

## **ABSTRACT**

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Judul : Penerapan Hygiene dan Sanitasi Peralatan Dapur dalam Upaya Menjaga Kualitas Makanan (Studi pada Mozaic Restaurant, Bali)

The purpose of conducting this research is to know the application and the impact of hygiene and sanitation of kitchen equipment on food quality. This research was conducted at Mozaic Restaurant. This study uses a qualitative descriptive method. Data collection uses several methods such as conducting observations, interviews with several informants, documentation in the form of photographs. The informants interviewed were employees who worked at Mozaic Restaurant, especially those who worked in the kitchen. The data analysis technique used is data reduction, data presentation, and determining conclusions. By doing this research, the researchers found several results: 1) cleanliness in equipment that is not optimal it will cause bacteria and affect the quality of food, 2) lack of application of hygiene and sanitation in an effort to clean kitchen equipment so there are some equipment that is still dirty, 3) some equipment that is not maintained so that there is equipment that is cracked and not suitable to be used, it must be replaced with a new one. The conclusion that can be drawn from the study is that cleanliness of the kitchen equipment has an impact on the quality of food provided for guests.

Keywords: Hygiene and Sanitation, Food Quality.