



Hygiene and Sanitation Implementation in Kitchen Aston Jember Hotel & Conference Center

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Abstract: The research on the implementation of hygiene and sanitation in the kitchen of the Aston Jember Hotel & Conference Center is presented in this report. In order to make high-quality cuisine, the author of this scientific paper wishes to know what measures are used to preserve kitchen hygiene and sanitation at the Lekker Restaurant Hotel Aston Jember. The author employs a qualitative descriptive research approach to accomplish this goal, which involves performing observations, interviews, and the use of documentation materials. Additionally, the theory of kitchen hygiene and sanitation is combined with other aspects connected to enhancing the quality of these things. The people with power over matters of sanitation and kitchen hygiene were identified as informants for this study. Data from informants, in the form of written or spoken material, was carefully read again, analyzed, and described.

Keywords: Application of Hygiene and Sanitation, Food Quality, Kitchen

Introduction

Tourism is everything related to tourism, including the exploitation of objects and tourist attractions and businesses in that field. According to Westlake as cited by (Yoeti, 2008), "Tourism is the sum of relationships arising from the travel and stay of non residents, is so far as they do not lead to permanent resident and are not connected with any earning activity". (Tourism is a number of symptoms / phenomena and relationships arising from a trip that is far away and not for permanent residence and has nothing to do with activities looking for work) (Twinomucunguzi, 2020). Tourism is a variety of tourist activities supported by various facilities and services provided by the community, entrepreneurs, government and local government.

According to The American Hotel and Motel Association (AHMA) as cited by Steadmon and Kasavana (Suwithi, 2008): "A hotel may be defined as an establishment whose primary business is providing lodging facilities for the general public and which furnishes one or more of the following 3 services Food and Beverage service, room attendant service, uniformed service, laundering of linens and use of furniture and fixtures". (Hotel can be defined as a building that is managed commercially by providing lodging facilities for the public with the following service facilities: food and beverage service, room service, luggage service, laundry (Gebremariam, 2019a). And can use the facilities / furniture and enjoy the decorations in it).

Food and Beverage Department which functions to carry out the sale of food and beverages. The Food and Beverage Department also has a section that handles certain foods ordered by guests, namely Food and Beverage products (Haque, 2021a). While the waiter/waitress from the Food and Beverage service department will serve the food to guests. Sections contained in the Food and Beverage product include the main kitchen section, cool kitchen/garde manger section, butcher section, banquet kitchen section, pastry and bakery section, and stewarding section.

Sanitation according to Azrul Azwar (Benny, 2016) is "A way of controlling various environmental factors that may affect the degree of public health". From these two definitions, the author can conclude that hygiene is an effort made to maintain health from various diseases, while sanitation is an effort to prevent diseases that can arise from various environmental factors (de Kraker, 2022).

Kitchen Aston Jember Hotel & Conference Center is a part of Foods Proct that produces food for guests, both when enjoying in restaurants, room service, events at banquets (Haque, 2021b). Therefore, there must be a guarantee that the food served is safe.

Based on the above background, the author is interested in examining in more detail the Application of Hygiene and Sanitation in the Kitchen of Aston Jember Hotel & Conference Center.

Methodology

This research is descriptive qualitative research and tends to use analysis with an inductive approach. According to Sugiarto (Aminuah, 2019) Qualitative research is a type of research whose findings are not obtained through statistical procedures or other forms of

calculation and aims to reveal symptoms in a holistic-contextual manner through data collection in a natural setting by utilizing the researcher as the key.

A. Types of Data

According to Sugiyono in (Carolina, 2017) the types of data can be divided into 2, namely qualitative and quantitative. The research here uses qualitative and quantitative data types.

1. Qualitative Data

The definition of qualitative data according to Sugiyono in (Carolina, 2017) is data in the form of words, schemes, and images. This research qualitative data is in the form of hotel names, addresses, organizational structures and images of pastry products.

2. Quantitative Data

The definition of quantitative data according to Sugiyono in (Carolina, 2017) is data in the form of numbers or quantified qualitative data. This research quantitative data is in the form of the number of utensils, equipment, and recipes.

B. Data Source

According to the sources and data needed in this study, the data is divided into two, namely:

1. Primary Data

According to Sugiyono in (Miawaty, 2021) Primary data is a data source that directly provides data to data collectors. Primary data sources are obtained through interviews with research subjects and by direct observation or observation in the field (Gill, 2018). In this study, primary data is needed in the process of making Macaron and knowing things that can cause failure in making Macaron such as through interviews.

2. Secondary data

Secondary data is data that is not generated and collected by researchers but obtained in a form that has been processed. Secondary data sources are data to complement the data needed by primary data (Müller, 2020). Secondary data in this study are articles from websites, the internet, relevant news and some relevant literature. Secondary data is collected to collect relevant data related to Macaron products such as guidebooks in making Macaron (Lai, 2019).

C. Data Collection Techniques

The following are the techniques used by researchers in collecting related data:

1. Observation

According to Utama in (Decent, 2018) "observation technique is a way of collecting data by observing and recording systematically the symptoms observed". This technique is used to observe how work standards are used in the Pastry department at Novotel Nusa Dua Bali hotel.

2. Documentation

According to Sugiyono in (Decent, 2018) documentation is a method used to obtain data and information in the form of archives, books, documents, writings, numbers and images in the form of reports and information that can support research (Gebremariam,

2019b). This technique is used to collect hotel data such as history, facilities, organizational structure and images of pastry products.

3. Interview

According to the Big Indonesian Dictionary (KBBI) in (Decent, 2018) an interview is a question and answer process with someone who is needed to be asked for information or opinions about something. This technique is used to ask how the correct steps in making Macarons and what things can make Macarons fail products.

D. Descriptive Analysis Technique

According to Arikunto, Suharsimi in (Hidayat, 2020) "descriptive methods are as follows: Descriptive research is research that is intended to investigate circumstances, conditions or other things that have been mentioned, the results of which are presented in the form of a research report "

Result and Discussion

Aston Jember Hotel & Conference Center is a business hotel or city hotel located in the middle of the city and has more than 152 rooms and various facilities (Häggman-Henrikson, 2018). Aston Jember Hotel & Conference Center has a four-star rate and is one of the largest hotels in the Jember area (Lerebours, 2021). The hotel not only rents rooms but has a variety of products such as restaurants and meeting rooms. Aston hotel is a modern hotel that is committed to international standards.

The management of Aston Jember Hotel & Conference Center is managed by Archipelago International (Gauthier, 2018). The Archipelago International company is a hospitality management company that manages properties such as hotels, resorts, serviced apartments and via in Asia Pacific. More than 90 hotels with several brands located in several regions of Indonesia, Malaysia and the Philippines have been managed by the company namely: Grand Aston, Aston, Aston City, Alana, Harper, Quest, Quest Vibe, Favehotel, NEO and Kamuela. This proves that Aston Jember Hotel & Conference Center is different from others in its marketing which follows Archipelago International standards as well as in its management and management (Rosenthal, 2020a).

The process of receiving food ingredients at Aston Jember Hotel & Conference Center certainly has SOPs that must be carried out in several stages, namely:

1. The goods receiving officer must be present accompanied by the Chef De Partie.

Every raw food ingredient that enters the Aston Jember & Conference Center Hotel must always be accompanied by Chef De Partie to check from all incoming raw food ingredients according to what was ordered to the stage of storing raw food ingredients according to their respective types (Kallam, 2018).

2. All food delivered by the supplier must be in accordance with

After the receiving officer is accompanied by the chef de partie, the next procedure that must be carried out is that the chef de partie must check that all food ingredients sent by the supplier must be as ordered, both in terms of type, quality and quantity of raw food ingredients (Rosenthal, 2020b).

Some forms of goods receipt control can be carried out as follows:

- a) Fresh vegetables and fruits, must be scrutinized The quality of food ingredients must comply with the requirements set by hotels and restaurants (Peal, 2020). Vegetables and fruits can be received after being weighed, then taken to the warehouse for storage. Then send it to the commissary section.
- b) Fish and sea food. Staff examine the freshness of the gills, elasticity of the meat, scales and eyes. If the quality is appropriate, the fish is weighed and sent to the butcher.
- c) Fresh Meat, Officers check the quality of the meat, if the quality is appropriate, it is then sent for storage to the butcher.
- d) Eggs, when sent by the vendor, it must be examined whether the quality of the eggs is in accordance with the provisions (fresh, clean) and the eggs are weighed and then sent to the commissary section.

If there are food ingredients that are considered not in accordance with the order, the recipient can request replacement goods to the supplier. If the food is received as ordered, the recipient signs the delivery format which is used as a basis for the supplier to bill the finance department (Bartram, 2018).

3. Recording technique

Recording techniques are very necessary for orderly management and facilitate control of the entry and expenditure of materials and equipment. Administrative activities and recording activities that need to be carried out, such as reports on the receipt of goods, the state of materials, distribution and others.

Conclusion

The implementation of Hygiene and Sanitation standard operating procedures in the Kitchen of Aston Jember Hotel & Conference Center is quite good, this can be seen from the standard operating procedures for taking raw food from the commissary to serving food that has been processed. It's just that it needs more attention regarding hygiene equipment and assistance by the chef de partie when food ingredients enter the receiving area so that everything runs smoothly and nothing untoward happens.

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