PENERAPAN HIGIENE DAN SANITASI PADA RESTORAN

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ABSTRACT

The application of hygiene and sanitation in the restaurant is one of the most important aspect to be applied. This is because hygiene and sanitation have a positive impact on the development of a restaurant. If hygiene and sanitation are not applied properly, it will cause a decrease in customer satisfaction and will impact on the reputation of the restaurant. Based on this, this research aims to find out the application of hygiene and sanitation in Emilie restaurant. The methodology used in this research is descriptive method with 21 respondents. The sampling technique used is “Teknik Sampling Jenuh”. The analysis method used is descriptive frequency method in the form of diagrams and tables. The results in this research indicate that the most dominant factors of hygiene and sanitation are health problems, repairing, supervising, maintaining and environment.

Keywords: Hygiene, Sanitation, Restaurant