

### **XIII. KESIMPULAN DAN SARAN**

#### **13.1. Kesimpulan**

1. Proses pengolahan arak Bali di Fa. Udiyana dilakukan secara bertahap dan terkontrol, dimulai dari penerimaan bahan baku beras ketan putih, penimbangan, pencucian, perendaman, pemasakan, pendinginan, peragian, fermentasi, pengepresan, fermentasi lanjutan, distilasi, *aging* hingga pengemasan produk akhir.
2. Setiap tahapan proses pengolahan memiliki peranan penting dalam menentukan mutu, cita rasa, serta keamanan produk arak Bali yang dihasilkan.
3. Sistem produksi yang diterapkan di Fa. Udiyana menggunakan metode *batch process* dengan tata letak pabrik yang cenderung menggunakan *product layout*, sehingga alur produksi dapat berjalan secara efisien dan sistematis.
4. Pengendalian mutu di Fa. Udiyana dilakukan secara berkesinambungan, meliputi pengawasan bahan baku, proses produksi, dan produk akhir, guna memastikan kualitas produk sesuai dengan standar yang telah ditetapkan.
5. Penerapan sanitasi terhadap mesin, peralatan, lingkungan pabrik, dan pekerja telah dilakukan dengan baik untuk meminimalkan risiko kontaminasi selama proses produksi.
6. Kegiatan Praktik Kerja Industri Pengolahan Pangan di FA Udiyana memberikan pengalaman nyata dalam penerapan teori teknologi pangan di industri, serta meningkatkan pengetahuan, keterampilan, dan sikap profesional mahasiswa dalam menghadapi dunia kerja.

### 13.2. Saran

Setelah melalui berbagai kegiatan dan mempelajari kegiatan operasional di Fa. Udiyana dengan menggunakan metode observasi, wawancara, dan studi lapangan, kami memiliki beberapa saran yang dapat dipertimbangkan oleh perusahaan untuk diterapkan selepas masa PKL yang telah kami jalankan selesai, yaitu:

1. Dapat memperluas jangkauan pemasaran ke luar Bali.  
Disarankan agar Fa. Udiyana dapat memperluas pemasaran produknya ke luar Bali untuk mendapatkan jangkauan pasar yang lebih luas agar dapat meningkatkan *brand awareness* dan memperbesar peluang pertumbuhan bisnis.
2. Perlengkapan Label Produk  
Disarankan agar pada label produk dilengkapi dengan cara mengkonsumsi serta saran penyimpanan produk dan jangka waktu yang aman ketika kemasan produk dibuka.

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