ABSTRACT

The quality of green coffee beans plays a critical role in determining the final flavor of brewed coffee, contributing up to 60% of the overall product quality. However, many small-scale coffee shops still struggle with suboptimal storage solutions for green beans. This is the case at R3 Coffee Shop in Cianjur, where current storage using sacks and reused drums exposes the beans to moisture, pests, and contamination, ultimately degrading their quality and causing financial losses. This study aims to design a dedicated green bean storage solution that is efficient, economical, and adapted to limited space typically found in home-based coffee shops. The Quality Function Deployment (QFD) method was employed to translate user needs (Voice of Customer) into measurable and structured technical specifications. The research stages included interviews, observations, benchmarking, development of the House of Quality (HoQ), and final product design. The resulting storage design emphasizes moisture control, space efficiency, protection against contamination, and ease of stock management. Design verification showed significant improvements in storage effectiveness compared to existing conditions. This storage solution is expected to provide practical benefits for small-scale coffee businesses in preserving green bean quality and supporting sustainable coffee shop operations.

Keywords*: coffee storage green beans, product design, QFD, small-scale coffee shop.*