

CHAPTER VI

CONCLUSIONS

This chapter contains conclusions from the research that has been done and suggestions that can be given to further research.

6.1 Conclusions

The conclusions obtained from this research are as follows.

1. Risks that occur in the supply chain of the Tempe Azaki business process from suppliers to consumers. There were 39 risks identified. These risks are broken down into several levels, namely 5 risks at the extreme level, 14 risks at the high level, 24 risks at the medium level, and 6 risks at the low level. Based on the risk assessment, 4 prioritized risks were selected, namely tempeh is not fermented properly, machine malfunctioned, insufficient plastic raw materials, and uneven packaging.
2. The risk mitigation proposals offered for Tempe Azaki are split into two categories: those for risk events that are prioritized and those for each supply chain participant in Tempe Azaki. There will be twelve risk mitigation proposals for prioritized risk events, namely perform daily cleaning and sanitization using disinfectants, make a monitoring sheet to check the cleanliness of the tempeh fermentation rack, create an SOP on the process of fermentation, use a room temperature measuring device, give employees monthly training on how to operate the soybean skin removal machine and proper routine maintenance practices, conduct daily periodic inspections of workers in the soybean skin separation section, make a regular routine maintenance schedule for soybean removal machine, use HEPA (High Efficiency Particulate Air) air filter, draw up a letter of agreement with suppliers regarding quality assurance of plastic packaging raw materials, use automatic tempeh packing machine, create an SOP on the process of packaging, and conduct daily periodic inspection during the packaging

process. In the meantime, there are eight risk mitigations that are suggested for each Tempe Azaki supply chain actor, including adding new suppliers for the raw material, perform daily cleaning and sanitization using disinfectants, make a monitoring sheet to check the cleanliness of the tempeh fermentation rack, create an SOP on the process of fermentation, use a room temperature measuring device conduct more effective marketing, comparing the price of tempeh products, and buying at wholesale or in large quantities.

6.2 Suggestion

The following recommendations for additional research can be made:

1. Risk mitigation formulation is carried out for all risk levels.
2. It is hoped that further research will be able to put the mitigation recommendations made in this study into practice and conduct monitoring and review of them.

