

Evaluasi penerapan food safety dan analisis risiko pada proses pengelolaan makanan untuk pekerja pabrik X di Catering Cianjur tahun 2014 = Evaluation on the implementation of food safety and risk analysis on food management process for X factory worker at Cianjur Catering 2014

Faradina Chitra, author

Deskripsi Lengkap: <https://lib.ui.ac.id/detail?id=20402482&lokasi=lokal>

Abstrak

Penelitian ini membahas evaluasi penerapan food safety dan analisis risiko pada proses pengelolaan makanan untuk pekerja pabrik X di catering Cianjur pada tahun 2014. Proses pengelolaan makanan di catering Cianjur meliputi proses penerimaan bahan makanan, penyimpanan bahan makanan, persiapan bahan makanan, pengolahan makanan, pengangkutan makanan, dan penyajian makanan. Penelitian mengacu pada standar AS/NZS 4360:2004 dengan menggunakan analisis risiko semikuantitatif dan FAO/WHO (2011) dengan menggunakan analisis kualitatif.

Tujuan dari skripsi ini adalah untuk mendapatkan gambaran penerapan food safety dan tingkat risiko pada setiap proses pengelolaan makanan di catering Cianjur. Hasil penelitian adalah gambaran penerapan food safety dan tingkat risiko berdasarkan penerapan food safety pada setiap proses. Hasil penelitian dapat menjadi dasar pertimbangan program pengendalian risiko di catering Cianjur.

This study discusses about evaluation on the implementation of food safety and risk analysis on food management process for X factory worker, at Cianjur Catering in 2014. The food management processes at Cianjur Catering include reception of groceries, storage, preparation, food processing, food transporting, and food serving. This study is conducted based on AS/NZS 4360:2004, and uses semi quantitative risk analysis and based on FAO/WHO (2011), uses qualitative risk analysis.

The goal of this study are to obtain overview of the implementation of food safety and risk value in each process of the food management processes. The result of this study are an overview of the implementation of food safety and the levels of risk, based on the food safety implementation in each process. This result may be used as a basis consideration for the risk control programs at Cianjur Catering.