

RINGKASAN

Selvi Mardian, NIM. 210361100002. Magister Pengelolaan Sumber Daya Alam Fakultas Pertanian Universitas Trunojoyo Madura, 18 Pebruari 2023. Analisis Kesesuaian Good Manufacturing Practices pada Proses Produksi di Industri Rumah Tangga Pangan Otok Goreng di Kecamatan Waru dan Kecamatan Pakong Kabupaten Pamekasan. Komisi Pembimbing, Ketua: Dr. Ir. Raden Farid, M.P, Anggota: Dr. Ir. Slamet Subari, M.Si

Otok Goreng merupakan makanan khas di Kabupaten Pamekasan yang diproduksi oleh viiiactorviii makanan skala rumah tangga. Dalam satu tahun tidak kurang 2,4 ton otok goreng telah diproduksi oleh viiiactorviii rumah tangga di Kabupaten Pamekasan. Oleh karena itu penelitian ini bertujuan untuk mengidentifikasi penerapan aspek *Good Manufacturing Practices (GMP)* pada Industri Rumah Tangga Otok Goreng dan Menganalisis viiiactor-faktor yang menyebabkan penyimpangan terhadap aspek *Good Manufacturing Practices (GMP)* Industri Rumah Tangga Otok Goreng yang terdapat di Kecamatan Waru dan Kecamatan Pakong Kabupaten Pamekasan. Dalam penarikan sampel digunakan prinsip triangulasi dengan dua viiiactorviii di Kecamatan Waru dengan kategori baik dan kurang serta satu viiiactorviii di Kecamatan Pakong dengan kategori menengah. Industri Rumah Tangga Otok goreng yang diteliti yaitu HLM, HM, dan Mazaya. Data yang diambil berupa data primer dan sekunder. Jenis penelitian yakni deskriptif kuantitatif melalui pendekatan subjektif. Hasil dari penelitian adalah penerapan *Good Manufacturing Practices (GMP)* pada viiiactorviii rumah tangga pangan otok goreng di Kecamatan Waru dan Kecamatan Pakong Kabupaten Pamekasan mempunyai presentase rata rata 82,7% sehingga termasuk dalam kategori baik. Pada industri rumah tangga pangan otok goreng di Kabupaten Pamekasan viiiactor yang menyebabkan ketidaksesuaian terhadap sepuluh aspek *Good Manufacturing Practices (GMP)* adalah viiiactor kultural, viiiactor ekonomis, viiiactor tanggung jawab, viiiactor keterbatasan pengetahuan, dan viiiactor kemampuan manajerial.

Kata Kunci : Industri Rumah Tangga Otok Goreng, GMP, Ketidaksesuaian

SUMMARY

Selvi Mardiana, NIM. 210361100002. Magister of Natural Resource Management, Faculty of Agriculture, Trunojoyo Madura University, 18 February 2023. Analysis of Suitability of Good Manufacturing Practices in the Production Process of the Fried Cowpea Home Industry in Waru and Pakong sub Distric of Pamekasan Regency. Supervisor: Dr. Ir. Raden Farid, M.P, Co Supervisor: Dr. Ir. Slamet Subari, M.Si

Fried cowpea is a typical food in Pamekasan Regency produced by the household-scale food industry. In one year no less than 2.4 tons of fried otok have been produced by household industries in Pamekasan Regency. Therefore, this study aims to identify the application of Good Manufacturing Practices (GMP) aspects in the Otok Goreng Home Industry and analyze the factors that cause deviations from the Good Manufacturing Practices (GMP) aspects of the Otok Goreng Home Industry found in Waru District and Pakong District, Pamekasan Regency. The sampling principle is used triangulasi method with two industries in Waru District with good and less categories and one industry in Pakong District with medium categories. The fried otok household industries studied are HLM, HM, and Mazaya. Data taken is in the form of primary and secondary data. The type of research is quantitative descriptive through a subjective approach. This type of research is descriptive quantitative through a subjective approach. The result of the study is the application of Good Manufacturing Practices (GMP) in the fried otok food household industry in Waru District and Pakong District, Pamekasan Regency has an average percentage of 82.7% so that it is included in the good category. In the fried otok food household industry in Pamekasan Regency, the factors that cause discrepancies in the ten aspects of Good Manufacturing Practices (GMP) are cultural factors, economic factors, responsibility factors, knowledge limitation factors, and managerial ability factors.

Keywords : GMP, Food Safety, Cowpea, Pamekasan