

ABSTRAK

Makan Bergizi Gratis merupakan program pemerintah dengan salah satu unit pelaksana di Dapur SPPG Bangkalan Kraton. Setiap hari dapur memproduksi makanan bergizi sebanyak 3290 porsi untuk anak sekolah dan 3B. Perencanaan bahan baku di dapur SPPG Bangkalan tidak menggunakan sistem pengendalian bahan baku yang sistematis sehingga sering terjadinya kekurangan dan kelebihan bahan baku. Tujuan dari penelitian ini adalah untuk menentukan jumlah pemesanan, *safety stock*, *reorder point*, dan *total inventory cost* yang paling optimal menggunakan metode *Economic Order Quantity* (EOQ). Berdasarkan perhitungan menggunakan metode EOQ, kuantitas pemesanan bahan baku beras sebanyak 1.431 kg, minyak goreng sebanyak 383 liter, bawang merah sebanyak 81 kg, bawang putih sebanyak 107 kg, garam sebesar 175 pcs, kaldu jamur tole sebanyak 133 pcs, dan kemiri sebesar 83 kg. Frekuensi pemesanan bahan baku beras 18 kali, minyak goreng 18 kali, bawang merah 11 kali, bawang putih 11 kali, garam 6 kali, kaldu jamur tole 10 kali, dan kemiri 13 kali. *Safety stock* yang harus selalu tersedia di gudang bahan baku beras sebanyak 213 kg, minyak goreng sebanyak 72 liter, bawang merah sebanyak 6 kg, bawang putih sebanyak 9 kg, garam sebanyak 13 pcs, kaldu jamur tole sebanyak 12 pcs, kemiri sebanyak 12 kg. *Reorder Point* bahan baku beras sebanyak 283 kg, minyak goreng sebanyak 91 liter, bawang merah sebanyak 9 kg, bawang putih sebanyak 12 kg, garam sebanyak 16 pcs, kaldu jamur tole sebanyak 15 pcs, kemiri sebanyak 15 kg. *Total Cost* tahun 2025 bahan baku beras sebesar Rp.436.805.284, minyak goreng sebesar Rp.116.845.841, bawang merah sebesar Rp.41.717.858, bawang putih sebesar Rp.46.172.970, garam sebesar Rp.5.346.209, kaldu jamur tole sebesar Rp.16.933.515, kemiri sebesar Rp.57.246.949.

Kata Kunci: *Economic Order Quantity* (EOQ), *safety stock*, *reorder point*, *total cost*.

ABSTRACT

Free Nutritious Meals is a government program with one of the implementing units in the Bangkalan Kraton SPPG Kitchen. Every day the kitchen produces 3290 portions of nutritious food for school children and 3B. Raw material planning in the Bangkalan SPPG kitchen does not use a systematic raw material control system so that shortages and excesses of raw materials often occur. The purpose of this study is to determine the most optimal order quantity, safety stock, reorder point, and total inventory cost using the Economic Order Quantity (EOQ) method. Based on calculations using the EOQ method, the order quantity for raw materials is 1,431 kg of rice, 383 liters of cooking oil, 81 kg of shallots, 107 kg of garlic, 175 pcs of salt, 133 pcs of totole mushroom broth, and 83 kg of candlenuts. The frequency of ordering raw materials for rice is 18 times, cooking oil 18 times, shallots 11 times, garlic 11 times, salt 6 times, totole mushroom broth 10 times, and candlenuts 13 times. Safety stock that must always be available in the warehouse of raw materials is 213 kg of rice, 72 liters of cooking oil, 6 kg of shallots, 9 kg of garlic, 13 pcs of salt, 12 pcs of totole mushroom stock, 12 kg of candlenuts. Reorder Point raw materials are 283 kg of rice, 91 liters of cooking oil, 9 kg of shallots, 12 kg of garlic, 16 pcs of salt, 15 pcs of totole mushroom stock, 15 kg of candlenuts. Total Cost in 2025 for raw materials of rice is Rp.436.805.284, cooking oil is Rp.116.845.841, shallots are Rp.41.717.858, garlic is Rp.46.172.970, salt is Rp.5.346.209, totole mushroom broth is Rp.16.933.515, candlenuts are Rp.57.246.949.

Keywords: *Economic Order Quantity (EOQ), safety stock, reorder point, total cost.*