

DESCRIPTION OF STORAGE OF DRY FOODSTUFF IN NUTRITIONAL
INSTALLATION OF PKU MUHAMMADIYAH GAMPING HOSPITAL OF
SLEMAN

Adila Anisakoh¹, Joko Susilo², Lastmi Wayansari³
1,2,3 Department of Nutrition Health Polytechnic Of Yogyakarta,
Jl. Tatabumi No.3 Banyuraden, Gamping, Sleman
email: adilaanisakoh@gmail.com , jokosusilo_gizi@yahoo.com ,
lastmi.wayansari@poltekkesjogja.ac.id

ABSTRACT

Background. Hospital food management is a series of activities ranging from menu planning, planning of food needs, budget planning, procurement of food items, reception and storage, cooking of food ingredients, distribution and recording, reporting and evaluation. Food storage is a procedure for organizing, storing, maintaining, and recording and reporting food ingredients both quality and quantity in the food storehouse.

Objectives. To Identify the description of dry foodstuff storage in the Nutrition Installation of PKU Muhammadiyah Gamping Hospital of Sleman.

Method. This research was a descriptive that describes broadly by describing the description of storage of dry foodstuff ingredients in the Nutrition Installation of PKU Muhammadiyah Gamping Hospital of Sleman. This research was conducted in February 2020 for 3 months observation. The object of research was five dry foodstuff ingredients that are often used.

Results. Most of the quality of dry food in the Nutrition Installation of PKU Muhammadiyah Gamping Hospital of Sleman was in accordance with the specified specifications, most of the storage facilities were said to be suitable even though several dry foodstuff ingredients storage facilities were not fulfilled because some tools such as hand lifts and folding stairs were not used because it looks at the situation and condition of the dry foodstuff ingredients storage and dry foodstuff storage system is good because it meets the 2013 PGRS standards.

Conclusion. Dry food storage as a whole has been categorized as good as a dry foodstuff storage system, the quality of dried food stored, and equipment facilities in the storage warehouse. Suggestions in this study are expected the institution can pay attention to the completeness of facilities, the quality of food ingredients and also maintain the storage system

Keywords. Storage of food ingredients, food quality, food facility facilities, food storage system.

GAMBARAN PENYIMPANAN BAHAN MAKANAN KERING DI
INSTALASI GIZI RUMAH SAKIT PKU MUHAMMADIYAH GAMPING
SLEMAN

Adila Anisakoh¹, Joko Susilo², Lastmi Wayansari³

^{1,2,3}Jurusan Gizi Poltekkes Kemenkes Yogyakarta,

Jl. Tatabumi No.3 Banyuraden, Gamping, Sleman

email : adilaanisakoh@gmail.com, jokosusilo_gizi@yahoo.com,

lastmi.wayansari@poltekkesjogja.ac.id

ABSTRAK

Latar Belakang. Penyelenggaraan makanan Rumah Sakit merupakan rangkaian kegiatan mulai dari perencanaan menu, perencanaan kebutuhan bahan makanan, perencanaan anggaran belanja, pengadaan bahan makanan, penerimaan dan penyimpanan, pemasakan bahan makanan, distribusi dan pencatatan, pelaporan serta evaluasi. Penyimpanan bahan makanan merupakan suatu tata cara menata, menyimpan, memelihara, serta pencatatan dan pelaporan bahan makanan baik kualitas maupun kuantitas di gudang bahan makanan.

Tujuan: mengetahui gambaran penyimpanan bahan makanan kering di Instalasi Gizi RS PKU Muhammadiyah Gamping Sleman.

Metode.. Penelitian ini adalah Deskriptif yang menggambarkan secara luas dengan menjelaskan gambaran penyimpanan bahan makanan kering di Instalasi Gizi RS PKU Muhammadiyah Gamping Sleman. Penelitian ini dilakukan pada bulan Februari 2020 selama satu bulan 3 kali pengamatan. Objek penelitian yaitu lima bahan makanan kering yang sering digunakan.

Hasil. Sebagian besar mutu bahan makanan kering di Instalasi Gizi RS PKU Muhammadiyah Gamping Sleman telah sesuai dengan spesifikasi yang telah ditentukan , pada fasilitas penyimpanan sebagian besar sudah dikatakan sesuai walaupun belum terpenuhinya beberapa fasilitas penyimpanan bahan makanan kering karena beberapa alat seperti hand lift dan tangga lipat tidak digunakan karena melihat situasi dan kondisi dari tempat penyimpanan bahan makanan kering dan system penyimpanan bahan makanan kering sudah baik karena telah memenuhi standar PGRS tahun 2013. .

Kesimpulan. penyimpanan bahan makanan kering secara keseluruhan sudah dikategorikan baik seperti system penyimpanan bahan makanan kering, mutu bahan makanan kering yang disimpan, dan fasilitas peralatan di gudang penyimpanan. Saran dalam penelitian ini diharapkan pihak institusi dapat memperhatikan kelengkapan fasilitas, mutu bahan makanan dan juga mempertahankan sistem penyimpanan .

Kata Kunci. Penyimpanan bahan makanan, mutu bahan makanan, fasilitas bahan makanan, sistem penyimpanan bahan makanan