

## **ABSTRACT**

*Poorly managed raw material inventory is a major cause of operational inefficiency in culinary businesses, especially among MSME. Ayam Penyet Mandoge Waroeng Kandar Kuphi, a local MSME, faces challenges in maintaining optimal stock levels, impacting operational costs and service continuity. This study aims to analyze the raw material inventory system using the Material Requirement Planning (MRP) method to improve procurement accuracy and efficiency. The method incorporates demand data, lead times, and actual production needs. The analysis results indicate that MRP effectively reduces both overstock and stockouts, while optimizing storage costs. Therefore, MRP proves to be an effective solution for raw material inventory management in culinary MSME.*

**Keywords:** *Raw material inventory, MRP, MSME, efficiency, culinar*