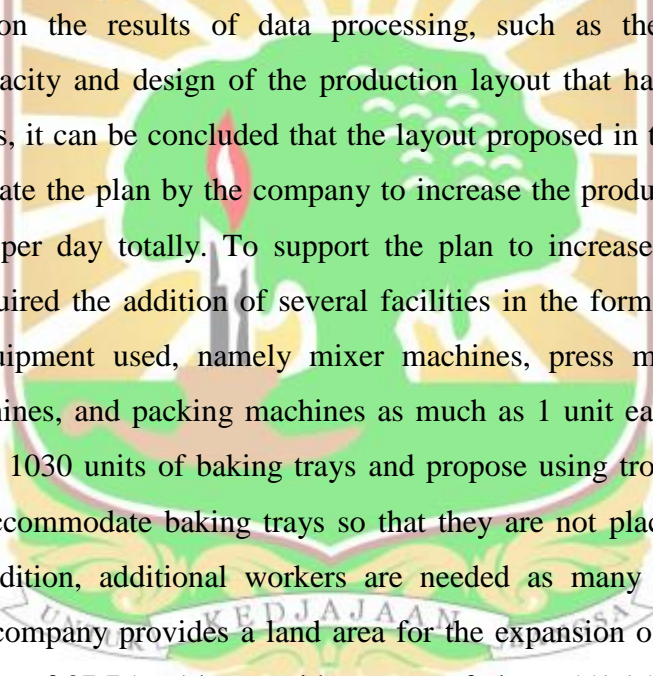


CHAPTER VI

CONCLUSIONS

This section contains conclusions and recommendations from the results of the final project conducted on evaluating the bakery production layout of Winda and Rafi Bakery SME's. This chapter consists of two parts, namely conclusions and recommendations.

6.1 Conclusion



Based on the results of data processing, such as the evaluation of production capacity and design of the production layout that has been done, as well as analysis, it can be concluded that the layout proposed in this final project can accommodate the plan by the company to increase the production amount to be 44700 pcs per day totally. To support the plan to increase the number of production required the addition of several facilities in the form of machines or production equipment used, namely mixer machines, press machines, ovens, breadline machines, and packing machines as much as 1 unit each machine and the addition of 1030 units of baking trays and propose using trolley as many as 119 units to accommodate baking trays so that they are not placed on the floor directly. In addition, additional workers are needed as many as 16 workers. Therefore the company provides a land area for the expansion of the production plant with a size of 37.75×14.6 m with an area of about 551.15 m². Production machines used for the production process will be arranged according to the order of the production process (product layout) so that it will form a Circular Flow-shaped and also considers the available plant. In the proposed new layout design, storage for raw materials and finished products and production facilities are put separated. The advantages of the proposed layout are the planned material flow (following the production process flow) and also minimizing the backtrack. In addition, the first operation such as scaling workstations and the last operation, the packaging process, is placed near the door (in and out).

6.2 Recommendations

Recommendations that can be given for further research are:

1. The layout design is carried out only on the bread processing production area, for further research it is expected to be able to design for storage of raw materials and finished products because the proposal of the production area design in the final project does not contain storage of raw materials and other needs such as a gas cylinders.
2. Further research conducted is also expected to be able to implement all aspects of Good Manufacturing Practices (GMP) by the Food and Drug National Agency and design Standard Operational Procedure (SOP).

