



ABSTRACT

**ESA UNGGUL UNIVERSITY
HEALTH SCIENCE FACULTY
NUTRITION SCIENCE STUDY PROGRAM
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ANALYSIS SYSTEM OF FOOD SERVICE MANAGEMENT AND ACCEPTABILITY MENU (PERCEPTION) IN PENITENTIARY CLASS II B TASIKMALAYA

V Chapters, 140 pages, 32 tables, 6 pictures, 6 Attachments

Background: *The management system activities organizing meals in (prisons) (penitentiary) are eligible adequacy of nutrition, hygiene and sanitation workers of food processing and production environments as well as the acceptance of navigation aspects of appearance (color, texture, large of portions, and presentation/display menu) and aspects of taste (temperature, aroma, and level of maturity) in accordance with the implementation guidelines for food in prisons and detention centers of the country.*

Methods: *This study is a survey research with cross-sectional observational design. The study was conducted in penitentiary Class II B Tasikmalaya in December 2015. The sample was taken by purposive sampling method were 105 convicted criminals (prisoners) are categorized age classification of early adult (18-40 years) and middle adulthood (41- 60 years). Statistic test using Chi-Square.*

Results: *Overall on the food delivery system in prisons Class II B Tasikmalaya not meet the standards. The variables which states there is a relationship of power received navigation aspects of appearance (of education with color, education with large portions, age and color, and age with the texture) and acceptance menu aspect sense that states there is a relationship (age with temperature, age and level of maturity and sex with temperature) for $p > (\alpha) 0.05$. The rest is no correlation because $p < (\alpha) 0.05$.*

Keywords: *Food Service Management, Acceptability Menu, Penitentiary, Convicted Criminal*

Reading List: *51 (1988 - 2013)*