

ABSTRAK

Program strategis pemerintah yang dikenal sebagai Program Makan Bergizi Gratis (MBG) bertujuan untuk meningkatkan status gizi masyarakat, khususnya peserta didik. Dalam pelaksanaannya, aspek kehalalan produk menjadi bagian penting yang harus dipenuhi melalui penerapan Sistem Jaminan Produk Halal (SJPH). Penelitian ini bertujuan untuk menganalisis penerapan SJPH di Dapur SPPG MBG Tunggul Paciran Lamongan serta menilai tingkat kesiapan dan kelayakan dalam pemenuhan sertifikasi halal.

Penelitian ini menggunakan pendekatan kualitatif dengan metode studi kasus. Teknik pengumpulan data dilakukan melalui wawancara mendalam dengan PIC yayasan, juru masak, pendamping Proses Produk Halal (PPH), serta penerima manfaat program MBG, observasi lapangan, dan studi dokumentasi. Analisis data dilakukan berdasarkan sebelas indikator SJPH yang meliputi kebijakan halal, tim manajemen halal, pelatihan halal, bahan, produk, fasilitas produksi, prosedur aktivitas kritis, kemampuan telusur, penanganan produk tidak sesuai, audit internal halal, dan kaji ulang manajemen. Keabsahan data diperkuat melalui triangulasi sumber dan teknik.

Hasil penelitian menunjukkan bahwa penerapan SJPH di Dapur SPPG MBG Tunggul Paciran Lamongan telah diterapkan dalam praktik operasional sehari-hari, khususnya pada aspek penggunaan bahan halal, pengendalian proses produksi, serta pengelolaan fasilitas. Namun, secara administratif dan sistem manajemen halal, beberapa indikator belum sepenuhnya terpenuhi, terutama pada pembentukan tim manajemen halal, audit internal, dokumentasi sistem, dan kaji ulang manajemen. Berdasarkan analisis tingkat kesiapan, dapur berada pada kategori tingkat kesiapan menengah (medium level), yaitu telah menerapkan prinsip halal secara praktik tetapi masih memerlukan penguatan dalam aspek sistem dan dokumentasi.

Penelitian ini menyimpulkan bahwa Dapur SPPG MBG Tunggul Paciran Lamongan dapat dipertimbangkan untuk melanjutkan proses sertifikasi halal, dengan catatan perlu dilakukan penguatan kelembagaan, pendokumentasian, dan pengendalian internal SJPH agar pemenuhan sertifikasi dapat dilakukan secara lebih terstruktur dan berkelanjutan.

Kata kunci: Sistem Jaminan Produk Halal, Sertifikasi Halal, Dapur MBG, SJPH, Kesiapan Sertifikasi.

ABSTRACT

The government's strategic program known as the Free Nutritious Meal Program (MBG) aims to improve the nutritional status of the community, particularly students. In its implementation, the halal aspect of food products becomes an essential requirement that must be fulfilled through the implementation of the Halal Product Assurance System (SJPH). This study aims to analyze the implementation of SJPH at the SPPG MBG Kitchen in Tunggul Paciran, Lamongan, and to assess its level of readiness in fulfilling halal certification requirements.

This research employs a qualitative approach using a case study method. Data were collected through in-depth interviews with the foundation's PIC, cooks, Halal Product Process (PPH) assistants, and program beneficiaries, as well as field observations and documentation studies. Data analysis was conducted based on eleven SJPH indicators, including halal policy, halal management team, halal training, materials, products, production facilities, critical activity procedures, traceability, handling of non-conforming products, internal halal audit, and management review. Data validity was strengthened through source and technique triangulation.

The results indicate that the implementation of SJPH at the SPPG MBG Kitchen in Tunggul Paciran, Lamongan, has been applied in daily operational practices, particularly in the use of halal materials, production process control, and facility management. However, administratively and in terms of halal management systems, several indicators have not been fully fulfilled, especially in the establishment of a halal management team, internal audit implementation, system documentation, and management review. Based on the readiness assessment, the kitchen is categorized at a medium level of readiness, meaning that halal principles have been applied in practice but still require strengthening in system structure and documentation.

This study concludes that the SPPG MBG Kitchen in Tunggul Paciran, Lamongan can be considered for proceeding to the halal certification process, provided that institutional strengthening, documentation improvement, and internal SJPH control are enhanced to ensure structured and sustainable compliance.

Keywords: *Halal Product Assurance System, Halal Certification, MBG Kitchen, SJPH, Certification Readiness.*