

Title : Risk Management System In Organizing Safe And Halal Packaged Food Products

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RISK MANAGEMENT SYSTEM IN ORGANIZING SAFE AND HALAL PACKAGED FOOD PRODUCTS

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Abstract

The community is increasingly interested in consuming packaged food because it is more practical and demands more time efficiency. Therefore, packaged food production must be zero risk, halal, and beneficial for the body. The risk management steps must be carried out in packaged food products to assure consumer satisfaction and trust following the Indonesian National Standard (SNI). Furthermore, the company can produce sustainably because the product has the public's conviction. Once this is achieved, a packaged food company has performed risk management steps sequentially. Then, an external audit team is needed, involving the National Agency of Drug and Food Control (*Badan Pengawas Obat dan Makanan/BPOM*) and Indonesian Ulema Council (*Majelis Ulama Indonesia/MUI*) to test the product's safety, zero risk, and halal according to food safety standards. The BPOM and MUI audit results determine the succeeding procedure to improve higher-quality production and the company can produce packaged food products continuously.

INTRODUCTION

Background of the Study

The rapid development of technology certainly impacts all aspects of life. One of the most deemed impacts is the business aspect of food industry companies that are changing and adjusting due to the advanced of time. Fast-paced conditions demand quality, safety, and certainty of halal products are require the food management industry to do some sustain innovation for producing good quality products to fulfill the market needs and demands. Moreover, the competition is getting tougher with the increasing number of packaged food management companies.

The food and beverage industry is one of the crucial sectors that from the backbone of Making Indonesia 4.0. Based on data from the Ministry of Industry, in the first quarter of 2022, the food and beverage industry contributed 37.77% of the GDP of the non-oil and gas processing industry. This shows a growth of 3.75% in the first quarter of 2022, or higher than the first quarter of 2021, which reached 2.45%. Based on BKPM data, during the last five years (2015 – the first quarter of 2020), the realization of investment in the manufacturing sector reached Rp.1,348.9 Trillion. The food industry is the most attractive and promising leading sector, with an investment of up to Rp.293.2 Trillion or equivalent to US\$ 21.4 Billion.

Therefore, in the management of production and inorganizing packaged food products, it is necessary to have risk management. The risk management stages start from determining the quality policy of the product to be marketed, planning, and implementing the plan, which includes checking the product to ensure it is free from harmful elements, risk identification to, monitoring, evaluating food production, and reviewing the final results. These steps must be followed to produce safe and halal packaged food products.

Objectives

This system's goal is an assurance that a business can comprehend, quantify, and maintain records of the numerous risks that may arise while also ensuring that the policies can manage the various risks. Supports is required in developing risk management policies and procedures following corporate requirements to implement successfully.

In order to prevent unforeseen events, the goal of risk management is typically utilized as a foundation for forecasting dangers or undesirable things that will be maintained by thorough calculations and careful examination of varied facts in advance.

In particular, the objectives of risk management are:

- a. Provide information about risks to regulators.
- b. Minimize casualties from various uncontrolled risks.
- c. To keep the company alive with continuous development.
- d. Efficient and effective risk management costs.
- e. Provide security to consumers
- f. To uphold the company's income is stable and able to provide satisfaction for the owner and other parties.

DISCUSSION

The risk management system is part of the packaged food products management activities that must be conducted to assure the product's safety and quality before entering the market and being consumed by the public. The form of activities includes determining company policies in ensuring the product quality to be marketed, planning activities for implementing quality assurance commitment, implementing the predetermined activities, and evaluating the procedures and the process of implementing quality assurance activities for a packaged product carried out by the quality control of the company to create safe and halal food products to consume based on Indonesian national standards.

The risk management system steps that a packaged food company must carry out are as follows:

A. Determining company policies in ensuring the product quality to be marketed. Specifically, the head of the company creates a quality assurance policy that is halal and safe to be consumed by forming a signed written letter and socializing in the company's scope.

1. form an organizational structure for halal and safe consumed quality assurance.
2. provide facilities and infrastructure funding support within the company to guarantee a product before it is marketed.

B. Planning activities for the product's quality assurance commitment.

Activity planning is done following risk management by considering all the involved elements and the tasks that must be conducted to assure the quality of halal and safe consumed products.

C. Implementing the plan.

Plan implementation steps are carried out through the risk management process, including: setting context, risk identification, risk analysis, risk evaluation, risk management, communication and consultation, also monitoring and reviewing. During the steps, food production is processed up to the hands of consumers:

1. Setting the context that checks the product by ensuring its elements are harmful-free to the body's health and guaranteeing halal to be consumed.
2. Identifying the risks that occur if, during the packaging process, the product is not following the production standards.
3. Analyzing the risk by considering sources and causes of the risk, the positive and negative consequences, and the possibility of these consequences occurring. For instance, not tightly sealed packaging, unsuitable storage to the appropriate standards, and negligence occurred during production.
4. Conducting risk evaluation which may happen due to accuracy lackness while producing packaged food.
5. Doing risk control can be accomplished by avoiding risk, mitigating, sharing risk, and being accepted. An adequate mitigating risk could reduce the probability of the risk or impact of damage to the product, namely by providing a training session to the employees or conducting comparative studies to other companies that have gained the public's trust.

6. Communication and consultation. This activity is done through regular internal company meetings involving the production and quality control departments.
7. Monitoring and reviewing are conducted to guarantee safe and halal production quality for consumption according to Indonesian national standards.

D. Monitoring and evaluation of food production

Risk management activities must be reviewed by doing field surveys and direct interviews with Human Resources (HR) regarding the existing constraints and problems, as well as monitoring and reviewing the risk management that has been carried out.

In conducting the activity, the food production company could recruit supervisors directly from Badan Pengawas Obat dan Makanan (BPOM) and Majelis Ulama Indonesia (MUI) institutions to ensure the products marketed to the public are safe and halal for consumption.

E. Reviewing of activities that have been carried out

A review needs to be conducted to improve the determination of company leadership management policies so there is a more directed planner. The reviews also enforce risk management to be more effective and efficient, improve the quality of food products from the monitoring and evaluation input done by parties outside the company, specifically BPOM and MUI, and increase the standards of the food quality produced to gain consumer trust.

CONCLUSION

A risk management system in packaged food products must be conducted to achieve sustainable production. Therefore, the quality of food safety and halal certitude could gain the public's trust, and the product could continue to improvise in meeting the market needs and demands.

In general, risk management aims to predict hazards and undesirable events that companies will face with accurate calculations and careful consideration.

If the company sequentially applies the risk management steps and invites outside parties' audit teams, such as BPOM and MUI, it will produce safe consumed, and halal packaged food products compatible with Indonesian national standards.

Packaged food production is also becoming Zero risk, halal, and higher quality. Therefore, the company could be sustainable in producing and gaining benefits since the quality of the products fulfills the food safety standards and consumer trust.

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