

**PENGELOLAAN SARANA DAN PRASARANA LABORATORIUM
TATA BOGA DI SMK N 2 GODEAN**

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ABSTRAK

Penelitian ini bertujuan untuk mendeskripsikan perencanaan, pengadaan, pengaturan, penggunaan, penghapusan, standar ruang laboratorium dan standar peralatan laboratorium Tata Boga di SMK N 2 Godean.

Penelitian ini merupakan penelitian deskriptif. Instrumen menggunakan metode observasi, wawancara dan dokumentasi. Pembuatan instrumen terlebih dahulu di konsultasikan dengan expert judgment yakni dosen pembimbing dan dosen validator. Penelitian ini dilakukan di Laboratorium Tata Boga SMK N 2 Godean, mulai September 2018 sampai dengan Agustus 2019. Teknik analisis data yang digunakan adalah teknik analisis deskriptif dan statistik deskriptif.

Hasil penelitian menunjukkan bahwa: (1) Pengelolaan sarana praktik menggunakan form perencanaan alat pada saat pengajuan usulan pengadaan, (2) pengadaan dilakukan dengan membeli dan bantuan. (3) pengaturan sarana praktik dilakukan dengan memberi kode dan mendata peralatan pada buku inventaris, penempatan alat di tempatkan pada keranjang, lemari dan gudang (4) penggunaan sarana praktik disesuaikan dengan jadwal pelajaran, (5) Penghapusan sarana dan prasarana dilakukan apabila sarana dan prasarana tersebut sudah rusak parah dan tidak *up to date* lalu di kembalikan ke provinsi. (6) luas ruang pada empat bengkel belum memenuhi standar minimal laboratorium Tata Boga, (7) berdasarkan hasil rata-rata skor peralatan ukuran besar dan peralatan ukuran kecil peralatan pada keempat bengkel yaitu 2,14 dan 2,16 sehingga SMK N 2 Godean sudah memenuhi standar peralatan Tata Boga dalam kategori layak.

Kata kunci : Pengelolaan Laboratorium, Tata Boga.

**LABORATORY MANAGEMENT FACILITIES AND INFRASTRUCTURE
CULINARY IN SMK N 2 GODEAN**

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ABSTRACT

This study aims to describe the planning, procurement, regulation, use, deletion, laboratory space standards and food laboratory equipment standards in SMK N 2 Godean.

This research is a descriptive research. The instrument uses the method of observation, interviews and documentation. The making of the instrument is first consulted with expert judgment namely the supervisor and lecturer validator. This research was conducted at the culinary Laboratory of SMK N 2 Godean, from September 2018 to August 2019. The data analysis technique used was descriptive and descriptive statistical analysis techniques.

The results showed that: (1) Management of practical facilities using the tool planning form when submitting procurement proposals, (2) procurement is done by buying and assistance. (3) the arrangement of practical facilities is done by coding and recording equipment in the inventory book, the placement of tools is placed in baskets, cabinets and warehouses (4) the use of practical facilities is adjusted to the lesson schedule, (5) the elimination of facilities and infrastructure is carried out if the facilities and infrastructure it was badly damaged and not up to date and then returned to the province. (6) the space in the four workshops did not meet the minimum standards of the Catering Laboratory, (7) based on the average results of the large size equipment and small size equipment in the four workshops namely 2.14 and 2.16 so that the SMK N 2 Godean had meet food equipment standards in the appropriate category.

Keywords: Laboratory Management, Culinary.