

ABSTRACT

Procurement of good raw materials has a significant impact on the production process, so careful planning is needed to save costs and ensure smooth operations. Gift Cake Bakery is an MSME in Southeast Minahasa, producing various bread and cakes. These MSMEs are currently facing the problem of poor processing of raw materials and high production costs. Companies must analyze and find the right solution to achieve the most optimal inventory with minimum expenses. This research aims to control the supply of raw cake materials in the form of wheat flour, egg sugar, and butter. The analysis in this research includes calculations using the economic order quantity method, determining to reorder points, and safety stock. The results of this research show that the optimal purchase of raw materials for wheat flour is 15,686 kg for IDR 1,146,000 the order frequency is 3 times, the safety stock is 3,100 kg, reorder point is 3,275 kg. Optimal purchase of 2,335 kg of sugar raw materials for IDR 481,000 and order frequency 8 times, safety stock 350 kg, reorder point 412 kg. Optimal purchase of 226.6 kg of egg raw materials for IDR 480,000 and order frequency 8 times, safety stock 17.12 kg, reorder point 23.11 kg. The optimal purchase of raw materials for butter is 1,507 kg for IDR 680,000 and order frequency 6 times, safety stock 170 kg, reorder point 198 kg.

Keyword : EOQ, Safety stock, Re-order Point

Pengadaan bahan baku yang baik berdampak signifikan pada proses produksi, sehingga perencanaan yang matang diperlukan untuk menghemat biaya dan memastikan operasional yang lancar. Gift Cake Bakery merupakan UMKM di Minahasa Tenggara, memproduksi berbagai jenis roti dan kue. UMKM ini saat ini sedang menghadapi masalah pengolahan bahan baku yang kurang baik dan biaya produksi yang tinggi, perusahaan perlu menganalisis dan mencari solusi yang tepat agar mencapai persediaan yang paling optimal dengan biaya minimum. Penelitian ini bertujuan untuk mengendalikan persediaan bahan baku kue berupa tepung terigu, gula telur dan mentega. Analisis dalam penelitian ini meliputi perhitungan menggunakan metode *economic order quantity*, menentukan *reorder point* dan persediaan pengaman. Hasil penelitian ini menunjukkan, pembelian optimal bahan baku tepung terigu 15.686 kg dengan biaya Rp1.146.000 dan frekuensi pemesanan 3 kali, *safety stock* 3.100 kg, *reorder point* 3.275 kg. Pembelian optimal bahan baku gula 2.335 kg dengan biaya Rp481.000 dan frekuensi pemesanan 8 kali, *safety stock* 350 kg, *reorder point* 412 kg. Pembelian optimal bahan baku telur 226,6 kg dengan biaya Rp480.000 dan frekuensi pemesanan 8 kali, *safety stock* 17,12 kg, *reorder point* 23,11 kg. Pembelian optimal bahan baku mentega 1.507 kg dengan biaya Rp680.000 dan frekuensi pemesanan 6 kali, *safety stock* 170 kg, *reorder point* 198 kg.

Kata Kunci : *EOQ, Safety stock, Re-order Point*