

## Hubungan penampilan makanan dengan faktor lainnya dengan sisa makanan pasien kelas 3 Seruni RS Puri Cinere Depok bulan April-Mei tahun 2012 = The relationship among food appearance and other factors with regular plate waste in the third grade Seruni ward's patients at Puri Cinere Hospital Depok April and May in 2012

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### Abstrak

Sisa makanan adalah indikator standar pelayanan minimal gizi rumah sakit menurut Depkes RI (2008). Penelitian bertujuan untuk mengetahui hubungan penampilan makanan dan faktor lainnya dengan sisa makanan biasa pasien kelas 3 Seruni RS Puri Cinere. Penelitian dilakukan selama bulan April dan Mei 2012 dengan desain cross sectional dengan cara work sampling. Pemberian kuesioner kepada pasien untuk mengetahui pendapat tentang penampilan makanan, rasa makanan, ketepatan waktu penyajian dan keramahan petugas penyaji diberikan menurut waktu makan sebanyak 73 kali makan. Sisa makanan diperoleh dengan cara penimbangan setiap waktu makan.

Hasil analisis univariat dengan distribusi frekuensi diperoleh persentase sisa makanan 21.4%, sisa terbanyak sisa makan siang 24,86% dan sisa sayur 29,22%. Hasil analisis bivariat dengan Chi Square diperoleh penampilan makanan dan rasa makanan berhubungan dengan sisa makanan, sedangkan ketepatan waktu penyajian dan keramahan petugas penyaji tidak berhubungan dengan sisa makanan.

*Plate Waste is an indicator of minimum service standards of nutrition unit in hospital by Health Ministry of Indonesia (2008). This study showed the relationship among food appearance and other factors with the plate waste of regular diet in the third grade Seruni ward's patients in Puri Cinere Hospital. This study has been done during April and May 2012 with cross sectional study and work sampling. The questionnaire was given to know opinion about food appearance, taste, delivery mealtime and hospitality staff to 73 mealtimes. The plate waste was obtained with weighted during a mealtimes.*

*The result showed that 21.4% plate waste, most plate waste at lunch time 24.86% and most plate waste in vegetable 29.22%. Chi Square analysis obtained there are relationships among food appearance and taste with plate waste, but there are no relationships among delivery mealtime and hospitality staff with plate waste.*