
**MAGANG DI BAGIAN *QUALITY CONTROL* UNIT RUMAH POTONG
AYAM (RPA) PT DAGSAP ENDURA EATORE, YOGYAKARTA**

Oleh:

Ilmi Aziz⁽¹⁾ Wildan Fajar Bachtiar, S.T., M.S⁽²⁾ Ika Restu Revulaningtyas, S.T.P.,
M.Sc⁽²⁾

ABSTRAK

PT Dagsap Endura Eatore (DEE) merupakan perusahaan di bidang pangan yang memproduksi *frozen food* dan telah memiliki cabang di wilayah Yogyakarta tepatnya beralamat di Jl. Wates KM 14 Kalijoho, Argosari, Sedayu, Bantul. PT Dagsap Endura Eatore Yogyakarta terbagi menjadi dua buah unit produksi yaitu Unit *Processing* dan Unit Rumah Potong Ayam (RPA). Penulis selama kegiatan magang ditempatkan pada divisi *Quality Control* (QC) Unit Rumah Potong Ayam PT DEE yang bertugas untuk melakukan inspeksi pada produk waktu pemotongan dan pasca pemotongan ayam guna mengawasi kualitas produk. Selama magang penulis memiliki tugas keseharian untuk melakukan inspeksi yang dilakukan dengan metode sampling sebanyak 10% dari total ayam (setiap *supplier*) dan dilakukan di awal, tengah, dan akhir proses pemotongan bertempat pada ruang *plucking*, sedangkan inspeksi pasca pemotongan dilakukan di ruang *boneless*. Selama pelaksanaan magang terdapat beberapa masalah yang ditemukan yaitu kerusakan panel pengatur suhu mesin *scalding*, tidak adanya laboratorium pengujian internal sehingga perusahaan harus melakukan pengujian ke pihak eksternal perusahaan, dan temuan hama berupa biawak yang masuk pada area produksi.

Kata Kunci: Dagsap Endura Eatore, inspeksi, magang, quality control, rumah potong ayam, sampling

¹ Mahasiswa Program Studi Diploma III Agroindustri, Universitas Gadjah Mada

² Dosen Pengajar Program Studi Diploma III Agroindustri, Universitas Gadjah Mada

**INTERNSHIP IN QUALITY CONTROL DEPARTMENT OF PT DAGSAP
ENDURA EATORE CHICKEN SLAUGHTERHOUSE UNIT,
YOGYAKARTA**

By:

Ilmi Aziz⁽¹⁾ Wildan Fajar Bachtiar, S.T., M.S⁽²⁾ Ika Restu Revulaningtyas, S.T.P.,
M.Sc⁽²⁾

ABSTRACT

PT Dagsap Endura Eatore (DEE) is a food company that produces frozen food and has a branch office in Yogyakarta precisely located at Wates street KM 14 Kalijoho, Argosari, Sedayu, Bantul. PT Dagsap Endura Eatore Yogyakarta is divided into two production units, namely Processing Unit and Chicken Slaughterhouse Unit. During the internship, author was placed in Quality Control department of PT DEE Chicken Slaughterhouse Unit and in charge of carrying out inspection of the products in cutting time and post-cutting time in order to monitor the product quality. Author's daily task was to perform an inspection using sampling method, that was 10% of the total number of chickens (each supplier) and was carried out at the beginning, in the middle, and at the end of the cutting process located in the plucking room, while post-cutting inspection was carried out in the boneless room. During the internship, there were several problems found such as damage to the temperature control panel of scalding machine, also there was no internal testing laboratory hence the company had to carry out the test to the company's external parties, and there was found a pest of lizard entering the production area.

Keywords: chicken slaughterhouse, Dagsap Endura Eatore, inspection, internship, quality control, sampling

¹ Associates Degree Level 3 Student of The Agroindustry Program, Gadjah Mada University

² Associates Degree Level 3 Lecturer of The Agroindustry Program, Gadjah Mada University