

ABSTRAK

Penelitian ini dilatarbelakangi oleh rendahnya efektivitas sistem pencatatan persediaan barang secara manual yang masih digunakan oleh UMKM sektor kuliner di Indonesia, termasuk Steakzone Cafe & Resto Palembang. Sistem manual rawan kesalahan pencatatan, keterlambatan pembaruan data, serta inefisiensi operasional yang memengaruhi pengambilan keputusan bisnis dan pengendalian bahan baku harian. Tujuan utama penelitian ini adalah merancang sistem pencatatan persediaan barang berbasis *Microsoft Access* 2010 untuk meningkatkan akurasi dan efisiensi pengelolaan persediaan di Steakzone Cafe & Resto. Pertanyaan yang dijawab adalah bagaimana merancang sistem pencatatan persediaan berbasis *Microsoft Access* yang tepat guna bagi kebutuhan operasional restoran dan sesuai prosedur standar kerja. Penelitian ini menggunakan pendekatan *Research and Development* (R&D) dengan model ADDIE (*Analysis, Design, Development, Implementation, Evaluation*). Teknik pengumpulan data dilakukan melalui wawancara mendalam, observasi lapangan, dan dokumentasi sistem manual yang digunakan restoran. Hasil penelitian menunjukkan sistem yang dirancang dapat mengintegrasikan *form* barang masuk dan keluar, fitur pencarian barang, dan laporan stok harian-bulanan yang diakses cepat dan akurat. Implementasi sistem ini terbukti mempermudah pencatatan transaksi, meminimalisir *human error*, serta meningkatkan efisiensi kerja karyawan. Kesimpulannya, penerapan sistem berbasis *Microsoft Access* 2010 efektif mendukung pengelolaan persediaan UMKM restoran. Penelitian ini memperkuat literatur digitalisasi UMKM dengan solusi *platform* sederhana dan terjangkau. Penelitian lanjutan disarankan mengembangkan integrasi *cloud* untuk mendukung mobilitas dan keamanan data *real-time*.

Kata Kunci: *Sistem, Persediaan, Access, UMKM, Steakzone*

ABSTRACT

This research is motivated by the low effectiveness of the manual inventory recording system that is still used by MSMEs in the culinary sector in Indonesia, including Steakzone Cafe & Resto Palembang. Manual systems are prone to recording errors, delays in data updates, and operational inefficiencies that affect business decision-making and daily raw material control. The main objective of this study is to design a Microsoft Access 2010-based inventory recording system to improve the accuracy and efficiency of inventory management in Steakzone Cafe & Resto. The question answered was how to design a Microsoft Access-based inventory recording system that is appropriate for restaurant operational needs and according to standard work procedures. This research uses a Research and Development (R&D) approach with the ADDIE (Analysis, Design, Development, Implementation, Evaluation) model. The data collection technique was carried out through in-depth interviews, field observations, and documentation of the manual system used by the restaurant. The results show that the system is designed to integrate incoming and outgoing goods forms, item search features, and daily-monthly stock reports that are accessed quickly and accurately. The implementation of this system has been proven to make it easier to record transactions, minimize human error, and improve employee work efficiency. In conclusion, the implementation of a system based on Microsoft Access 2010 effectively supports the management of restaurant MSME inventory. This research strengthens the literature on MSME digitalization with simple and affordable platform solutions. Further research suggests developing cloud integrations to support real-time data mobility and security.

Keywords: *System, Inventory, Access, MSMEs , Steakzone*