

ABSTRACT

This study was conducted to analyze the level of efficient inventory using the EOQ (Economic Order Quantity).

The object of this research is the study of Restaurant Soto Sedeeep the culinary business that operates every day with an effective working time of about 13 hours and is located in Banyumanik-Semarang. Data obtained based on records maintained by the Soto Sedeeep during the period of one year in 2014 starting from January to December. The data used in this study are: raw material purchasing of whole milk during 2014, data on the use of raw materials of whole milk during 2014, ordering cost data, the data storage costs, and also the frequency of purchase. Analyses were performed using the EOQ formula, safety stock, reorder point and maximum inventory in calculating the period of 1 year.

From the results of this study indicate that the raw material inventory control policy according to Soto Sedeeep considered less effective because there is an excess of raw materials available in comparison with its use over a period of 1 year, where raw materials controlling according to the EOQ policy is considered more efficient and optimal, proven to decrease costs inventory (cost of ordering and storage costs) Rp. 2,789,709 with 365 times the frequency of purchase. The total quantity of raw materials during 2014 according to the EOQ policy as much as 4074.7 liters. The difference between the purchase cost of raw materials between the two policies indicated that there was saving by using the EOQ method of Rp. 10.712.100. From this analysis shows that the use EOQ method in the control of raw material of whole milk at Restaurant Soto Sedeeep considered more effective and efficient.

Keywords: EOQ, Safety Stock, ROP.

