

ABSTRACT

Fast food restaurants are one of the culinary industry sectors that focus on providing food and beverages with fast and efficient serving times. Fast food restaurants such as McDonald's Taman Pinang, Sidoarjo, experienced obstacles in their supply chain management at the raw material procurement stage (Supplier) which required risk prevention or mitigation to reduce the impact of the risks posed. This study aims to identify risks arising from the supplier stage of the supply chain at McDonald's Taman Pinang restaurant and propose risk mitigation to improve operational efficiency and customer satisfaction. The methods used in this study are Failure Mode and Effect Analysis (FMEA) and Supply Chain Operation Reference (SCOR). The results of this study revealed six risk events at the Supplier level. Based on the risk analysis using FMEA, eight risk causes were identified. Based on the calculation of the highest RPN value of risk causes, three priority risks were obtained for proposed mitigation.

Keywords: *FMEA, SCOR, Risk Mitigation, Supply Chain, Fast Food Restaurant*