

CHAPTER V

CONCLUSION

This chapter contains the summary of the research and the recommendation for the further research.

1.1 Summary

This research results the design of facilities layout and SOP document for Dapur Rendang Yonica. The designed layout is the selected layout from blocplan application with the highest R-score. The highest R-score is 0.77. The size of the designed layout is 16.5 m x 6 m with six departements and nine supporting facilities. The departments are material cleaning, material grinding, batter forming and slicing, *abon* processing, cooking, and packaging. The supporting facilities are material receiving area, material storage, cracker batter draining room, equipment cleaning room, equipment storage room, handwash and footwash facility, employee changing room, toilet, and janitor cabinet. The SOP designed is SOP for sanitation activity and production activity. The layout and SOP is already validated by the company owner and the Head of Certification of BPOM Padang, so the results of this research is in accordance with the company wish and the certification requirement.

1.2 Recommendation

The recommendation for the further research is to include the analysis of the ingredients quality at the supply point and the building construction aspects in achieving the certification.