

## ABSTRACT

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## FACTORS RELATED TO THE REST OF FOOD IN HOSPITAL NORTH JAKARTA KOJA YEAR 2017

x, VI Chapters, 95 Pages, 32 Tabels, 4 Pictures, dan 6 Attachment

**Background**: The rest of the food is an indicator of the success of nutrition services at the Hospital (RS) which is adapted to the patient's condition based on the clinical situation, the nutritional status and the status of the body's metabolism. Services of inadequate nutrient intake level that is less so that leaves the rest of the food served.

**Objective :** To determine the factors associated with the leftovers in Koja Hospital in North Jakarta

**Methods**: Cross-sectional Observational, with the number of respondents consisted of 106 respondents were willing to participate in the study, aged 18-64 years, can communicate well and have been treated for a minimum of 2 days. Internal factors and external factors were measured using a questionnaire. Test used Chi-Square Test for bivariate and binary logistic regression for multivariate analysis.

**Results**: The Chi-square test showed a relationship between psychological state (p value 0.050), factor treatment (p value 0.000), food quality (p value = 0054), food from outside the hospital (p value 0.006) and the environment in which care (p value 0.000) with the rest of the meal. Meanwhile, Binary Logistic Regression Test showed that the environmental point of care (OR value 0.000) is the most dominant factor related to the rest of the food.

**Conclusion**: There is a relationship between internal factors (psychological conditions, and treatment factors) and external factors (food quality, food from outside the hospital and the environment of the treatment place) with food leftovers. The most dominant factor that affects food waste is the environment where care is taken

**Keywords**: Leftover food, age, gender, level of education, psychological state, treatment factors, quality of food, food from outside the hospital, schedule / time of presentation, the presenter officer attitude, and the environment of care.

**Reading list:** 48 (1990 - 2017)

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