

**ANALISIS PENGENDALIAN KUALITAS PRODUK MANISAN SALAK
SARISA MERAPI DENGAN METODE *STATISTICAL QUALITY
CONTROL* PADA KWT KEMIRI EDUM
KABUPATEN SLEMAN**

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ABSTRAK

Penelitian ini bertujuan untuk (1) menganalisis tingkat kerusakan atau kecacatan produk manisan salak, (2) menganalisis batas kendali pengendalian kualitas produk manisan salak, (3) mengidentifikasi faktor yang menyebabkan kerusakan produk manisan salak, (4) mengetahui besar kerugian yang disebabkan oleh produk manisan salak Sarisa Merapi yang rusak. Metode yang digunakan ialah metode penelitian deskriptif kuantitatif dengan metode penentuan lokasi yaitu *purposive*. Metode pengambilan responden dengan teknik *purposive*. Macam data yang digunakan merupakan data primer dan sekunder. Teknik pengambilan data melalui wawancara, observasi, dan dokumentasi. Teknik analisis data yang digunakan adalah (1) lembar pengecekan (*Checksheet*), (2) diagram Pareto, (3) diagram kendali, dan (4) diagram sebab-akibat (*Fishbone*). Hasil penelitian menunjukkan bahwa (1) rata-rata tingkat kerusakan manisan salak sebesar 5,81% artinya melebihi standar kerusakan, (2) pengendalian kualitas manisan salak masih berada dalam batas kendali, (3) faktor-faktor yang menyebabkan kerusakan manisan salak yaitu mesin, metode, dan tenaga kerja (4) produk manisan salak Sarisa Merapi yang rusak menyebabkan kerugian sebesar Rp1.017.500 dalam 1 bulan.

Kata kunci : Kualitas Produk, Pengendalian Kualitas, Manisan Salak

**ANALYSIS OF QUALITY CONTROL OF SARISA MERAPI CANDIED
SALAK PRODUCTS WITH STATISTICAL QUALITY CONTROL METHODS
AT KWT KEMIRI EDUM SLEMAN REGACY**

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ABSTRACT

This study aims to (1) analyze the level of damage or defects of candied salak products, (2) analyze the control limits of candied salak products quality control (3) identify factors that causes damage candied salak products, (4) know the amount of loss caused by the damage of Sarisa Merapi candied salak products. The method used a descriptive quantitative research method which determine the location uses purposive. The method of taking respondents with purposive technique. Types of data used are primary and secondary data. Data collection techniques through interviews, observation, and documentation. The data analysis techniques used (1) check sheets, (2) Pareto diagrams, (3) control charts, and (4) cause-and-effect diagrams (Fishbone). The results showed that (1) the average level of damage of candied salak was 5.81%. It's mean that it exceeded the standard of damage, (2) quality control of candied salak products was still within the control limits, (3) the factors that caused candied salak damage were the machines, the methods, and the labor (4) The damaged of Sarisa Merapi candied salak products caused the loss about Rp. 1,017,500 a month.

Keywords : Product Quality, Quality Control, Candied Salak