

ABSTRAK

PT Al Faaz Radif Jaya Abadi merupakan perusahaan catering yang masih menghadapi kendala dalam pengelolaan stok bahan baku, seperti pencatatan manual, keterlambatan pembaruan data, kesulitan identifikasi bahan, dan penentuan prioritas *restock* yang belum terukur. Penelitian ini bertujuan membangun sistem manajemen stok bahan baku makanan berbasis *website* yang dilengkapi teknologi *Quick Response Code* (QR Code) dan metode *Simple Additive Weighting* (SAW). Pengembangan sistem menggunakan metode *Waterfall* yang meliputi tahap analisis, perancangan, implementasi, pengujian, dan pemeliharaan. Data penelitian diperoleh melalui observasi, wawancara, dan studi literatur. Metode SAW diterapkan dengan tiga kriteria, yaitu rasio stok terhadap stok minimum, tingkat penggunaan bahan baku, dan masa kedaluwarsa. Sistem yang dihasilkan mampu mengelola data bahan baku, mencatat transaksi stok masuk dan keluar, menyajikan laporan stok dan transaksi, mencetak serta memindai QR Code, dan menghasilkan nilai preferensi, peringkat, serta status rekomendasi aman, cukup, atau *restock*. Hasil pengujian *Black Box* menunjukkan bahwa seluruh fitur utama sistem berjalan sesuai fungsi yang dirancang. Sistem ini membantu proses pengelolaan persediaan menjadi lebih terpusat, terstruktur, dan efektif serta mendukung Kepala Dapur dalam menentukan prioritas *restock* secara objektif dan terukur.

Kata kunci: Bahan Baku, Manajemen Stok, QR Code, *Restock*, *Simple Additive Weighting*.

ABSTRACT

PT Al Faaz Radif Jaya Abadi is a catering company that still faces several problems in managing its food raw material inventory, including manual recording, delayed data updates, difficulties in identifying materials, and unmeasured restocking priorities. This study aims to develop a web-based food raw material inventory management system integrated with Quick Response Code (QR Code) technology and the Simple Additive Weighting (SAW) method. The system was developed using the Waterfall model, which consists of analysis, design, implementation, testing, and maintenance stages. Research data were collected through observation, interviews, and literature review. The SAW method applies three criteria: the ratio of current stock to minimum stock, the level of raw material usage, and the remaining shelf life. The developed system can manage raw material data, record incoming and outgoing stock transactions, display inventory and transaction reports, generate and scan QR Codes, and produce preference scores, rankings, and recommendation statuses of safe, sufficient, or restock. Black-box testing results indicate that all main system features function according to the specified requirements. This system supports more centralized, structured, and effective inventory management and assists the Head Chef in determining restocking priorities objectively and measurably.

Keywords: Inventory Management, QR Code, Raw Materials, Restocking, Simple Additive Weighting.