

A STUDY OF THE SUITABILITY OF THE STANDARD CONDIMENTS IN ANIMAL SIDE DISH AT PDHI YOGYAKARTA ISLAMIC HOSPITAL

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ABSTRACT

Background: The standard seasoning is a composition of herbs that are standardized and enforced in the institutions to uniform the taste of the dish which is called the basic spices. The use of herbs greatly affects the taste of food, uniformity of taste, aroma, color on the cuisine so that the required standard seasoning.

Objective: The research aims to determine the use of herbs in animal proteins in the PDHI Yogyakarta Islamic Hospital.

Method: This research is observational research with descriptive research design. This study was conducted in the PDHI Yogyakarta Islamic Hospital of in March 2020. The object of research is the standard condiment on the side of the animal in 1 cycle menu 10 days. Data analysis was done descriptively and presented in form of tables.

Results: the Standard of a seasoning side dish of animal that seasoning bacem, seasoning stews, seasoning rica-rica, herbs steak, herbs, satay, spice tongseng, and yellow spice. The realization of the standard type of spice obtained from the observation of 2 times the use of herbs in 1 cycle, the results obtained are in accordance that marinade steak 100%, seasoning rica-rica 53,84% and bumbu sate 77,8%. The realization of the weight of the marinade ingredients obtained results that seasoning bacem 99,08%, seasoning steak 102,52%, seasoning rica-rica 112,61%, bumbu sate 61,78%, bumbu tongseng 82,25% and that can not be known to the realization that yellow spice and seasoning stews. The results of the research the suitability of the type of material of seasoning side dish of animal that is of 77.2% and the suitability of the material weight of seasoning side dish of animal that is 92,30%.

Conclusion: Standards of animal side dishes in the PDHI Yogyakarta Islamic Hospital are rica-rica seasoning, steak, satay, yellow spice, tongseng spice, stew and marinated spices. The suitability of the type of ingredients of animal side dishes is 77.2% and the suitability of the seasoning ingredients is 92.30%.

Keywords: standard seasonings, animal side dishes, types of seasoning ingredients, the weight of seasoning ingredients

KAJIAN KESESUAIAN STANDAR BUMBU PADA LAUK HEWANI

DI RS ISLAM YOGYAKARTA PDHI

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ABSTRAK

Latar Belakang: Standar bumbu merupakan komposisi bumbu yang dibakukan dan diberlakukan di institusi dalam rangka penyeragaman rasa hidangan yang disebut bumbu dasar. Penggunaan bumbu sangat mempengaruhi cita rasa makanan, penyeragaman rasa, aroma, warna pada masakan sehingga diperlukan standar bumbu.

Tujuan: Penelitian ini bertujuan untuk mengetahui kesesuaian standar bumbu pada lauk hewani di RS Islam Yogyakarta PDHI.

Metode: Penelitian ini adalah penelitian observasional dengan dengan desain penelitian deskriptif. Penelitian ini dilaksanakan di RS Islam Yogyakarta PDHI pada bulan Maret 2020. Obyek penelitian adalah standar bumbu pada lauk hewani dalam 1 siklus menu 10 hari. Analisa data dilakukan secara deskriptif dan disajikan dalam bentuk tabel.

Hasil: Standar bumbu lauk hewani yaitu bumbu bacem, bumbu semur, bumbu rica-rica, bumbu bistik, bumbu sate, bumbu tongseng dan bumbu kuning. Realisasi jenis standar bumbu didapatkan dari pengamatan 2 kali penggunaan bumbu dalam 1 siklus, didapatkan hasil yang sesuai yaitu bumbu bistik 100%, bumbu rica-rica 53,84% dan bumbu sate 77,8%. Realisasi berat bahan bumbu didapatkan hasil yaitu bumbu bacem 99,08%, bumbu bistik 102,52%, bumbu rica-rica 112,61%, bumbu sate 61,78%, bumbu tongseng 82,25% dan yang tidak dapat diketahui realisasinya yaitu bumbu kuning dan bumbu semur. Hasil penelitian kesesuaian jenis bahan bumbu lauk hewani yaitu 77,2% dan kesesuaian berat bahan bumbu lauk hewani yaitu 92,30%.

Kesimpulan : Standar bumbu lauk hewani RS Islam Yogyakarta PDHI yaitu bumbu rica-rica, bumbu bistik, bumbu sate, bumbu kuning, bumbu tongseng, bumbu semur dan bumbu bacem. Kesesuaian jenis bahan bumbu lauk hewani yaitu 77,2% dan kesesuaian berat bahan bumbu yaitu 92,30%.

Kata kunci : standar bumbu, lauk hewani, jenis bahan bumbu, berat bahan bumbu