

INTISARI

Latar Belakang : Penyimpanan bahan makanan merupakan salah satu bagian dari proses menghasilkan makanan yang aman dan bermutu bagi konsumen. Penyimpanan bahan makanan yang tidak baik, terutama dalam jumlah yang dapat menyebabkan kerusakan bahan makanan tersebut. **Tujuan :** Tujuan umum penelitian ini adalah untuk mengetahui gambaran ketepatan tata letak di ruang penyimpanan gudang kering unit gizi Rumah Sakit Primaya Betang Pabelum kota Palangka Raya. **Metode penelitian :** Penelitian ini diperoleh dari lembar observasi pada proses penyimpanan dengan menggunakan metode check list pada form lembar observasi. **Hasil dan Pembahasan :** Hasil observasi penyimpanan bahan makanan di rumah sakit primaya betang pabelum telah memenuhi penilaian observasi dengan menggunakan 20 penilaian. Hal ini dapat dilihat dari rata-rata skor penilaian apabila jawaban diberikan masuk pada kategori kriteria sangat layak dan telah memenuhi persyaratan penyimpanan bahan kering di gudang kering pada Unit Gizi Rumah Sakit Primaya Betang Pabelum. **Kesimpulan :** Pada pencatatan dan pelaporan bahan makanan kering di Unit Gizi Rumah Sakit Primaya Betang Pabelum terdapat adanya pencatatan dan pelaporan pada kartu stok yang ditempatkan di dekat rak-rak. Tetapi terlihat ada beberapa petugas yang lalai untuk mencatat barang yang keluar pada kartu stok.

xvi + 52 hlm ; 2024; 2 tabel ; 2 gambar

Daftar Pustaka : 11 buah (2004-2023)

Kata Kunci : Tata letak penyimpanan bahan makanan kering

ABSTRACT

Background : Institutional/mass food administration (SPMI/M) is food administration carried out in large or mass quantities. Limits regarding the number held in each country vary, according to each agreement. In Indonesia, the use of large or bulk food preparations is when serving more than 50 servings at a time. So if you eat 3 times a day, then the number of portions served is 150 portions a day. **Objective** : The general objective of this research is to determine the accuracy of the layout in the dry warehouse storage room of the nutrition unit at Primaya Betang Pabelum Hospital, Palangka Raya city. **Research methods** : This research was conducted on April 23 2024 at the Nutrition Unit of the Primaya Betang Pabelum Hospital, Palangka Raya City. Data was directly obtained from the observation sheet during the storage process using the check list method on the observation sheet form. **Results and discussion** : The results of observations of food storage at Primaya Betang Pabelum Hospital have fulfilled the observation assessment using 20 assessments. This can be seen from the average assessment score if the answer is given YES then it is given a rating of 5, while the assessment with the answer NO is given a rating of 0. From the results of this research observation, an assessment score of 90 is obtained with an average assessment indicator score of 0.9. in the very feasible criteria category and has met the requirements for dry material storage in the dry warehouse at the Primaya Betang Pabelum Hospital Nutrition Unit. **Conclusions** : When recording and reporting dry food ingredients in the Nutrition Unit of Primaya Betang Pabelum Hospital, there is recording and reporting on stock cards placed near the shelves. However, it appears that some officers neglected to record the outgoing goods on the stock card.

xvi + 52 pgs; 2024; 2 tables ; 2 pictures

References : 11 buah (2004-2023)

Keywords : Dry food storage layout