

## CHAPTER VI

### CONCLUSION AND SUGGESTION

This chapter contains conclusions from the research that has been carried out and suggestions for further research.

#### 6.1 Conclusion

Based on the research that has been done, it can be concluded that the results of the study are as follows:

1. Formed on the results of the risk identification carried out, there were 39 risk events and 39 risk sources that could potentially occur at Ohayo Bakery
2. Based on the ARP value and the cumulative ARP classification, the total of the selected risk sources for the proposed preventive action is 20 risk sources
3. The proposed preventive actions are 27 actions with 13 actions that are quite effective and easier for companies to take which are shown in Table 6.1 as follows:

**Tabel 6.1** Proposed Preventive Actions from Potentially Emerging Risk Sources

Risk Agent	Preventive Action
Unclean production process (A28)	Maintain the cleanliness of the production area during the production process (PA17)
	Re-cleaning the production area during the process of bulking the bread dough rise (PA18)
	Clean the production area before packing the product (PA19)
Security in the delivery process is not good (A13)	Raw materials are placed in a safe position so they are not squeezed during delivery (PA6)
Quantity does not match the order (A3)	Checking when the plastic packaging arrives to ensure the number of items received is in accordance with the order (PA1)

**Tabel 6.2** Proposed Preventive Actions from Potentially Emerging Risk Sources (continued)

Risk Agent	Preventive Action
Security in the delivery process is not good (A14)	Provides optimal protection of the material so that the material is still of good quality when it arrives (PA7)
Have no data in previous sales (A21)	Perform previous data recap to determine the next batch of production (PA10)
Do not have data in production activities (A20)	Perform previous production data recap for ordering the next batch of raw materials (PA9)
Bread is not new (A39)	Retailers check the display items (PA26)
	Retailers sort bread that has been on display for too long (PA27)
Security in the delivery process is not good (A8)	Check product packaging upon arrival (PA4)
	Ensure that the product is not wasted during delivery (PA5)
Not doing data recording of goods to be sent (A6)	Checking when raw materials arrive at Ohayo Bakery (PA2)
The weather conditions on the way are not supportive (A7)	Ordering raw materials by considering the lead time lead (PA3)
Planning for unscheduled raw material orders (A24)	Make a production schedule (PA13)
	Schedule orders for raw materials (PA14)
The emergence of another bakery competitor (A34)	Maintain the quality of the bread (PA22)
	Keeping the bread size the same and not shrinking (PA23)
	Expand market share (PA24)
Insufficient storage location for bread storage (A23)	Maintain air circulation in the storage warehouse so that it is not humid (PA12)
The production floor is not clean because bread products are scattered in the production area (A27)	Maintain the cleanliness of the production area during the production process (PA16)
The occurrence of natural disasters while traveling (A33)	Doing product distribution at least when the stock is half sold (PA21)
Does not have a SOP in the provision of raw materials for the dough (A25)	Make a SOP for the dose of raw materials for 1 batch of production (PA15)
Human error on workers (A30)	Carry out inspections during production (PA20)
Delivery is done by combining other orders (A19)	Checking when materials arrive in the production area (making check sheets) (PA8)
Not doing packaging order data recording in previous production (A22)	Perform packaging order data recording for each production (PA11)
Seasonal conditions (Ramadan and Hari Raya) bread is less interested (A35)	Adjusting the number of shipments with consumer trends (PA25)

## 6.2 Suggestion

Suggestions that researchers can give for further research are:

1. The scope of the research is extended to all regions of the Ohayo Bakery market.
2. The proposed preventive actions should be implemented directly on the supply chain activities.

