

## ABSTRAK



UNIVERSITAS ESA UNGGUL  
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SKRIPSI, SEPTEMBER 2020

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### **ANALISIS *PRE REQUISITE PROGRAMS* (PRP) DAN FAKTOR-FAKTOR YANG MEMPENGARUHI PRAKTIK KEAMANAN PANGAN PADA PENYELENGGARAAN MAKANAN DI SEKOLAH**

6 BAB, 215 halaman, 8 tabel, 6 gambar, 14 lampiran

**Latar belakang:** Penyelenggaraan makanan sekolah merupakan penyelenggaraan makanan massal yang perlu mendapat perhatian khusus karena ditangani oleh banyak orang dan bisa meningkatkan kontaminasi pada makanan. Praktik keamanan pangan bisa berjalan dengan baik jika program prasyarat dari sistem keamanan pangan yaitu *Pre-Requisite Programs* (PRP) yang terdiri dari *Good Manufacturing Practices* (GMP) dan *Sanitation Standard Operating Procedures* (SSOP) terpenuhi. Praktik keamanan pangan juga bisa dipengaruhi oleh faktor predisposisi (karakteristik penjamah makanan) dan faktor pendorong (pelatihan).

**Tujuan:** Mengetahui analisis *Pre-Requisite Programs* (PRP) dan faktor-faktor yang mempengaruhi praktik keamanan pangan pada penyelenggaraan makanan di sekolah.

**Jenis penelitian:** Deskriptif dengan desain penelitian *Cross Sectional*. Sampel penelitian ini yaitu 33 penjamah makanan. Uji statistik menggunakan uji *Chi Square*.

**Hasil:** Hasil penerapan GMP kedua dapur Yayasan cukup memenuhi, karakteristik responden berdasarkan usia prima 78.8%, usia tua 21.2%, jenis kelamin perempuan 81.8%, laki-laki 15.2%, pendidikan dasar 75.8%, baru bekerja 63.6%, pengetahuan penjamah baik 97%, sikap penjamah baik 90.9% dan praktik keamanan pangan baik 87.9%. Hasil uji statistik tidak ada hubungan antara usia (1.000), tingkat pendidikan (0.550), lama bekerja (1.000), pengetahuan (0.121), sikap (0.330), keikutsertaan pelatihan keamanan pangan (1.000) dengan praktik keamanan pangan (*p*-

$value > 0.05$ ) dan ada hubungan antara jenis kelamin (0.002) dengan praktik keamanan pangan ( $p-value \leq 0.05$ ).

**Kesimpulan:** Perlu diadakan pelatihan atau penyuluhan keamanan pangan untuk kepala dapur dan penjamah makanan agar lebih meningkatkan pengetahuan mengenai keamanan pangan. Pengelola dapur perlu mengadakan standarisasi dalam melakukan perekrutan penjamah makanan.

**Kata Kunci:** penjamah makanan, PRP, praktik keamanan pangan

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**ESA UNGGUL UNIVERSITY  
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### **ANALYSIS OF PRE-REQUISITE PROGRAMS (PRP) AND FACTORS THAT EFFECTING FOOD SAFETY PRACTICES IN SCHOOL FOOD SERVICE**

6 chapters, 215 pages, 8 tables, 6 pictures, 14 attachments

**Background:** School food service is a mass food service that needs special attention because it's handled by many people and can increase food contamination. Food safety practices can run well if the Pre-Requisite Programs of the food safety system, namely Pre-Requisite Programs (PRP) consisting of Good Manufacturing Practice (GMP) and Sanitation Standard Operating Procedures (SSOP) is fulfilled. Food safety practices can also be influenced by predisposing factors (characteristics of food handlers) and reinforcing factors (training).

**Objective:** To determine analysis of Pre-Requisite Programs (PRP) and factors that affecting food safety practices in school food service

**Methods:** Descriptive with Cross Sectional design. The research subjects were 33 food handlers. Statistical test using the Chi Square test.

**Results:** The results of implementation of GMP in two school kitchens were quite fulfilling, the characteristics of respondents based on prime age were 78.8%, old age 21.2%, female gender 81.8%, male 15.2%, basic education 75.8%, only working 63.6%, knowledge of good handlers 97%, attitude of good handlers 90.9% and good food safety practices 87.9%. The statistical test results showed no relationship between age (1.000), level of education (0.550), length of work (1.000), knowledge (0.121), attitudes (0.330), food safety training participation (1.000) with food safety practices ( $p\text{-value} > 0.05$ ) and there is a relationship between gender (0.002) and food safety practices ( $p\text{-value} \leq 0.05$ ).

**Conclusion:** It's necessary to hold food safety training for kitchen heads and food handlers to further increase knowledge about food safety. Kitchen managers need to standardize in recruiting food handlers.

**Keyword:** food handlers, food safety practices, PRP