

ABSTRACT

Efficient inventory management is crucial for the operational sustainability of businesses, especially in the culinary sector where raw materials are perishable and have limited shelf life. This study aims to determine the inventory turnover rate and reorder point at Toko Gabin Nathan, a home-based business producing gabin tape singkong (cassava fermented cake) in Cirebon Regency. The research employed a descriptive quantitative approach, with data collected through observation, interviews, and documentation. The findings indicate that the turnover rate of raw materials per month ranges between 2 to 3 times, while the turnover rate of finished goods ranges from 4 to 5 times. These values reflect a fairly efficient inventory management system. Additionally, the reorder point (ROP) was calculated using daily average and maximum sales data, as well as lead time, resulting in an optimal reorder threshold that helps prevent stockouts. The study recommends that Toko Gabin Nathan begin implementing a digital inventory recording system to improve accuracy and efficiency in inventory management.

Keywords: *inventory turnover, reorder point, inventory management.*