

*MANUAL DRY BREAD DOUGH CUTTING TOOL WITH TWO
DIRECTION BLADES*

Nama Mahasiswa : Muhammad Fadli Pratama
NIM : 2103201141
Dosen Pembimbing : Bambang Dwi Haripriadi, S.T., M.T.

ABSTRACT

Currently, many multi-storey household bread industries have been established, one of which is the Nadya Bakery Sweet Bread industry in Pedekik Village. Nadya Bakery Bread Business which is located at Jl. KH. A. Rasyid, Pedekik Village produces 3 varieties of bread, namely Sweet Bread (Jon Bread and Burger Bread), Dry Bread and Filled Bread (Jam Bread) with a weekly production capacity of 100-200 packs for sweet bread, 300 packs of dry bread and 100-200 packs of sandwiches. The owner of the Roti Nadya Bakery business is still constrained in the process of increasing bread production to meet the needs and demand which is quite high on Bengkalis Island, Regencies and Cities outside Bengkalis Island where the production process for printing bread dough is currently still manually and where the process of printing the dough is using the process pressing the molds one by one so that it takes quite a long time so that the resulting bread production cannot meet the demand from consumers. To overcome this problem the author made a manual dry bread dough cutter tool with two blade directions. With this new bread cutting tool, it can help overcome this problem.

Keyword : Bread, Knife, Cutting Tools