

**ANALISIS PERSEDIAAN BAHAN TELUR BEBEK DAN KRECEK  
PADA GUDEG KALENG BU TJITRO 1925  
DI CV. BUANA CITRA SENTOSA  
YOGYAKARTA**

Oleh : Tri Djuniati Islami

Dibimbing oleh : Juarini dan Heni Handri Utami

**ABSTRAK**

Penelitian ini bertujuan untuk : (1) Menganalisis pemesanan bahan telur bebek dan krecek yang optimal dengan metode EOQ di CV. Buana Citra Sentosa, (2) Mengetahui persediaan pengaman (*safety stock*) bahan telur bebek dan krecek di CV. Buana Citra Sentosa, (3) Mengetahui *reorder point* bahan-bahan telur bebek dan krecek di CV. Buana Citra Sentosa, (4) Menganalisis pengaruh jumlah pemakaian, biaya pemesanan, biaya penyimpanan dan waktu tunggu (*lead time*) terhadap persediaan bahan telur bebek dan krecek di CV. Buana Citra Sentosa. Metode penelitian yang digunakan adalah metode deskriptif dan studi kasus. Macam data yang digunakan adalah data primer dan data sekunder. Metode pengambilan data yang digunakan adalah observasi, wawancara, dan dokumen. Sumber data diperoleh dari Perusahaan CV. Buana Citra Sentosa, Instansi-isntansi terkait, Literature dan Internet. Teknik analisis menggunakan analisis EOQ, *Safety stock*, ROP, Analisis Regresi Berganda. Hasil penelitian menunjukkan 1) pemesanan telur bebek dan krecek yang optimal adalah 1.418 butir dan 43,55 kg, 2) Persediaanpengamanbahan telur bebek dan krecek yaitu sebesar 40 butir/pesanan dan 3,51 kg/pesanan, 3) *Reorder point* bahan telur bebek dan krecek yaitu sebesar 291 butir/pesanan dan 8,49 kg/pesanan, 4) faktor-faktor yang mempengaruhipersediaan bahan telur bebek dan krecek yaitujumlahpemakaian, biayapemesanan danbiayapenyimpanan,

Kata kunci :EOQ, *Safety Stock*, ROP, Faktor Persediaan

***THE ANALYSIS OF DUCK EGGS AND EDIBLE BEEF SKIN PRODUCT  
INVENTORY ON CAN GUDEG BU TJITRO 1925  
IN CV. BUANA CITRA SENTOSA  
YOGYAKARTA***

*By: Tri Djuniati Islami*

*Supervised by: Juarini and Heni Handri Utami*

***ABSTRACT***

*This study aims to: (1) analyze the optimal ordering of duck eggs and edible beef skin product using the EOQ method in CV. Buana Citra Sentosa, (2) identify the safety stock of the duck eggs and edible beef skin product in CV. Buana Citra Sentosa, (3) examining the reorder point of duck eggs and edible beef skin product in CV. Buana Citra Sentosa, (4) analyze the effects of ordered quantities, ordering costs, storage costs, and lead time on the stock of duck eggs and edible beef skin product in CV. Buana Citra Sentosa. The methods of the research used in this study are descriptive method and case study. The types of the data used were primary data and secondary data. The techniques of data collection used were observation, interviews, and documents. The sources of the data are obtained from CV. Buana Citra Sentosa, the related institutions, literature and internet. The data analysis techniques used were EOQ analysis, Safety stock, ROP, Multiple Regression Analysis. The results of this research show that 1) the optimal ordering of duck eggs and edible beef skin product is 1.418 eggs and 43,55 kg, 2) the safety supplies of duck eggs and edible beef skin product is amounted to 40 eggs/order and 3.51 kg/order, 3) Reorder point of duck eggs and edible beef skin product are 291 eggs/order and 8.49 kg/order, 4) the factors influencing the stock of duck eggs and edible beef skin product are the ordered quantities, ordering costs and storage costs.*

*Keywords: EOQ, Safety Stock, ROP, The inventory factors*