

**STUDY OF SUITABILITY OF FRUIT RECEIPT SPECIFICATIONS AT
THE NUTRITION INSTALLATION OF WONOSARI REGIONAL
HOSPITAL**

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ABSTRACT

Background: Nutrition services play an important role in supporting patient healing, so the quality of food ingredients, including fruit, must meet specifications. The results of the study at the Nutrition Installation of Wonosari Hospital showed that there was a discrepancy in the acceptance of fruit, both in terms of quantity and quality due to damage during delivery. This study aims to examine the conformity of fruit acceptance specifications at the Nutrition Installation of Wonosari Hospital in order to determine the extent to which the conformity of acceptance specifications has been implemented

Objective: To find out the process of receiving fruit food according to the specifications at the Wonosari Hospital Nutrition Installation in accordance with the receipt of foodstuffs, quantity and quality.

Research Method: This study used an observational method. The object of this study was all fruit food ingredients received within 10 days in the menu cycle at the Nutrition Installation of Wonosari Hospital. The variables of this study are the accuracy of fruit acceptance, quantity and quality of fruit food acceptance.

Research Results: Receipt of fruit ingredients from menu I to menu X showed that the accuracy of the receipt based on the suitability of the fruit name reached an average of 100%, which means that all fruits received were in order. The accuracy of the receipt based on the average number of fruits reached 97.5%. An inaccuracy of the amount occurred on menu II with a percentage of 2.5%, marked by a deficiency of 100 grams, but the partner immediately completed the material the next day. Meanwhile, the accuracy of the quality of the fruit ingredients reached 96%, with the quality difference found on the V menu of 4%, which was caused by the shape and freshness of the fruit that did not meet the standards.

Conclusion: The receipt of fruit food ingredients at the Wonosari Hospital Nutrition Installation is not correct

Keywords: Fruit Acceptance, Conformity to Specifications, Quantity and Quality

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KAJIAN KESESUAIAN SPESIFIKASI PENERIMAAN BUAH DI INSTALASI GIZI RSUD WONOSARI

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ABSTRAK

Latar Belakang : Pelayanan gizi berperan penting dalam mendukung penyembuhan pasien, sehingga kualitas bahan makanan, termasuk buah, harus sesuai spesifikasi. Hasil penelitian di Instalasi Gizi RSUD Wonosari menunjukkan adanya ketidaksesuaian dalam penerimaan buah, baik dari segi jumlah maupun kualitas akibat kerusakan saat pengiriman. Penelitian ini bertujuan untuk mengkaji kesesuaian spesifikasi penerimaan buah di instalasi Instalasi Gizi RSUD Wonosari guna mengetahui sejauh mana kesesuaian spesifikasi penerimaan telah diterapkan.

Tujuan : Diketuinya proses penerimaan bahan makanan buah terhadap kesesuaian spesifikasi jumlah dan kualitas. di Instalasi Gizi RSUD Wonosari.

Metode Penelitian : Penelitian ini menggunakan metode observasional. Objek dalam penelitian ini adalah semua bahan makanan buah yang diterima dalam waktu 10 hari pada siklus menu di Instalasi Gizi RSUD Wonosari. Variabel penelitian ini yaitu kesesuaian penerimaan buah, jumlah dan kualitas penerimaan bahan makanan buah.

Hasil Penelitian : Penerimaan bahan makanan buah dari menu I hingga menu X menunjukkan bahwa kesesuaian penerimaan berdasarkan kesesuaian nama buah mencapai rata-rata 100%, yang berarti seluruh buah yang diterima sesuai dengan pesanan. Kesesuaian penerimaan berdasarkan jumlah buah rata-rata mencapai 97,5%. Ketidak kesesuaian jumlah terjadi pada menu II dengan persentase 2,5%, ditandai oleh kekurangan sebanyak 100 gram, namun pihak rekanan segera melengkapi bahan tersebut pada hari berikutnya. Sementara itu, kesesuaian kualitas bahan makanan buah mencapai 96%, dengan ketidaksesuaian kualitas ditemukan pada menu V sebesar 4%, yang disebabkan oleh bentuk dan kesegaran buah yang tidak memenuhi standar.

Kesimpulan : Penerimaan bahan makanan buah di Instalasi Gizi RSUD Wonosari belum tepat

Kata Kunci : Penerimaan Buah, Kesesuaian Spesifikasi, Jumlah dan kualitas

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