

POLITEKNIK KESEHATAN TANJUNGPUR
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Gambaran Penyelenggaraan Makanan, Cita Rasa dan Daya Terima Makanan di
Asrama SMA Global Madani Bandar Lampung Tahun 2022

Xiii + 55 Halaman + 19 Tabel + 2 Gambar + 6 Lampiran

ABSTRAK

Keberhasilan dari penyelenggaraan makanan dapat dilihat dari daya terima atau sisa makanan yang disajikan. Daya terima atau sisa makanan dapat dipengaruhi dari faktor cita rasa makanan yang disajikan. Tujuan dari penelitian ini adalah untuk mengetahui gambaran penyelenggaraan makanan, cita rasa, dan daya terima makanan di Asrama SMA Global Madani Bandar Lampung.

Jumlah sampel yang diambil adalah 31 siswa dari 45 siswa di Asrama. Penelitian dilaksanakan selama 5 hari, dengan 2 hari berturut-turut pengisian kuisioner dan 3 hari pengamatan. Jenis penelitian yang digunakan adalah deskriptif. Metode yang digunakan adalah *self reported consumption*. Gambaran daya terima/sisa makanan menggunakan metode Comstock.

Hasil penelitian menunjukkan bahwa penyelenggaraan makanan di Asrama SMA Global Madani adalah paling banyak responden menyatakan petugas kurang ramah (58,10%), alat makan kurang lengkap (51,60%), dan distribusi makanan rata-rata tepat waktu (80,60%). Selain itu, penilaian cita rasa makanan diperoleh hasil rata-rata responden menyatakan kurang enak sebesar 61,30%, dan porsi makan cukup sebesar 74,20%, sedangkan rata-rata daya terima makanan selama dua hari yaitu responden tidak menyisakan porsi makanan sebesar 64,50% atau 25% dari yang disajikan dan termasuk berhasil menurut standar pelayanan minimal dalam sistem penyelenggaraan makan institusi.

Saran dari penelitian ini, yaitu pihak asrama perlu melakukan monitoring cita rasa makanan, pembuatan siklus menu, standar resep, standar bumbu maupun standar porsi pada saat pengolahan supaya disukai dan diterima oleh responden.

Kata kunci : Penyelenggaraan makanan, cita rasa dan daya terima makanan
Daftar bacaan : 12 (2001-2018)

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Overview of Food Service, Taste and Acceptance of Food at Asrama SMA Global Madani Bandar Lampung in 2022

Xiii + 55 Pages + 19 Tables + 2 Pictures + 6 Attachments

ABSTRACT

The success of food administration can be seen from the acceptance or leftovers of the food served. Acceptance or leftovers can be influenced by the taste of the food served. The purpose of this study was to find out the description of food administration, taste, and food acceptance at the Global Madani High School Dormitory Bandar Lampung.

The number of samples taken was 31 students from 45 students in the dormitory. The study was carried out for 5 days, with 2 consecutive days of filling out the questionnaire and 3 days of observation. The type of research used is descriptive. The method used is self-reported consumption. An overview of the acceptability/waste of food using the Comstock method.

The results showed that the administration of food at the Global Madani High School Dormitory was the most respondents stated that the officers were not friendly (58.10%), the cutlery was incomplete (51.60%), and the average food distribution was on time (80.60%).). In addition, the assessment of the taste of food obtained results that the average respondent stated that it was not good at 61.30%, and the portion of food was sufficient at 74.20%, while the average food acceptance for two days was that the respondent did not leave a portion of food of 64.50% or 25% of which is served and is considered successful according to the minimum service standards in the institutional dining system.

Suggestions from this study are that the dormitory needs to monitor the taste of food, make menu cycles, recipe standards, seasoning standards and portion standards at the time of processing so that they are liked and accepted by respondents.

Keywords: Food service, taste and food acceptance

Reading list : 12 (2001-2018)