

**ANALISIS PENGENDALIAN KUALITAS PRODUK DODOL COKLAT  
PADA UMKM GRIYA COKLAT NGLANGGERAN  
GUNUNG KIDUL, DAERAH ISTIMEWA YOGYAKARTA**

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**ABSTRAK**

Penelitian ini bertujuan untuk : 1) menganalisis persentase target kerusakan produk dodol coklat, 2) menganalisis pengendalian kualitas dodol coklat, 3) mengidentifikasi faktor-faktor yang menyebabkan terjadinya penyimpangan kualitas dodol coklat. Metode dasar penelitian ini adalah metode deskriptif, dan metode pelaksanaan penelitian ini menggunakan survei. Metode pemilihan lokasi digunakan metode *purposive*. Lokasi penelitian berada di UMKM Griya Coklat Nglanggeran. Pemilihan responden digunakan metode *purposive* dan responden merupakan karyawan yang terlibat dalam proses produksi dodol coklat. Jenis data yang digunakan adalah data primer dan data sekunder. Teknik pengumpulan data dengan observasi, wawancara, dan dokumentasi. Teknik Analisis Data menggunakan *Statistical Process Control (SPC)* dan *P-Chart*. Hasil penelitian menunjukkan 1) rata rata persentase kerusakan produk dodol coklat masih belum sesuai target 2) produk dodol coklat di Griya Coklat Nglanggeran masih belum terkendali dan 3) pengendalian kualitasnya masih rendah yang disebabkan oleh faktor lingkungan, tenaga kerja, bahan baku, dan mesin.

**Kata kunci : Dodol coklat, Pengendalian, Kualitas**

**ANALYSIS OF QUALITY CONTROL CHOCOLATE TAFFY PRODUCT  
IN UMKM GRIYA COKLAT NGLANGGERAN  
GUNUNG KIDUL**

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**ABSTRACT**

*The aims of this research were : 1) analyze the target percentage deviation of chocolate taffy 2) analyze the quality control of chocolate taffy, 3) identify the factors that cause deviation on the quality of chocolate taffy. The basic method on this research is descriptive method, and the implementation method is survey method. The location selection method used purposive method, with consideration of the location have experienced about problems of decreasing of the quality of them products. The research location at UMKM Griya Cokelat Nglanggeran. Selection respondent used of purposive method and the respondent are employees who involved the production of chocolate taffy. The types of data used in this research are primary data and secondary data. Data collection techniques with observation, interview, and documentation. Data analysis techniques is Statistical Process Control (SPC) and P-chart. The results on this research that based on p-chart graph and hypothesis examination, it's known that taffy chocolate product control at Griya Coklat Nglanggeran 1) average percentage deviation of chocolate taffy is not on target yet, 2) the quality of chocolate taffy still under control and 3) quality control for chocolate taffy still low. That causes by factors environment, employee, machine, and raw material.*

***Keywords: chocolate taffy, control, quality***