

## DAYA TERIMA PERTAKE DI PKU MUHAMMADIYAH BANTUL

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### ABSTRAK

**Latar Belakang :** Pelayanan Gizi adalah serangkaian kegiatan yang dilakukan untuk memenuhi kebutuhan gizi pasien melalui makanan sesuai penyakit yang diderita. Keadaan gizi pasien sangat berpengaruh pada proses penyembuhan penyakit. Berdasarkan studi pendahuluan RSU PKU Muhammadiyah Bantul didapatkan hasil bahwa sisa makanan pasien terbanyak pada lauk nabati. Daun kelor sangat kaya akan nutrisi, diantaranya kalsium, besi, protein, vitamin A, vitamin B dan vitamin C.

**Tujuan Penelitian :** Tujuan penelitian ini untuk mengetahui daya terima resep modifikasi Perkedel Tahu Kelor di RSU PKU Muhammadiyah Bantul.

**Metode Penelitian :** Penelitian ini adalah *quasy eksperimen* dengan desain penelitian *one shot case study*. Subjek penelitian adalah 15 orang karyawan di Instansi Gizi PKU Muhammadiyah Bantul yang terdiri dari Kepala Instansi Gizi, 3 Ahli Gizi, 7 pramuboga, dan 4 Pramusaji. Hasil analisis data menggunakan uji statistic *mann whitney*.

**Hasil Penelitian :** Hasil penelitian ini menghasilkan resep modifikasi dari resep dasar yaitu tahu bacem dimodifikasi menjadi perkedel tahu kelor. Hasil analisis uji kesukaan menunjukkan bahwa subjek memiliki rata-rata tingkat kesukaan terhadap warna dengan skor 4,13 (suka), rasa dengan skor 3,6 (tidak suka), aroma dengan skor 4 (suka), tekstur dengan skor 4 (suka), dan bentuk 4,33 (suka). Hasil perhitungan *Food cost* resep modifikasi yaitu Rp. 681,80.

**Kesimpulan :** Ada pengaruh modifikasi resep lauk nabati tahu dengan daun kelor terhadap daya terima di RSU PKU Muhammadiyah Bantul.

**Kata Kunci :** Daya Terima, modifikasi resep, perkedel, tahu, daun kelor.

# **POWER ACCORDING TO PERTAKE IN RSU PKU MUHAMMADIYAH BANTUL**

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## **ABSTRACT**

**Background:** Nutrition Services is a series of activities undertaken to meet the nutritional needs of patients through food according to illness suffered. The nutritional state of the patient is very influential on the healing process of the disease. Based on the study of RSU PKU Muhammadiyah Bantul, it was found out that the majority of patient's food waste on vegetable side dishes. Moringa leaves are very rich in nutrients, including calcium, iron, protein, vitamin A, vitamin B and vitamin C.

**Research Objectives:** The purpose of this study to determine the acceptance of recipes modification of Kubel Tahu Kelor at RSU PKU Muhammadiyah Bantul.

**Research Method:** This research is quasy experiment with one shot case study design study. The subjects were 15 employees in Nutrition Installation PKU Muhammadiyah Bantul consisting of Head of Nutrition Installation, 3 Nutrition Expert, 7 Pramuboga, and 4 Waitress. The result of data analysis using statistic test mann whitney.

**Research Results:** The results of this study produced a recipe for modification of the basic recipe, that is, the bacem tofu was modified to become a kelor tofu pellet. The results of the preference test analysis showed that subjects had an average level of preference for color with a score of 4.13 (likes), a sense with a score of 3.6 (did not like), a scent with a score of 4 (like), a texture with a score of 4 (like) , and form 4.33 (likes). Calculation results Food cost recipe modification is Rp. 681.80.

**Conclusion:** There is a modification effect of the vegetable-based side dish recipe with Moringa leaves on the acceptability of PKU Muhammadiyah Hospital in Bantul.

**Keywords:** Acceptability, modification of recipes, cakes, tofu, Moringa leaves.