

Analysis of Storage of Perishable Food Ingredients in The Kitchen in an Effort to Maintain the Quality of The Ingredients Food

(A Case Study of DH Kitchen and Coffee Yogyakarta)

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Abstract. The aim of this study is to find out how perishable food storage is implemented in an effort to maintain the quality of food in the kitchen. The method of this study is descriptive qualitative research. The data collection techniques used in this study are interviews, documentation and observation. The study was conducted in the main kitchen of DH Kitchen and Coffee Yogyakarta. The techniques of data analysis used are data collection, data reduction, data presentation and drawing conclusions. The results show that supports in implementing the storage of perishable food ingredients include the type of storage equipment, temperature, arranging and placing goods, storage containers, cleanliness of storage equipment, storage time, closing and classification in arranging food ingredients. The steps and methods used in storing perishable food ingredients, in the kitchen of DH Kitchen and Coffee Yogyakarta, vegetables, fruit and eggs are stored in the walk-in chiller and meat, poultry, fish and seafood are stored in the walk-in freezer, in classifying perishable food ingredients according to their type by using containers, tubes, jerry cans, plastic rolls or plastic vacuum, carrying out the FIFO (First In First Out) process if the old food ingredients are still available, then closing the storage container using plastic wrap or with a lid container, put a label containing the name of the material, the date the material was entered, the expiry date and the name of the staff, attach it to the storage container according to the name of the container, then put it in the walk-in chiller or freezer. Cleaning the chiller and freezer floors is done once a week or once every two weeks on Saturdays and Sundays.

Keywords: kitchen, hotels, perishable foodstuffs, foodstuffs quality

INTRODUCTION

A hotel is a company that is managed by its owner by providing food, drink and sleeping room facilities to people who travel and are able to pay a reasonable amount according to the services received without any special agreement (Sartika Moha, Sjendry Loindong 2016 :245) or can be interpreted as a type of accommodation that uses part or all of the building to provide lodging, food and beverage services, as well as other supporting services for the public which are managed on a commercial basis (Decree of the Minister of Tourism, Post and Telecommunications No. KM 37/PW). In a hotel there must be an organizational structure consisting of various departments which are specially arranged to explain the division of work based on expertise. Hotel organizational structures vary greatly depending on how large the hotel is. One of the departments in the hotel is the Food and Beverage Product Department. Food storage activities are one of the principles of food hygiene and sanitation. Improper storage of food ingredients can cause many problems. There are many problems that occur in the operations of the Food and Beverage Department, especially in the Product section, one of which is Spoilage, which means ingredients are damaged due to non-functioning storage machines and weak detailed monitoring procedures for the storage of food ingredients resulting in damage. Hygiene and sanitation are one of the requirements for storing food, which is very necessary to prevent cases of "Food Poisoning" which can claim lives. Storage that does not comply with SOPs (Standard Operating Procedures) can cause various kinds of damage to food ingredients. Therefore,

food storage needs to be given attention so that undesirable things do not happen. One example of a case that has occurred is that there were caterpillars and rotten lettuce leaves in the walk-in chiller in the main kitchen, where the lettuce could cause contamination in a container of lettuce. This can happen because the First in First Out (FIFO) system is not working properly or cleanliness is not being paid attention to. The staff on duty only does First in First Out (FIFO) without checking whether the material is still suitable for use or not.

LITERATURE REVIEW

Definition of Kitchen (Sari, I.R. (2022)) A kitchen is a special place (room) that functions to store and prepare raw materials to be processed or cooked, so that the food is ready to be served in accordance with health standards and an attractive appearance. The main kitchen is a place or room that produces food and food ingredients for the needs of hotel guests and hotel employees. Based on the opinion above, it can be concluded that the kitchen is a place to store, prepare food ingredients so that they can be processed as the food can be served. The kitchen consists of several parts or sections and has a job and each head is responsible for that section. The following are the parts that are usually found in a kitchen according to Novianty Purnama (2021: 7):

1. All Day Dining Kitchen/Hot Kitchen/Main Kitchen
Including the main kitchen or usually known as ADD (all day dining), this section is usually the first highlight because it is included in the hotel facilities and the ADD (all day dining) kitchen operates 24 hours, which includes preparing breakfast, brunch, lunch, dinner and room service for hotel guests and is the main kitchen where the main course, soup, sauce and cooking process takes place. This kitchen is usually in the middle of other parts of the kitchen, so that it is easier to communicate with other parts of the kitchen. This kitchen is divided into several sections such as the Asian section, Western section, Japanese section and others
2. Garde Manager
Commonly known as the cold kitchen section is the part of the kitchen that usually processes cold food, appetizers, sandwiches, canapes, and prepares various dishes with ingredients that do not last long, such as fruit salad, salad bar, Caesar salad and others. This section also usually supports restaurant banquet events, prepares breakfast and can make decorations for food that are very beautiful and fresh. This section must be in a cool room
3. Commisioner
Different from other sections, the commissary section is a place to store various kinds of vegetables and fruit, preparation to support all sections, usually known as the "preparation room". This section is also responsible for tidying up, arranging and storing food ingredients such as in the walk-in chiller
4. Butcher
This section usually does all the preparation regarding cuts of meat, chicken, fish and other animal ingredients. This butcher's section must have a cool temperature in the room because it is vulnerable to meat that can rot. The butcher's section is a dangerous area because it is equipped with sharp equipment such as knives, meat grinders, bone saws and so on. Besides, freezer is usually included in this section
5. Banquets
The banquet section is the section designated for processing food in large quantities and is the most important part of the hotel because if there is a large event, usually the banquet section handles the food processing event. This section is usually used for large events such as weddings, meetings, birthday parties and so on
6. Pastries

The pastry section is the part of the kitchen that prepares desserts such as pudding, cake, ice cream, pie, bread, mousse, Danish pastry, and others. In some hotels, pastry and bakery are usually combined into one part, the bakery is intended to process various kinds of bread

RESEARCH METHOD

The type of research used is descriptive qualitative. The sampling technique in this research is purposive sampling. The key informant in this research is the executive chef of DH Kitchen and Coffee, while the additional informants in this research are the chef, butcher and purchasing. Next, data collection methods using in-depth interviews, observation, documentation. The data analysis used in this research is analysis according to Miles and Huberman (in Sugiyono, 2017: 134), namely data collection, data reduction, data presentation and drawing conclusions.

RESULTS AND DISCUSSION

Cleanliness of the reception area in the restaurant has also been carried out to ensure hygiene and sanitation of the ingredients, then the receiving party informs the kitchen to take the food ingredients that have been checked to be transferred to the kitchen and the kitchen carries out the process of storing food ingredients according to their type, this is in accordance with what is stated. said by the informant. The following is how to store perishable ingredients at DH Kitchen and Coffee Yogyakarta:

1. The Right Type of Storage Equipment

The results of interviews with informants show that the main kitchen at DH kitchen and coffee Yogyakarta has found that the food ingredients stored according to the type of storage equipment have been carried out well in accordance with the distribution and use according to the type of food ingredients that will be stored in each storage device used. such as walk in chiller one for storing various types of quickly perishable food ingredients such as vegetables and fruit, walk in chiller two for storing various types of vegetables that have been prepared and ready to be processed, walk in chiller three for cooked food ingredients or has been processed so that it is easy to use, the 4 door chiller is for storing a'la carte fruit refills and event typing and the walk in freezer is used to store long-lasting food ingredients such as beef, poultry, fish, seafood and frozen food, one freezer box is used To store a'la carte food ingredients, freezer box two is used to store ice cubes.

2. Temperature

According to Nurul Asiah, et al. (2020), although each type of fruit and vegetable has a different optimum storage temperature, in general the storage temperature for fruit and vegetables is between 4°C to 7°C. The results of the research show that in the main kitchen, DH Kitchen and Coffee Yogyakarta, low temperature storage is applied, namely for perishable food ingredients 4°C to 5°C, for food ingredients stored in the freezer 18°C to -24°C and for food ingredients that are stored at room temperature, usually at 15°C to 22°C, but in the main kitchen there are no guidelines regarding standard temperature settings that should be applied to each food ingredient. Although from the results of interviews conducted by researchers, kitchen staff have good knowledge regarding this problem. The main kitchen has a temperature recording procedure that must be carried out every day either by kitchen staff or on-the-job training, which can mean that the temperature in the food storage equipment there is very high. noticed. The form used must also be placed back in its place to make it easier for kitchen staff when taking notes

3. Preparation and Placement of Goods RI Minister of Health Regulation No. 1096/Menkes/Per/VI/2011 concerning Jasaboga sanitation hygiene, that the principle of food

storage is that the place where food is stored must avoid the possibility of contamination by bacteria, insects, mice and dangerous materials, storage must pay attention to the First In First Out (FIFO) principle), do not stick to floors, walls or ceilings. Based on the results of observations made by researchers, in perishable food storage equipment, especially in walk-in chillers and walk-in freezers in the main kitchen at DH kitchen and coffee Yogyakarta. Arrangements for arranging and placing food ingredients are very important in relation to shelf life, food safety and ease of use. access the contents of the chiller and freezer. In general, the top of the chiller and freezer is the coldest part and the further down you go, the temperature decreases. Meanwhile, the part close to the door is the warmest part compared to the other parts. And for fruit that is placed at room temperature, place it near the door to the loading dock because there is only a place that can accommodate it or enough space to place fruit containers and make it easier to arrange.

CONCLUSION

Based on the results of the research carried out as described by the researcher, it can be concluded that the kitchen uses storage methods for perishable food ingredients such as vegetables, fruit, meat, poultry, seafood and fish to maintain the quality of food ingredients. It is necessary to pay attention to maintaining the right type of storage equipment, especially chillers, which are large in number and the capacity of food storage equipment is considered sufficient to accommodate food ingredients, especially in setting the appropriate temperature because low temperature storage can inhibit microorganisms. The temperature for each storage of fruit and vegetables is different, because in general the optimal storage temperature is at a low temperature, namely 0°C to 5°C for chillers, room temperature 15°C to 22°C for potatoes, pumpkins, bananas, watermelons, melons and pineapples. You also need to pay attention to the storage of goods in arranging and placing the right items, clean storage containers, long storage of goods and classification in arranging goods, and giving names to food ingredients, expiration dates and arrival dates of goods.

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