

POLITEKNIK KESEHATAN TANJUNG KARANG
JURUSAN GIZI
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Gambaran Penyimpanan Bahan Makanan Pada Penyelenggaraan Makanan Di Instalasi Gizi RSUD Batin Mangunang Kabupaten Tanggamus Tahun 2021

xiii + 85 halaman + 8 tabel + 2 gambar, 13 lampiran

RINGKASAN

Penyelenggaraan makanan adalah suatu proses menyediakan makanan dalam jumlah besar dengan alasan tertentu. Dalam penyelenggaraan makanan terdapat beberapa tahapan penting bagi keberlanjutan proses penyelenggaraan makanan. Salah satunya adalah penyimpanan bahan makanan karena tidak semua bahan makanan yang diterima langsung habis terpakai dalam satu hari. Observasi awal yang dilakukan di RSUD Batin Mangunang Kabupaten Tanggamus Provinsi Lampung belum terdapat penelitian tentang penyimpanan bahan makanan pada penyelenggaraan makanan di RSUD Batin Mangunang Kabupaten Tanggamus Tahun 2021.

Penelitian ini dilaksanakan pada Instalasi Gizi RSUD Batin Mangunang Kabupaten Tanggamus bulan April Tahun 2021. Jenis penelitian menggunakan metode survey deskriptif, dalam penelitian ini penulis ingin melihat penyimpanan bahan makanan. Pengumpulan data dengan wawancara menggunakan kuisisioner kepada responden dan observasi selama tiga hari.

Hasil penelitian ini menunjukkan bahwa penyimpanan bahan makanan dikategorikan cukup karena hasil dari wawancara dan observasi penyimpanan bahan makanan basah atau segar yang sebesar 76,19% termasuk dalam hasil ukur cukup, ruang penyimpanan bahan makanan kering sebesar 78,57% termasuk dalam hasil ukur cukup, tetapi untuk penyimpanan makanan masak belum terdapat ruang penyimpanan makanan masak dikarenakan memang tidak pernah melakukan penyimpanan makanan masak, hanya saja penyimpanan sampel selama 1 x 24 jam dalam lemari pendingin kemudian setelahnya langsung dibuang. Oleh karena itu, ruang penyimpanan bahan makanan kering dan basah di Instalasi Gizi RSUD Batin Mangunang Kabupaten Tanggamus tergolong cukup memenuhi sesuai persyaratan yang sudah ditetapkan.

Disimpulkan bahwa sistem penyimpanan bahan makanan secara keseluruhan belum dikategorikan baik dan diperlukan adanya peningkatan yaitu prosedur penyimpanan bahan makanan basah, kering dan makanan masak dan ruangan khusus untuk masing-masing penyimpanan bahan makanan dan makanan masak. Saran dalam penelitian ini diharapkan terpenuhinya sistem penyimpanan bahan makanan yang baik.

Kata kunci : Penyimpanan Bahan Makanan

Referensi: 19 (2009-2020)

**TANJUNGPURONG HEALTH POLYTECHNIC
DEPARTMENT OF NUTRITION
Final Project Report, May 2021**

Bella Adhe Layunda

The Overview of Foodstuff Storage in Food Management of Batin Mangunang hospital Nutrition Installation, Tanggamus Regency in 2021

xiii + 85 pages + 8 tables + 2 pictures, 13 attachments

ABSTRACT

Food management is a process of providing food in large quantities for a specific reason. In food administration, there are several important stages for the sustainability of the food service process. One of them is the storage of foodstuffs because not all food ingredients received are used up immediately in one day. Initial observations made at the Batin Mangunang Hospital, Tanggamus Regency, Lampung Province, showed that there has been no research on foodstuff storage of food management at the Batin Mangunang Hospital, Tanggamus Regency in 2021.

This research was carried out at the Nutrition Installation of Batin Mangunang Hospital, Tanggamus Regency in April 2021. This research used a descriptive survey method. In this research, the author wanted to see the storage of foodstuffs. The data collecting technique used interview through questionnaires which were given to the respondents, and observation for three days.

The results of the research show that the storage of foodstuffs is categorized as sufficient because the result of interviews and observations about the storage of wet or fresh foodstuffs is 76.19%, which is included in the results of sufficient measurement; the dry food storage space is 78.57%, which is included in the results of sufficient measurements. But for cooked food storage, there is no cooked food storage room because the hospital has never stored cooked food. The hospital just stored the samples for 1 x 24 hours in the refrigerator and then throw them away immediately. Therefore, the dry and wet food storage space at the Nutrition Installation of the Batin Mangunang Hospital, Tanggamus Regency is classified as sufficient to meet the requirements that have been set.

It is concluded that the overall food storage system has not been categorized as good and it is necessary to improve the procedures for storing wet and dry food stuffs and cooked food, and to provide a special room for each foodstuff and cooked food. The suggestions in this research is the hospital is expected to fulfill a good food storage system.

Keywords: Food Storage

Reference: 19 (2009-2020)