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**CORRELATION AMONG MENU QUALITY, TASTE, AND TIMELINESS OF SERVING WITH FOOD WASTE SOFT-FOOD OF CLASS III PATIENTS IN BERKAH HOSPITAL, PANDEGLANG REGENCY**

xvi, 6 chapters, 77 pages, 18 Tables, 2 pictures, 4 graphics, 8 appendices

**Background :** Food waste is an impact and evaluation of the system of nutrition services at the hospital. The negative impact of food waste is more than 20% which is not achieving the minimum service standards. The amount of food waste can lead patients to lose nutrients after being treated at the hospital.

**Research goal :** Analyzing the correlation of the menu quality, taste, and timeliness of serving with food waste soft-food of class III patients in Berkah hospital Pandeglang 2016

**Research method :** Descriptive analytic research with cross sectional approach. 70 respondents were tested by interview questionnaires and weighing directly on food waste of the class III patients included breakfast, lunch and dinner for 2 days. The results were analyzed by chi-square test.

**Results :** Univariate analysis result of food waste ( $\geq 20\%$ ) in 38 persons (54.3%), was achieved on breakfast. Results of bivariate analysis by chi-square test, obtained quality variable of the breakfast menu (p Value = 0.010) lunch (P Value = 0.008) and dinner (p Value = 0.028), the taste breakfast menu variable (p Value = 0.017), lunch (p Value = 0.008) and dinner (p Value = 0.009), the timeliness breakfast serving variable (p = Value 0.002), lunch (p Value = 0.016) and dinner (p Value = 0.019)

**Conclusions:** There is correlation among menu quality, taste, and timeliness of serving with food waste soft-food of breakfast, lunch, and dinner. There should be evaluating menu (Master menu of animal-based and vegetable dishes) and detailed Standard Operational Procedure (SOP) on portion of food and distribution food section. Training and supervisor for each worker could be necessary.

**Key words :** food waste, menu quality, taste, timeliness

List of literatures : 44 (1992 – 2016)