

ABSTRACT

This study aims to model the business processes at Rumah Potong Ayam (RPA) Berkah Sehati, which are still manual, undocumented, and do not yet fully comply with halal standards. The research employs a descriptive qualitative method with purposive sampling involving two key informants: the daily operations manager and the halal slaughterer at RPA Berkah Sehati. Data were collected through in-depth interviews, participatory observation, and field documentation, while analysis was conducted using a Business Process Management (BPM) approach and modeled with Business Process Model and Notation (BPMN) 2.0.

The findings indicate that the existing (As-Is) business process consists of stages that are not yet efficiently structured. The proposed (To-Be) model successfully redesigns the process flow into a more systematic structure, including the addition of critical stages in halal compliance: live chicken inspection, separation of tools and work areas, and internal halal supervision. The To-Be model is projected to improve process efficiency by up to 30%, accelerate operational time, and enhance consistency with halal principles.

The theoretical contribution of this study lies in expanding the application of BPMN 2.0 within the small-scale halal industry sector that has not yet been digitalized. Practically, the findings serve as a foundation for developing cross-department Standard Operating Procedures (SOPs), digitizing record-keeping systems, and preparing for formal halal certification. This modeling also represents an initial step toward ERP system integration to support efficiency, data traceability, and process-based decision-making.

Keywords: *business process, BPMN 2.0, halal compliance, operational efficiency, poultry slaughterhouse*