

PLANNING AND PRODUCTION OF CHIPS LUMPIA GARING (LUMRING) (PRODUCTION ASPECT)

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ABSTRACT

This final project is entitled Planning and Production of Lumpia Garing (Lumring). The goal to be achieved in writing this final project is to produce Lumring and meet the production target of 2000 pcs and to find out what can affect the production of Lumring and find constraints and solutions. This final project is carried out in several methods, namely, operations management system, production management, swot analysis. The results of project completion show that the Lumring production process starts from mixing ingredients such as flour, eggs, water and seasonings, then pouring the finished dough into Teflon which has been lightly oiled so it doesn't stick. After the spring roll skin is finished, roll the skin and shape it as desired. , then fry the skin so that it becomes quite brown, after the skin is done add the spices that have been provided, then put the product into the container that has been provided, and the Lumring are ready to be marketed by the marketing aspect division. Production is carried out for 20 times with one production producing around 75 pieces or more. Production on this project lasts for 4 (four) months from August 06, 2022 to November 15, 2022. The total cost of producing Lumring is Rp. 1.190 and produced 2,106 pieces Lumring.

Keyword: Production, Lumring, Method