

Analisis risiko food safety dalam proses pengelolaan makanan pada catering CV Xtahun 2015 = Food safety risk analysis on food management process at catering CV X 2015

Grace Evasari, author

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Abstrak

Masih minimnya penelitian tentang analisis risiko food safety, terutama di industri jasaboga. Penelitian ini bertujuan untuk mengetahui tingkat risiko dalam setiap proses pengelolaan makanan pada catering X. Proses pengelolaan makanan di catering X meliputi proses penerimaan bahan makanan, penyimpanan bahan makanan, persiapan bahan makanan, pengolahan makanan, penyimpanan makanan jadi/masak, pengangkutan makanan, dan penyajian makanan. Setiap tahapan proses ini mengandung bahaya dan risiko yang dapat mengontaminasi makanan. Penelitian mengacu pada standar Food Safety Risk Analysis FAO/WHO (2006) dengan menggunakan analisis kualitatif. Hasil penelitian adalah gambaran penerapan food safety dan tingkat risiko berdasarkan proses pengelolaan makanan.

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There is still a lack of studies on food safety risk analysis, especially in the catering industry. This research aims to obtain rating risk level in each process of the food management. The food management processes at catering CV. X include groceries reception, groceries storage, preparation, food processing, food storage, food transporting, and food serving. Each stage of these processes contains hazards and risks that can contaminate food. This research is conducted based on FAO/WHO (2006) Food Safety Risk Analysis and uses qualitative risk analysis. The results of this study show an overview of the implementation of food safety and rating risk level based on the food management processes.