

ABSTRACT

The demand for halal, safe, and hygienic chicken products continues to rise; however, in small-scale RPA such as UD Satu Hati, risks threatening the halal status of the products are still present, such as the lack of technical training in halal slaughtering according to Islamic law and insufficient maintenance and inspection. This situation creates a gap between the expected halal standards and the practices in the field. This research is important because consumer trust in halal products heavily relies on the integrity of the production process. The study employs the SCOR method to map activities within the supply chain, while the House of Risk (HOR) is applied to identify and prioritize risks, and then formulate mitigation strategies based on effectiveness and ease of implementation. The main contribution of this research is a risk mitigation model that is applicable for small RPAs. The key findings indicate that the highest risks are negligence in slaughtering and the lack of worker training. Recommended strategies include regular training, the development of Standard Operating Procedures (SOPs), and supervision of halal procedures. These findings are expected to enhance compliance with halal standards and the operational quality of RPAs.

Keywords: *risk management, halal supply chain, RPA, SCOR, House of Risk*