

**CHILDHOOD PATIENTS' ACCEPTANCE RATE OF
ANIMAL SIDE DISHES AT WONOSARI GUNUNGKIDUL
HOSPITAL**

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ABSTRACT

Background: The quality of the food served by the hospital can be determined based on the results of evaluating the level of good food acceptance from patients. The quality of the food served can be assessed by paying attention to the taste assessment which consists of the taste and appearance of the food as well as the remaining food on the patient.

Objective: The level of acceptance of animal side dishes by pediatric patients at the Wonosari Gunungkidul Regional Hospital is known.

Methods: This research is a descriptive analytical study. This research was conducted in February 2024. The population of this study was pediatric patients aged 7 - 18 years who were hospitalized in class 3 for more than 1 day in one 10 +1 day menu cycle and received animal side dishes. The sample used was 17 patients at each meal.

Result: The level of acceptance of animal side dishes from pediatric patients from the aspect of food taste was found to be average, namely delicious aroma (95.20%), appropriate texture (94.70%), appropriate temperature (98.93%), delicious taste (88.66%) , and the level of doneness (94.70%) from the aspect of food appearance, namely attractive color (89.90%), attractive shape (95.60%), and appropriate portion size (98.48%). Food waste from animal side dishes was found to be an average of 15.17%, categorized as small food waste

Conclusion: The level of acceptance of the taste of the food is completely appropriate and based on the patient's remaining food obtained it can be categorized as minimal.

Keywords: acceptance level, taste, food waste, pediatric patients, animal side dishes

TINGKAT PENERIMAAN PASIEN ANAK TERHADAP LAUK HEWANIDI RSUD WONOSARI GUNUNGGKIDUL

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ABSTRAK

Latar Belakang: Kualitas dari makanan yang disajikan rumah sakit dapat diketahuiberdasarkan hasil evaluasi tingkat perimaan makanan yang baik dari pasien. kualitas makanan yang disajikan dapat dinilai dengan memperhatikan penilaian citarasa yang terdiri atas rasa, dan penampilan makanan serta dari sisa makanan pada pasien.

Tujuan: Diketuinya tingkat penerimaan pasien anak terhadap lauk hewani di RSUD Wonosari Gunungkidul.

Metode: Penelitian ini adalah penelitian deskriptif analitik, Penelitian ini dilaksanakan pada bulan Februari 2024. Populasi penelitian ini adalah pasien anakberusia 7 – 18 tahun yang menjalani rawat inap di kelas 3 selama lebih dari 1 hari dalam satu siklus menu 10 + 1 hari dan mendapatkan lauk hewani. Sampel yang digunakan ialah sebanyak 17 pasien pada setiap kali makan.

Hasil: Tingkat penerimaan pasien anak terhadap lauk hewani dari aspek rasa makanan diperoleh rata rata yaitu aroma sedap (95,20%), tekstur sesuai (94,70%), suhu sesuai (98,93%), rasa enak (88,66%), dan tingkat kematangan matang (94,70%) dari aspek penampilan makanan yaitu warna menarik (89,90%), bentuk menarik (95,60%), dan besaran porsi sesuai (98,48%). Sisa makanan lauk hewani diperoleh rata rata sebanyak 15.17% dikategorikan sisa makanan tergolong sedikit

Kesimpulan: tingkat penerimaan citarasa makanan sudah seluruhnya sesuai serta berdasarkan sisa makanan pasien yang diperoleh dapat dikategorikan sedikit.

Kata Kunci: tingkat penerimaan, citarasa, sisa makanan, pasien anak, lauk hewani