CONDUCTING FOOD QUALITY MANAGEMENT SYSTEM USING HAZARD ANALYSIS CRITICAL CONTROL POINTS (HACCP)

A THESIS

Submitted in Partial Fulfillment of the Requirement for the Bachelor Degree of Engineering in Industrial Engineering

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INTERNATIONAL INDUSTRIAL ENGINEERING PROGRAM

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IDENTIFICATION PAGE

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DECLARATION OF ORIGINALITY OF THESIS

I certify that the research entitled "Conducting Food Quality Management using Hazard Analysis Critical Control Points" in this thesis has not already been submitted for any other degree.

I certify that to the best of my knowledge and belief, this thesis which I wrote does not contain the works of parts of the works of other people, except those cited in the quotations and bibliography, as a scientific paper should.

In addition, I certify that I understand and abide the rule stated by the Ministry of Education and Culture of The Republic of Indonesia, subject to the provisions of Peraturan Menteri Pendidikan Nasional Republik Indonesia Nomor 17 Tahun 2010 tentang Pencegahan dan Penanggulangan Plagiat di Perguruan Tinggi.

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ABSTRACT

This research entitled "Conducting Food Quality Management System using Hazard Analysis Critical Control Points (HACCP)" was conducted at Restaurant X in Central Java, Indonesia. Research begins when management has received complaints from customers due to poor food quality, such as: 1) Stale taste, 2) Food odor, 3) Presence of dirt (hair and fly), 4) Condition of plate and glass is not clean.

The methodology used in this study is HACCP. This method is used to assist restaurant management in evaluating the overall system in food processing. This method consists of twelve steps with seven principles.

By following these seven principles, the potential hazards of products and processes can be eliminated / prevented by applying the proposed control measures in each process. With the improvements applied, there is a change in the risk level of each process from 4 in the previous condition to 1 under current conditions. This value proves there is a reduction of potential hazards in each product and process from high to very low risk.

Keywords: Hazard analysis of critical control points (HACCP), food quality management, food processing, food safety catering, risk analysis, microbiological risk assessment, food quality, restaurant management system.

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