



ABSTRAK

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HUBUNGAN ANTARA PENAMPILAN MAKANAN, RASA MAKANAN DAN KETEPATAN WAKTU PENYAJIAN TERHADAP DAYA TERIMA MAKANAN DI ASRAMA SMA ARIF RAHMAN HAKIM

xviii, VI Bab, 90 Halaman, 21 Tabel, 2 Gambar, 6 Lampiran

Latar Belakang: Keberhasilan suatu penyelenggaraan makanan di Institusi ditentukan oleh penerimaan makanan yang disajikan. Daya terima baik apabila siswa makanan yang disajikan <20% (Supariasa, 2002).

Tujuan Penelitian: Mengetahui hubungan antara penampilan makanan, rasa makanan dan ketepatan waktu penyajian makanan terhadap daya terima siswa.

Metode Penelitian: Penelitian ini menggunakan desain *cross sectional* dimana sampel diambil secara *purposive sampling* (58 siswa). Uji statistik yang digunakan adalah *Chi square*.

Hasil: Hasil analisis univariat siswa dengan daya terima baik sebesar 67,2% (39 siswa). Hasil analisis bivariat dengan uji statistik *Chi square* variabel jenis kelamin $p=0,002$, variabel tingkat kesukaan $p=0,002$, variabel penampilan makanan dan rasa makanan $p=0,0001$ dan variabel ketepatan waktu penyajian makanan $p=0,008$.

Kesimpulan: Terdapat hubungan antara penampilan makanan, rasa makanan dan ketepatan waktu penyajian terhadap daya terima siswa.

Saran: Perlu diterapkan kembali siklus menu dan dilakukan evaluasi penyelenggaran makanan. Memberikan pendidikan gizi bagi siswa dan mengikutsertakan petugas dapur dalam pelatihan penyelenggaran makanan.

Kata kunci : Asrama, Daya Terima, Penampilan, Rasa, Ketepatan Waktu



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CORRELATION AMONG THE FOOD APPEARANCE, FOOD TASTE AND ACCURACY OF DELIVERY MEAL TIME WITH THE ACCEPTABLE OF FOOD IN BOARDING SCHOOL ARIF RAHMAN HAKIM

xviii, VI Chapters, 90 Pages, 21 Tables, 2 Picture, 6 Appendices

Background: The success of a management food in institutions determined by the receipt of food served. Acceptable of food was well received when the rest of the food served (<20%) (Supariasa, 2002).

Research goal: Analyzing the correlation of the food appearance, food taste and accuracy of delivery meal time with the receptivity of students.

Research method: This study used cross sectional design where the sample was taken by purposive sampling (58 students). The results were analyzed by Chi Square test.

Results: Univariate analysis result of student received good as big as 67,2% (39 students). Results of bivariate analysis by Chi Square test, obtained the gender variable $p=0,002$, the levels of pleasure variable $p=0,002$, the food appearance variable and the food taste variable $p=0,0001$, and the accuracy of delivery meal time $p=0,008$.

Conclusion: There is correlation among the food appearance, food taste and the accuracy of delivery meal time with the receptivity of students.

Sugesstion: Reapplying menu cycles and conducting food evaluation. Providing education on nutrition for students and engaging officers in organizing food training.

Key word : Boarding school, Acceptable of food, Food appearance, Food taste, The accuracy of delivery meal time.