

PERANCANGAN ALAT PENGASAPAN IKAN DENGAN PENDEKATAN METODE QFD DAN ANTHROPOMETRI

MIF TAHUL HUDA

(Pembimbing : Ratih Setyaningrum, MT, Jazuli, S.T., M.Eng)

Teknik Industri - S1, FT, Universitas Dian Nuswantoro

www.dinus.ac.id

Email : 512201000445@mhs.dinus.ac.id

ABSTRAK

Industri pengolahan ikan asap semakin maju, tapi pengolahan ikan asap di desa Bandaharjo masih kalah bersaing dengan industri besar. Karena di desa Bandaharjo masih menggunakan peralatan tradisional dan hanya bisa memproduksi sekitar 30 ikan sekali panggang. Oleh sebab itu ditugas akhir ini penulis ingin merancang alat pengasapan ikan yang lebih praktis dan kapasitas yang lebih banyak. Perancangan alat pengasapan ikan menggunakan metode QFD (Quality Function Deployment) dan Anthropometry. Hasil data Benchmarking berdasarkan 30 responden menuntut 9 faktor yaitu keamanan, kenyamanan, mudah digunakan, perawatan, harga, kapasitas, awet, material, lama waktu produksi bahwa produk pengasapan ikan ini lebih unggul dibanding produk pesaing. Dalam perancangan alat pengasapan ikan dimensi anthropometry yang digunakan adalah jangkauan tangan, tinggi mata posisi duduk dan kapasitas produksi. Hasil olah data pendekatan metode Quality Function Deployment (QFD), dan Anthropometry produk alat pengasapan ikan lebih unggul dari segi kebutuhan konsumen keamanan saat digunakan di dapatkan nilai yaitu 4.53. Kapasitas perancangan alat pengasapan ikan produksi dihasilkan kurang lebih 100 potong ikan asap maka alat ini lebih efektif dibanding pesaing.

Kata Kunci : Quality Function Deployment (QFD), Anthropometry, Alat pengasapan ikan, Benchmarking.

DESIGN TOOLS WITH FISH SMOKING AND METHOD QFD ANTHROPOMETRY

MIF TAHUL HUDA

(Lecturer : Ratih Setyaningrum, MT, Jazuli, S.T., M.Eng)

Bachelor of Industrial Engineering - S1, Faculty of

Engineering, DINUS University

www.dinus.ac.id

Email : 512201000445@mhs.dinus.ac.id

ABSTRACT

Smoked fish processing industry has advanced, but the processing of smoked fish in the village Bandaharjo still unable to compete with large industries. Because in the village Bandarharjo still using traditional tools and can only produce about 30 fish once baked. Therefore ditugas the end, the writer wanted to design tools fish curing more practical and more capacity. Fish curing equipment design using QFD (Quality Function Deployment) and anthropometry. Results of Benchmarking data is based on 30 respondents demanded nine factors: safety, comfort, ease of use, maintenance, price, capacity, durable, material, long time that the production of these fish curing products superior to competitors` products. In designing the fish curing tool used anthropometry dimensions are reach of the hand, the eye high seating position and production capacity. The results of data processing approach method of Quality Function Deployment (QFD), and anthropometry fumigation apparatus fish products are superior in terms of customer needs safety when used in get that value 4.53 .capacity fumigation equipment design fish production produced approximately 100 pieces of smoked fish device is greater effectively than competitors.

Keyword : Quality Function Deployment (QFD), anthropometry, fish curing equipment, Benchmarking.