

ABSTRACT

The development of the industrial world continues to experience significant progress, one of the growing industries is the halal food industry. To develop halal food, it is necessary to be supported by Halal Supply Chain Management (HSCM). The implementation of HSCM activities has several risks that can hamper the halal supply chain process directly or indirectly which can harm the company. Some of the risks that can occur in the food industry are the unclear status of the halal raw materials that have been ordered and the raw materials received are contaminated with najis. To be able to reduce and overcome various risks that will occur in the halal supply chain, efforts to improve supply chain performance are needed by overcoming and preventing various risks. Therefor, this research aims to determine risk and mitigation with the HSCM approach so that companies can analyze risk and mitigation in paying attention to product halalness by designing a monitoring system. In this research, the SCOR model is used to measure and improve supply chain performance and the House of Risk method is used to identify risks that arise in the supply chain flow so that appropriate strategies can be designed to reduce and overcome various risks. The results showed that there were twelve risk events and seven selected risk agents which were then included in the preparation of mitigation strategies. There are four preventive actions that may be taken as mitigation measures. The other results in this study is a monitoring system in order to make it easier to carry out risk monitoring.

Keywords— Halal Supply Chain Management, Risk, Mitigation, Procurement, SCOR, House of Risk, Monitoring System.