

STUDY ON THE RECEIVING OF PERISHABLE FOOD ITEMS IN THE NUTRITION INSTALLATION OF RSUD WONOSARI

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ABSTRACT

Background : The quality and safety of the produced food greatly depend on the quality and safety of the ingredients used. Ingredients need to be checked according to the principles of food receiving, which include examining, inspecting, recording, and reporting on the type, quantity, and quality of the received ingredients in accordance with the order and established specifications. Inaccuracy in the receipt of ingredients affects the quality and quantity of perishable food items.

Objectives : To determine the process of receiving perishable food items in the Nutrition Installation of Wonosari RSUD according to specifications, quantity, type, and time.

Method : This study used an observational method. The objects in this study were all fresh food ingredients received within five days of the menu cycle at the Wonosari Hospital Nutrition Installation. The variables of this study are the accuracy of specifications, quantity, type, and time of receipt of wet food ingredients.

Result : The acceptance of perishable food items based on specifications was 98.3% accurate, with 1.7% being inaccurate, particularly for menus I, II, III, and IV. Based on quantity, 98.5% of the received perishable food items were accurate, and 1.5% were inaccurate, specifically for menu II and menu X. The supplier fulfilled the missing items the next day. Based on type, 98.5% of the received perishable food items were accurate, and 1.5% were inaccurate because the ordered items did not arrive. Based on timing, 97.5% of the received perishable food items were accurate, and 2.5% were inaccurate, particularly for menu II and menu X, as the items arrived later than the established timeframe.

Conclusion : Receiving perishable food items in the Nutrition Installation of RSUD Wonosari is not yet accurate.

Keywords : Food receiving, Perishable food, Perisable food specifications

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KAJIAN PENERIMAAN BAHAN MAKANAN BASAH DI INSTALASI GIZI RSUD WONOSARI

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ABSTRAK

Latar Belakang : Mutu dan keamanan makanan yang dihasilkan sangat bergantung pada mutu dan keamanan bahan makanan yang digunakan. Bahan makanan perlu dilakukan pengecekan sesuai dengan prinsip penerimaan bahan makanan yaitu memeriksa, meneliti, mencatat dan melaporkan tentang jenis, jumlah, kuantitas dan kualitas bahan makanan yang diterima dengan kesesuaian pada saat pemesanan dan spesifikasi yang telah ditetapkan. Ketidaktepatan pada penerimaan bahan makanan mempengaruhi kualitas dan kuantitas bahan makanan basah.

Tujuan : Diketuinya proses penerimaan bahan makanan basah di Instalasi Gizi RSUD Wonosari sesuai dengan spesifikasi, jumlah, jenis, dan waktu.

Metode Penelitian : Penelitian ini menggunakan metode observasional. Objek dalam penelitian ini adalah semua bahan makanan basah yang diterima dalam waktu lima hari pada siklus menu di Instalasi Gizi RSUD Wonosari. Variabel penelitian ini yaitu ketepatan spesifikasi, jumlah, jenis, dan waktu penerimaan bahan makanan basah.

Hasil Penelitian : Penerimaan bahan makanan basah berdasarkan spesifikasi 98,3% bahan makanan basah yang diterima tepat dan 1,7% tidak tepat, yaitu pada penerimaan menu I,II,III,IV. Berdasarkan jumlah, 98,5% bahan makanan basah yang diterima tepat dan 1,5% tidak tepat, yaitu pada menu II dan menu X. Pihak rekanan memenuhi bahan makanan tersebut di hari berikutnya. Berdasarkan jenis, 98,5% bahan makanan basah yang diterima tepat dan 1,5% tidak tepat karena barang yang dipesan tidak datang. Berdasarkan waktu penerimaan bahan makanan basah 97,5% tepat dan 2,5% tidak tepat, yaitu pada menu II dan menu X. Hal tersebut dikarenakan barang datang melebihi batas waktu yang ditetapkan.

Kesimpulan Penelitian : Penerimaan bahan makanan basah di Instalasi Gizi RSUD Wonosari belum tepat.

Kata Kunci : Penerimaan Bahan Makanan, Bahan Makanan Basah, Spesifikasi Bahan Makanan Basah

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