PENGEMBANGAN DESAIN ALAT PENCAMPUR ADODAN MIE SAGU MENGGUNAKAN METODE (QFD) DI BENGKALIS

Mhd AlBais (2204211289)
Dibawah bimbingan Razali,S.T.,M.T.

ABSTRACT

Sago noodles are made from sago flour, derived from the sago palm tree. The sago noodle industry is a home-based enterprise, specifically owned by Mr. Rahmad in Bengkalis. However, the mixing process lacks ergonomic efficiency due to conventional methods and inadequate hygiene practices among workers. To address this, a machine is needed to transform conventional methods, prioritizing product hygiene.The mixing machine design for yeast and soybeans employs the Quality Function Deployment (QFD) method, focusing on ergonomics.(QFD) is a structured approach to product development, ensuring alignment with consumer needs and preferences. Ergonomic principles are applied to tailor the machine to workers' physical dimensions.This study resulted in a mixing machine with 25 kg in one mix, designed to reduce musculoskeletal complaints, enhance product hygiene, and accelerate production, particularly during the fermentation stage.

'Keyword : sago noodles, mixing machine Quality Function Deployment (QFD)