

PENGENDALIAN MUTU MAKANAN MENU BERBASIS BAHAN PANGAN HEWANI DI PONDOK BAKARAN GIWANGAN

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ABSTRAK

Penelitian ini bertujuan untuk mengetahui pengendalian mutu bahan makanan menu berbasis bahan pangan hewani Pondok Bakaran Giwangan, mengetahui pengendalian mutu proses makanan menu berbasis bahan pangan hewani yang dijalankan Pondok Bakaran Giwangan, mengetahui pengendalian mutu produk makanan menu berbasis bahan pangan hewani Pondok Bakaran Giwangan.

Penelitian ini merupakan penelitian deskriptif kualitatif. Tempat dan waktu penelitian di Pondok Bakaran Giwangan bulan Agustus-November 2019. Populasi penelitian menu berbasis bahan pangan hewani. Sampel penelitian 3 menu unggulan yaitu, *hot plate* sapi lada hitam, ayam kampung bakar pedas manis, gurame bakar pedas manis. Teknik pengumpulan data observasi, wawancara, dokumentasi, sumber data. Data yang digunakan berupa wawancara dan *Check List*. Analisis deskripsi data penelitian menggunakan *presentase*.

Hasil penelitian menyimpulkan: 1) penerapan pengendalian mutu bahan baku menu berbasis bahan pangan hewani mencakup mutu bahan dan jumlah bahan *hot plate* sapi lada hitam 92,86%, ayam kampung bakar pedas manis 98,75%, ikan gurame bakar pedas manis 100%, 2) penerapan pengendalian mutu proses menu berbasis bahan pangan hewani *hot plate* sapi lada hitam 93,33%, ayam kampung bakar pedas manis 90,90%, dan ikan gurame bakar pedas manis 100%, 3) penerapan pengendalian mutu produk menu berbasis bahan pangan hewani *hot plate* sapi lada hitam 93,33%, mutu produk pada ayam kampung bakar pedas manis 100%, dan ikan gurame bakar pedas manis 100%.

Kata Kunci : Pengendalian Mutu Makanan, Bahan Pangan Hewani

**FOOD QUALITY CONTROL BASED ON ANIMAL FOOD MATERIALS IN
PONDOK BAKARAN GIWANGAN**

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ABSTRACT

This study aims to determine the quality control of animal-based food ingredients menu at Pondok Bakaran Giwangan, to know the quality control of animal-based food menu processes that are run by Pondok Bakaran Giwangan, to know the quality control of food products based on animal food menu at Pondok Bakaran Giwangan.

This research is a qualitative descriptive study. Place and time of research in Pondok Bakaran Giwangan in August-November 2019. The research population is based on animal food. The sample of 3 superior menu researches are black pepper beef hot plate, sweet spicy grilled chicken, sweet spicy grilled gurame. Data collection techniques are observation, interviews, documentation, data sources. The data used in the form of interviews and Check Lists. Analysis of the description of research data using a percentage.

The results of the study concluded: 1) the application of quality control of raw materials based on animal-based foods includes the quality of the ingredients and the amount of hot pepper beef 92.86%, hot-spicy grilled chicken 98.75%, 100% spicy sweet-grilled gourami, 2) the application of quality control of the process menu based on animal food hot plate black pepper beef 93.33%, 90%-spicy sweet-roasted chicken, 100% spicy-grilled sweet gourami, 3) the application of quality control of animal-based menu products hot pepper beef 93.33%, the quality of the product in 100% sweet and spicy grilled kampung chicken, and 100% in sweet spicy grilled gourami.

Keywords: Food quality control, animal food ingredients.