

**OVERVIEW OF TOOLS AND METHODS OF SERVING FOOD AT  
THE NUTRITION INSTALLATION OF QUEEN LATIFA GENERAL  
HOSPITAL YOGYAKARTA**

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**ABSTRACT**

**Background:** *One of the nutrition services in hospitals organized by the nutrition installation section is serving food to inpatients by providing quality food. A review needs to be carried out on the tools and methods of serving food to determine the extent to which the hospital has organized food from the accuracy of using SOPs, especially in the process of serving food, namely on the tools and methods of serving food.*

**Objective:** *The purpose of this study was to examine the tools and methods of presentation at the Nutrition Installation of Queen Latifa General Hospital Yogyakarta.*

**Methods:** *This research is a descriptive research with a survey research design. The study was carried out at the Nutrition Installation of Queen Latifa General Hospital Yogyakarta on January 10 to February 10, 2022. The sample in this study were 3 waitresses who worked at the Nutrition Installation of Queen Latifa General Hospital Yogyakarta with a total sampling technique of waitresses. Data were collected by observation and interview methods which were then processed using SPSS and Ms. Excel.*

**Results and Conclusions:** *The result showed that the characteristics of food serving utensils consisted of various kinds of utensils that came from several types of utensil building materials with clean/ hygienic and undamaged conditions, but based on the results of the presentation of cutlery it was still not right. The way of serving in the afternoon and evening has 100% accuracy according to the schedule and in the morning has 33,3% accuracy according to the schedule. The presentation of SOP food and based on the presentation principle has 100% accuracy besides that the waiter is not obedient in the PPE according to the SOP.*

**Keyword:** *Food Serving Tools, How to Serve Food, Nutrition Installation, General Hospital.*

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## TINJAUAN ALAT DAN CARA PENYAJIAN MAKANAN DI INSTALASI GIZI RUMAH SAKIT UMUM QUEEN LATIFA YOGYAKARTA

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### ABSTRAK

**Latar Belakang:** Pelayanan gizi yang diselenggarakan oleh bagian instalasi gizi salah satunya menyajikan makanan kepada pasien rawat inap dengan memberikan makanan bermutu. Peninjauan perlu dilakukan terhadap alat dan cara penyajian makanan untuk mengetahui sejauh mana rumah sakit telah menyelenggarakan makanan, dilihat dari ketepatan penggunaan SOP, terutama pada proses penyajian makanan, yaitu pada alat dan cara penyajian makanan.

**Tujuan:** Tujuan penelitian ini adalah melakukan peninjauan terhadap alat dan cara penyajian makanan di Instalasi Gizi Rumah Sakit Umum Queen Latifa Yogyakarta.

**Metode:** Penelitian ini merupakan penelitian deskriptif dengan rancangan penelitian survei. Penelitian dilaksanakan di Instalasi Gizi Rumah Sakit Umum Queen Latifa Yogyakarta pada tanggal 10 Januari sampai 10 Februari 2022. Sampel dalam penelitian ini yaitu 3 orang pramusaji yang bekerja di Instalasi Gizi Rumah Sakit Umum Queen Latifa Yogyakarta dengan teknik pengambilan sampel tenaga pramusaji adalah *total sampling*. Data dikumpulkan dengan metode observasi dan wawancara yang kemudian diolah dengan SPSS dan Ms. Excel.

**Hasil dan Kesimpulan:** Berdasarkan hasil penelitian diperoleh bahwa karakteristik alat penyajian makanan terdiri dari berbagai macam alat yang berasal dari beberapa jenis bahan penyusun alat dengan kondisi bersih/higienis dan tidak rusak, namun ketepatan pencucian alat makan pasien masih belum tepat. Cara penyajian makanan pada siang dan malam hari memiliki ketepatan 100% sesuai dengan jadwal, dan pada pagi hari memiliki ketepatan 33,3% sesuai dengan jadwal. Penyajian makanan berdasarkan SOP dan berdasarkan prinsip penyajian memiliki ketepatan 100%, selain itu pramusaji sudah patuh menggunakan APD sesuai dengan SOP.

**Kata Kunci:** Alat Penyajian Makanan, Cara Penyajian Makanan, Instalasi Gizi, Rumah Sakit.

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