

ABSTRACT

Micro, Small, and Medium Enterprises (UMKM) in the culinary sector play a crucial role in the structure of Indonesia's economy. However, the majority of UMKM have yet to adopt information technology effectively, particularly in inventory management. Rumah Makan Sate Balibul, located in Sukoharjo, is one such UMKM facing challenges in managing raw material inventory, which is still handled manually. This conventional approach makes the process prone to recording errors and operational inefficiencies.

To address these issues, this study designs an Enterprise Resource Planning (ERP) system using Odoo version 18, focusing on the Inventory module. The system was developed using the QuickStart method, which consists of four main phases: Kick-Off Call, Analysis, Configuration, and Production. The approach is centered on developing a system prototype tailored to the core operational needs. The design process begins with an analysis of the existing business processes, followed by a Fit & Gap Analysis to identify discrepancies between the current conditions and the desired system functionality.

The resulting system enables digital and real-time stock tracking, generates automatic notifications when inventory reaches minimum thresholds, and provides initial integration with the Point of Sales and Manufacturing modules through the Bills of Materials feature. Functional validation of the system was carried out using blackbox testing, supported by expert judgement evaluations. The validation results indicate that the prototype meets most of the users requirements, achieving an average evaluation score of "Agree" (4). Although the system has not yet been fully implemented in a live operational environment, the prototype demonstrates significant potential to enhance efficiency in inventory management and can be further developed for full-scale deployment.

Keywords: ERP, Odoo, Inventory, QuickStart, UMKM