



**BREAD PRODUCTION PROCESS AT JASUN BAKERY MSMES
SUKABUMI CITY**

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(Naskah diterima: 1 April 2025, disetujui: 28 April 2025)

Abstract

Management originates from the word "to manage" which means to control or regulate. Management, as a process of managing resources to achieve goals, is the foundation for understanding the importance of production process management. The production process itself is a series of activities that transform raw materials into finished products. This study focuses on analyzing the bread production process at Jasun Bakery Sukabumi City. The aim of this study is to identify the challenges faced in the bread production process and to find solutions to overcome them. The research method used in this study is a qualitative research method, an approach in conducting research that is oriented toward natural phenomena or events. Based on the results of the research conducted at Jasun Bakery Sukabumi City, it is found that the selection of raw materials should be done more carefully, the baking process should be more closely monitored, and the management of raw material inventory should be improved. Thus, it is expected that the quality of bread products can be improved and production efficiency can be achieved. There are several main challenges at Jasun Bakery Sukabumi City, namely the less careful selection of raw materials, the lack of supervision in the baking process, and problems with raw material inventory.

Keywords: *Management, Process Production.*

Abstrak

Manajemen berasal dari kata *to manage* yang artinya mengelola atau mengatur, manajemen sebagai proses pengelolaan sumber daya untuk mencapai tujuan, menjadi landasan dalam memahami pentingnya pengaturan proses produksi. Proses produksi sendiri merupakan rangkaian kegiatan mengubah bahan baku menjadi produk jadi. Penelitian ini berfokus pada analisis proses produksi roti di Jasun Bakery Kota Sukabumi. Penelitian ini bertujuan untuk mengidentifikasi kendala yang dihadapi dalam proses produksi roti serta mencari solusi untuk mengatasinya. Metode penelitian yang digunakan pada penelitian ini adalah metode penelitian kualitatif, suatu pendekatan dalam melakukan penelitian yang berorientasi pada fenomena atau gejala yang bersifat alami. Berdasarkan hasil penelitian yang penulis lakukan pada Jasun Bakery Kota Sukabumi adalah pada saat pemilihan bahan baku dilakukan dengan lebih cermat, pengawasan proses pemanggangan diperketat, dan pengelolaan persediaan bahan baku ditingkatkan. Dengan demikian, diharapkan kualitas produk roti dapat ditingkatkan dan efisiensi produksi dapat tercapai. Terdapat beberapa kendala utama di Jasun Bakery Kota Sukabumi, yaitu pemilihan bahan baku yang kurang teliti, kurangnya pengawasan pada proses pemanggangan, serta masalah pada persediaan bahan baku.

Kata kunci: Manajemen, Proses, Produksi

I. INTRODUCTION

The bakery industry in Indonesia is growing rapidly. The rapid development in this industry is caused by various factors such as lifestyle changes, including changes in diet and fast food consumption also affect the development of the bakery industry. Indonesian people are increasingly open to international food and snacks, which has made bread and bakery products popular. MSMEs Jasun Bakery in Sukabumi City is a company engaged in food that focuses on bread production. The production process of white bread is one of the activities carried out at MSMEs jasun Bakery. Production data can be seen in Table 1.1

No	Bulan	Produksi (Pack)	Gagal Produksi (Pack)	Presentase kegagalan produksi (%)
1	Januari	700	46	6,57%
2	Februari	740	35	4,73%
3	Maret	738	40	5,42%
4	April	710	50	7,04%
5	Mei	800	28	3,50%
6	Juni	700	13	1,86%
7	Juli	740	54	7,30%
8	Agustus	800	47	5,88%
9	September	700	25	3,57%
10	Oktober	735	42	5,71%
11	November	700	41	5,86%
12	Desember	710	34	4,79%

Source: MSME Jasun Bakery Sukabumi City

In the production process of white bread also has various obstacles raw materials that were initially of good quality become less good because they are not stored properly, when the doughing process or mixer is not in accordance with the provisions resulting in the mixer process taking too long so that the texture of the bread dough becomes too hard, negligence occurs during the baking process due to the limited number of employees, often one employee does several tasks.

II. THEORETICAL STUDIES








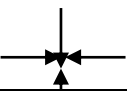

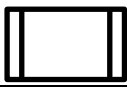

This research aims to find out information related to the production process, obstacles that occur and solutions in overcoming obstacles that occur during the production of white bread in MSMEs of Jasun Bakery Sukabumi City. THEORETICAL STUDY According to Daryanto, (2021:1) Production management is one of the branches of management whose activities regulate in order to create and add to the usefulness of a



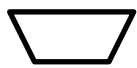
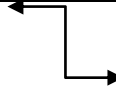

good or service. To regulate these activities, it is necessary to make decisions related to efforts to achieve the objectives.

According to Daryanto (2021:14), the production process is an operational activity or production in short can be said to be a series of activities or processes to convert inputs into outputs. According to Daryanto, (2021:41) Production is the transformation of materials from sources into products desired by consumers, this result can be in the form of goods or services. Thus production is a broader concept than manufacturing, because processing is only a "Special Form" of production.

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Tabel 2.1 Simbol-Simbol Bagan Alir

No	Simbol	Nama	Penjelasan
1		Terminal	Memungkinkan awal atau akhir dari aliran proses.
2		Proses	Suatu simbol yang menunjukkan setiap pengolahan yang dilakukan oleh komputer.
3		Data	Input-output, untuk memasukan data maupun menunjukkan hasil dari suatu proses.
4		Decision	Suatu kondisi yang menghasilkan beberapa kemungkinan jawaban atau pilihan.
5		<i>Predefined Process</i>	Simbol untuk menyediakan tempat-tempat dalam storage.
6		<i>Connector</i>	Suatu prosedur yang akan masuk dan keluar melalui simbol ini dalam lembar yang sama.
7		<i>Off Connector</i>	Merupakan simbol untuk masuk dan keluarnya suatu prosedur.
8		<i>Flow</i> atau arus	Simbol yang digunakan untuk menghubungkan antara simbol yang satu dengan simbol yang lain.
9		Dokumen	Simbol untuk data yang berbentuk dokumen.
10		<i>Predefined Process</i>	Menyatakan sekumpulan langkah proses yang ditulis dengan prosedur.
11		<i>Display</i>	Simbol untuk output yang ditunjukkan suatu device, seperti printer dan plotter.

12		<i>Database</i>	Untuk menyimpan data.
13		<i>Manual Input</i>	Proses memasukan input kedalam sistem.
14		<i>Manual Operation</i>	Proses atau operasi secara manual seperti mengisi formulir atau memeriksa dokumen.
15		<i>Swim Line</i>	Digunakan untuk menunjukan keterangan seperti dimana proses dilakukan dan siapa yang melakukan.
16		<i>Stored Data</i>	Menggambarkan informasi yang disimpan dalam media penyimpanan data secara umum.

Sumber: Vinsalia dan Umami (2020) dalam Fadhilah dan Afriyadi (2023:2)

III. RESEARCH METHODS

The research method used by the author is qualitative research, an approach to conducting research that is oriented to natural phenomena or symptoms. According to Bogdad and Taylor (1982) in Zuchri Abdussamad (2021: 30), qualitative research is a research procedure that produces descriptive data in the form of written or spoken words from people and observed behaviors. The data collection techniques that the author carried out in the preparation of this final project are as follows:

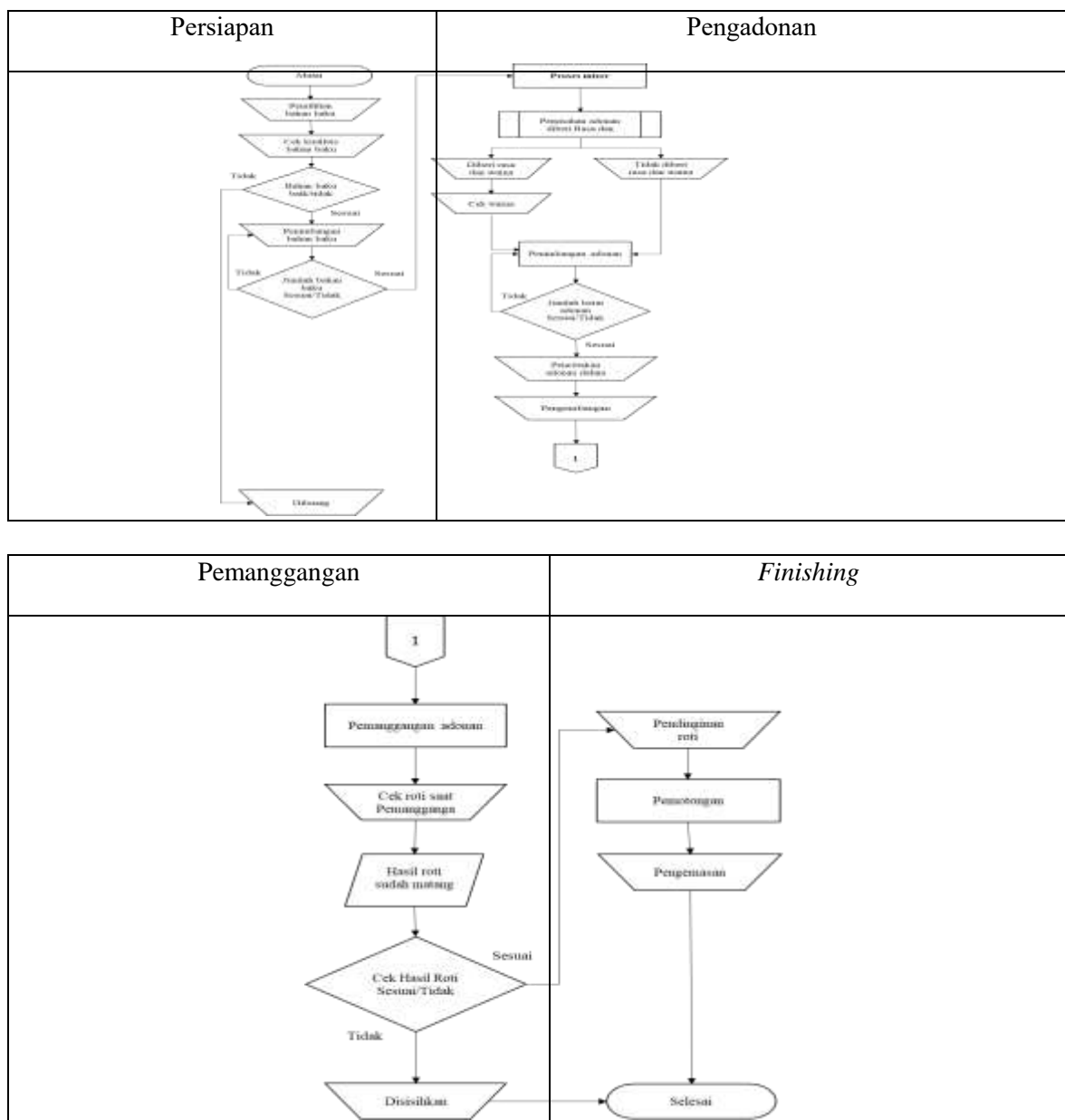
1. Observation is a method of data collection that is carried out by direct observation to the research object to see the direct activities carried out by MSMEs Jasun Bakery Sukabumi City.
2. The interview was conducted in a structured manner to find out information about the company's overview and production process in Jasun Bakery MSMEs so that problems that occur in the company can be easily known.
3. Literature Study, is a method of collecting data through written sources consisting of books, reference sources, and other sources related to research.

IV. RESEARCH RESULTS

Based on the results of research conducted by the author, the bread production process at Jasun bakery is quite good, characterized by the consistency of taste and quality of the product, so that customers feel satisfied. The advantage of Jasun Bakery is that production uses selected raw materials, so as to produce bread of the highest quality. There are three types of white bread products sold by Jasun akery, including cheese, pandan and original variants. One of the white bread products that is in great demand at Jasun Bakery

is the cheese variant of white bread which has different characteristics from other white bread products, in addition, Jasun Bakery also offers affordable prices.

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Sumber: Data diolah 2024, Figure 4. 1 Flowmap of the white bread production process

The following are the steps of the white bread production process at Jasun Bakery MSMEs in Sukabumi city, as follows:

1. Raw material selection process In this process, all raw materials that will be used for making white bread are sorted first.

The process of checking the quality of raw materials In this process, all raw materials that have been selected will be checked first in accordance with the quality standards that have been determined. If the quality of raw materials is difficult to match, it will be continued in the weighing process. However, if there are raw materials that are not in accordance with quality, the raw materials are forced to be discarded.

2. Weighing process of raw materials In this process, all raw materials that have been sorted and checked for quality are then weighed first according to the dosage of the recipe that has been determined, because if the dosage is not suitable, the dough will fail. If the number of scales of raw materials is appropriate, it will be continued in the doughing process. However, if the number of scales is not suitable, it will return to the weighing process.

3. Mixer process

All raw materials that have been weighed are then entered into the doughing process. This process is done by putting all the raw materials into the mixer to stir for 10 – 15 minutes until the dough is smooth. In this process, problems often occur such as the dough being left to stir for too long, resulting in a hard dough result.

4. Dough separation process

In this process, the dough that has been mixed, will be divided into two, namely to be given flavor and color or not.

5. Flavoring Process

In this process, bread that has a variant of flavor will be given a flavor and color, for the pandan variant it will be given a flavor and color using pandan paste and for the cheese variant will be added a flavor using a cheese grater.

4. Color checking process

In this process, the dough that has been given a color, namely the pandan variant, will be re-checked whether the color used is enough.

5. Dough weighing process

In this process, the finished dough is given a taste and color or not, then it is weighed first before printing. This is done so that all the bread is the same and avoids the

different sizes or weights of bread. If the weight is the same, it can be continued on the printing process. However, if the weight is not suitable, it will be reweighed.

6. Printing process

In this process, all the dough that has been weighed will be put into the baking sheet. The baking sheet used is 10x10x10cm.

6. Development process

After the molding process, that is, the process of developing the dough. This process is carried out so that the bread that has been molded in the pan becomes fluffy and so that when it enters the bread baking process, it will produce maximum results.

7. Roasting Process

The next process is baking, the bread that has been stored is baked in a baking dish and then put in the oven that has been heated. In this process, employees must be more careful and more meticulous because during baking if the oven is too hot or the baking process takes too long, the bread will burn.

8. Grilling check process

Para proses pemanggangan pegawai harus selalu memastikan dan mengecek roti agar hasil roti matang dengan sempurna.

9. Baking results

The cooked bread is baked and then lifted. Next, it is checked whether the cooked bread has failed or is suitable. If it is appropriate, it can be continued in the last process. However, if the results are not suitable, they will be set aside.

10. Cooling process

Bread that has been cooked with the appropriate quality will then be cooled first, cooling is done for 10 minutes.

11. Cutting Process

In this process, the finished bread is cooled and then cut using a bread cutting machine.

12. Packaging process

The last process is the bread that has been cooled and cut and then will be packaged using prepared plastic. After the bread packaging process is ready to be marketed, as follows:

Based on the research that the author has conducted on the bread production process at MSMEs of Jasun Bakery Sukabumi City, several obstacles were found that can hinder the productivity of white bread production. The several obstacles faced in the bread production process at Jasun Bakery MSMEs in Sukabumi city are, as follows:

1. Persediaan bahan baku

Based on the research that the author has conducted on the bread production process at MSMEs of Jasun Bakery Sukabumi City, several obstacles were found that can hinder the productivity of white bread production. The several obstacles faced in the bread production process at Jasun Bakery MSMEs in Sukabumi city are, as follows.

2. Proses mixer

The time it should take to stir bread dough is 10-15 minutes. However, because the number of employees is limited and one person has to work on multiple tasks, the stirring process often becomes lengthy. This causes the dough to become too hard.

3. Roasting process

The limited number of employees and lack of supervision cause the quality of the bread to be inconsistent. The bread is often burnt or the texture is not up to standard due to employee negligence when baking the product Failed.

4. Product results

The resulting bread is hard, burnt and not puffy due to errors in the doughing process, oven temperature regulation, and the quality of the raw materials used.

To produce good products from period to period, continuous improvement efforts are needed to the selection and management of raw materials, optimize the processing or doughing process and monitor / supervise regularly during the production process. The solutions that have been carried out by Jasun Bakery Sukabumi City MSMEs in overcoming obstacles faced during the production process include:

1. Raw material inventory

Jasun Bakery has done a more thorough inspection of each raw material to be used and stored the raw materials in a clean and dry place, using airtight containers.

2. Mixer process

Jasun Bakery has implemented a timer according to the provision, which is 10-15 minutes so that employees can leave the dough temporarily without the need for constant supervision. And always ensure the speed of the mixer.

3. Roasting process

The owner of Jasun Bakery is directly involved in the production process, especially in monitoring the bread baking process. And ensure that the oven temperature is maintained consistently to produce quality products.

4. Product Failed

To solve the problem of failed products, Jasun Bakery has implemented creative solutions. Bread that is still suitable for consumption will be distributed to employees as a form of appreciation, while bread that is slightly damaged will be repaired and sold at a more affordable price.

V. CONCLUSION

Based on research conducted at MSMEs Jasun Bakery in Sukabumi City, it can be concluded that:

1. The bread production process at Jasun bakery is quite good, characterized by the consistency of taste and product quality, so that customers feel satisfied.
2. The quality of bread produced by Jasun Bakery MSMEs in Sukabumi is constrained by several factors, such as poor management of raw material storage resulting in poor quality of raw materials, and limited number of employees and lack of supervision cause the final product to not meet the expected standards.
3. Jasun Bakery has taken steps to overcome production constraints, such as conducting stricter inspections of raw materials, storing raw materials properly, and increasing the direct supervision of the owner in the baking process. In an effort to minimize losses due to product failures, the company has implemented creative solutions by distributing bread to employees or selling it at a more affordable price.

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