ABSTRACT

Tapioca flour is a type of flour made from palm stem which is rich in carbohydrates. Tapioca flour has a white color, and is usually widely used by the general public to make various food preparations. The majority of the population of West Bandung Regency are palm farmers, palm trees are very high selling value among the community, there are several parts of palm trees that have very high selling value, including palm tree extract that can be processed into brown sugar, palm fruit can be processed into food a cover dish that we usually call kolang kaling fruit, and finally the palm tree trunk can be processed into tapioca flour. The Sancang tapioca flour factory is engaged in the production of tapioca flour and realizes that the drying process in production is not running effectively because it still uses sunlight energy, so a dryer is designed to be more effective, namely a blower oven dryer with the help of a heater and a blower, and a blower oven drying provide faster and more effective drying time. The method used is the Quality Function Devloyment method. This method is expected to be what the owner of the tapioca flour mill wants, namely the drying process to be more effective. The result of this research is the formation of a prototype oven blower with 7 components which is able to dry 1 kg of tapioca flour in 30 minutes better than the existing dryer which can dry 1 kg of tapioca flour which takes 6 hours.

Keywords : Tapioca Flour, Tool Design, Quality Function Devloyment