

**POLITEKNIK KESEHATAN TANJUNGPURWANG
JURUSAN GIZI
Tugas Akhir, Mei 2025**

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**Gambaran Manajemen Penyelenggaraan Makanan di Instalasi Gizi
RSIA Ummi Athayya Kabupaten Tulang Bawang Barat.**

xiii + 55 halaman + 13 lampiran

ABSTRAK

Salah satu pelayanan kesehatan di rumah sakit adalah pelayanan gizi yang dilakukan oleh instalasi gizi dalam suatu kegiatan penyelenggaraan makanan yang dilakukan untuk memenuhi kebutuhan gizi pasien dengan melalui makanan. Makanan yang gizinya terpenuhi dan bermutu dapat dihasilkan melalui suatu kegiatan dari penyelenggaraan makanan di rumah sakit yang dalam penyelenggaraan makanan terdapat fungsi manajemen yang terdiri dari kegiatan pengolahan makanan sampai pendistribusian makanan kepada pasien yang dirawat. Penelitian ini bertujuan untuk mengetahui manajemen penyelenggaraan makanan di instalasi gizi RSIA Ummi Athayya Kabupaten Tulang Bawang Barat

Penelitian ini menggunakan metode kualitatif dengan pendekatan deskriptif. Metode yang digunakan dalam pengumpulan data yaitu observasi dan wawancara kepada kepala instalasi gizi menggunakan alat ukur kuisioner dan lembar checklist, yang di mulai dari perencanaan menu sampai pencatatan dan pelaporan bahan makanan. Penelitian ini dilakukan selama 3 hari dimulai pada bulan April 2025.

Hasil penelitian menunjukkan bahwa tenaga kerja terdiri dari 1 ahli gizi (dietisien) dan 17 karyawan lulusan SMA di bagian pengolahan. Perencanaan menu tidak sesuai dengan pedoman PGRS, siklus 7 hari yang diputar 1 bulan sekali. Namun, anggaran belanja instalasi gizi tidak sesuai, karena poin belum memenuhi syarat. Kegiatan pengadaan bahan makanan tidak sesuai pedoman, kegiatan pemesanan dan pembelian bahan makanan sudah sesuai dan terlaksana, penerimaan bahan makanan tidak sesuai, namun terdapat dua poin yang belum terpenuhi sehingga penerimaan belum sepenuhnya sesuai. Kegiatan penyimpanan bahan makanan tidak sesuai dengan pedoman, namun kartu stok bahan makanan belum ada. Pengolahan bahan makanan dilakukan oleh juru masak dan dimasak satu jam sebelum pendistribusian. Oleh karena itu disarankan sebaiknya troli ditambah lagi untuk mengantar dan mengambil makanan agar mempermudah saat pendistribusian.

Kata kunci : Manajemen penyelenggaraan makanan di Instalasi Gizi, RSIA
Daftar bacaan : 12 (2004-2022)

HEALTH POLYTECHNIC OF TANJUNG KARANG
NUTRITION DEPARTMENT
Finally Project, Mei 2025

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Overview of Food Delivery Management at the RSIA Umami Athayya
Nutrition Installation, West Tulang Bawang Regency.

xiii + 55 pages + 13 attachment

ABSTRACT

Of food organization there is a management function consisting of One of the health services health services in the hospital is a nutritional service performed by the nutrition installation nutrition in an activity of organizing food that is carried out to meet the nutritional needs of patients through food. Food that is nutritionally fulfilled and of good quality can be produced through an activity from the organization of food in the hospital which in the organization of food there are management functions consisting activities food processing to food distribution to patients who are treated.

This study uses a qualitative method with a descriptive approach. The method used in data collection is observation and interviews with the head of the nutrition installation using questionnaire measuring instruments and checklist sheets, starting from menu planning to recording and reporting food ingredients. This research was conducted for 1 week starting from April 2025.

The results of the study showed that the workforce consisted of 1 nutritionist (dietitian) and 17 high school graduate employees in the processing section. Menu planning is not in accordance with the PGRS guidelines, a 7-day cycle that is rotated once a month. However, the budget for the nutrition installation is not in accordance, because the points have not met the requirements. Food procurement activities are not in accordance with the guidelines, ordering and purchasing activities are in accordance and implemented, receiving food is not in accordance, but there are two points that have not been met so that receiving is not fully in accordance. Food storage activities are not in accordance with the guidelines, but there are no food stock cards yet. Food processing is carried out by the cook and cooked one hour before distribution. Therefore, it is recommended that more trolleys be added to deliver and pick up food to make it easier during distribution.

Keywords: Food organization management in the Nutrition Installation, RSIA
References: 12 (2004-2022)