PROSES HIGIENE DAN SANITASI MAKANAN
DI DAPUR DRIFT BAR AND GRILL
INTERCONTINENTAL FUJAIRAH RESORT

Name : Hans Anggayudha Ardinata
NIM : 31140006
Program : Bisnis Perhotelan

ABSTRACT

The process of hygiene and sanitation in food is very necessary to be done at a restoran, because a good restoran will not only pay attention to how to sell the food so that the customer buys it but must also pay attention to how the food process is made to the customer's table, to get to the customer's table, the food actually goes through a fairly long process, from the selection of raw food ingredients such as fruit, vegetables and meat to how to store them well then processed and served to the customers and it must be in accordance with hygiene process standards and food sanitation, for this reason this study aims to determine the process of food hygiene and sanitation in the kitchen Drift Grill and Fujairah Resort intercontinental bar The research methodology used in this study is a qualitative descriptive method by observing directly to the field and doing Interview. Data analysis method used is a qualitative method by presenting in the form of pictures and explanations in accordance with the facts of the facts in the field. The results in this study indicate that Drift Grill and Bar has carried out hygiene and sanitation processes in their food well and in accordance with existing procedures.

Keywords: Hygiene and Sanitation Process