sebesar 47%. Komponen matriks 2 terpenuhi oleh perusahaan sebesar 34%, komponen matriks 3 terpenuhi oleh perusahaan sebesar 75%. Matriks 1 mendapat 3 gap yaitu pada proses bisnis penyeleksian dan penyortiran bahan baku, pengolahan bahan setengah jadi dan pengolahan bahan jadi, sedangkan gap pada matriks 2 dan matriks 3 terjadi pada komponen halal crital bakery (HCB) yaitu Aktor (karyawan). Hasil dari perancangan model assesment halal ini diharapkan mampu membantu pihak perusahaan dalam mengevaluasi dan mengendalikan titik kritis yang ditemukan pada proses bisnis.*

Kata kunci: GMP (Good Manufacturing Practices), QFD, SCOR Model

## **ABSTRACT**

*Bakery product is a product with huge business opportunity in domestic and international halal food market. Bakery companies are demanded to keep the trust of the consumers to the bakery product. The design of halal assessment model is required to determine the critical point in the bakery-making business process. This assessment tool is intended to understand, know, and determine the critical point of bakery production process from the halalness degree and is reviewed from all aspects such as the materials' content, as well as the material acquisition and processing method based on 18 criteria of GMP principles (Good Manufacturing Practices). The halal assessment model designed in this research used QFD (Quality Function Deployment) approach which was integrated on the company's business process and the halal critical bakery was grouped based on SCOR model. Matrix 1 intergrated GMP (Good Manufacturing Practices) and business process (BP), matrix 2 intergrated GMP (Good Manufacturing Practices) and halal critical bakery (HCB). The designed model's implementation result of matrix 1 that was fulfilled by the company was 47%, the matrix 2 component was fulfilled by the company was 34%, and the matrix 3 component was fulfilled by the company was 75%. Matrix 1 obtained 3 gaps on the selection process business, which were raw material sorting, semi-finished material processing, and finished material processing. Meanwhile, the gaps on matrix 2 and matrix 3 occurred on the halal critical bakery (HCB) component, which was the Actor (employee). The result of this halal assessment model design is expected to help the company in evaluating and controlling critical point found in business process.*

**Keywords:** *GMP (Good Manufacturing Practices), QFD, SCOR Model.*