

**POLITEKNIK KESEHATAN TANJUNGPURUNG**  
**JURUSAN GIZI**  
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Gambaran Pengetahuan dan Perilaku Tenaga Pengolah Makanan Terhadap  
Hygiene dan Sanitasi Penyelenggaraan Makanan di Instalasi Gizi RSUD Batin  
Mangunang

Xix + 78 halaman + 9 Tabel + 4 Gambar + 11 Lampiran

**ABSTRAK**

Pelayanan gizi di rumah sakit merupakan komponen penunjang yang diselenggarakan oleh instalasi gizi. Kegiatan pelayanan gizi di rumah sakit meliputi, pelayanan gizi rawat jalan, pelayanan gizi rawat inap, penyelenggaraan makanan, penelitian dan pengembangan. Berdasarkan hal tersebut, maka penulis tertarik untuk mengetahui gambaran pengetahuan dan perilaku tenaga pengolah makanan terhadap hygiene dan sanitasi penyelenggaraan makanan di instalasi gizi RSUD Batin Mangunang Tanggamus.

Penelitian ini dilaksanakan di Instalasi Gizi RSUD Batin Mangunang Tanggamus pada bulan Januari Tahun 2022. Jenis penelitian ini menggunakan metode deskriptif. Pengumpulan data dengan wawancara menggunakan kuisioner kepada responden dan observasi.

Hasil penelitian menunjukkan perilaku pengolah makanan dalam kategori baik 0, berperilaku cukup sebanyak 2 orang (20%) dan berperilaku kurang sebanyak 8 orang (80%), tingkat pengetahuan pengolah makanan baik sebanyak 2 orang (20%), cukup sebanyak 7 orang (70%), kurang sebanyak 1 orang (10%), tempat pengolahan makanan (dapur) menunjukkan bahwa hasil pengamatan sebanyak 13 (81,25%) dan pengamatan sebanyak 3 (18,75%) belum memenuhi syarat dikarenakan  $\leq 83\%$ , peralatan pengolah makanan menunjukkan pengamatan sudah bagus, akan tetapi beberapa peralatan pengolah ada yang belum memenuhi syarat, peralatan penyajian makanan menunjukkan hasil pengamatan sudah bagus, akan tetapi beberapa peralatan penyajian ada yang belum memenuhi syarat.

Maka disarankan untuk diperbaiki antara lain tenaga pengolah makanan lebih memperhatikan kelengkapan APD, dan pengadaan masker untuk tenaga pengolah makanan dan tidak berbicara pada saat pengolahan bahan makanan.

Kata kunci: Hygiene, Pengetahuan, perilaku, penyelenggaraan makanan, sanitasi.

Daftar bacaan : 44 (2000-2021)

**POLYTECHNIC OF HEALTH TANJUNGPUR**  
**NUTRITIONAL DEPARTMENT**

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*Description of Knowledge and Behavior of Food Processors on Hygiene and Sanitation of Food Administration at the Nutrition Installation of Batin Manguang Hospital.*

Xix + 78 Pages+ 9 Tables + 4 Picture + 11 Appendict

**ABSTRACT**

*Nutrition services in hospitals are a supporting component that organized by the nutrition installation. Nutrition service activities in hospitals include outpatient nutrition services, inpatient nutrition services, food administration, research and development. Based on this, the authors are interested in knowing the description of the knowledge and behavior of food processors on food hygiene and sanitation in the nutrition installation of Batin Mangunan Hospital, Tanggamus.*

*This research was conducted at the Nutrition Installation of Batin Mangunan Hospital Tanggamus in January 2022. This type of research used a descriptive method. The data was collected by interview using a questionnaire to the respondents and observation.*

*The results showed that the behavior of food processors in the good category 2 people (20%) moderately behaved and 8 people (80%) less behaved, the level of knowledge of good food processors was 2 (20%), 7 people were sufficient (70%), less than 1 person (10%), food processing places (kitchens) indicate that the results of observations as many as 13 (81.25%) and observations of 3 (18.75%) do not meet the requirements because 83%, processing equipment the food shows that the observations are good, but some of the processing equipment does not meet the requirements, the food serving equipment shows that the observations are good, but some of the serving equipment does not meet the requirements.*

*So it is recommended to improve, among others, food processors pay more attention to the completeness of PPE, and procure masks for food processors and do not talk when processing food ingredients.*

*Keywords: Hygiene, Knowledge, behavior, food administration, sanitation.*

*References :44 (2000-2021)*