

ABSTRACT

ERVIOLA AKSANA PUTRI. 2024. The Relationship between Knowledge About Food Portions and the Accuracy of Food Handlers' Portioning at RS Radjiman Wediodiningrat Lawang. Supervisors Yohanes Kristianto and Indri Hapsari.

The provision of food in hospitals is carried out with the aim of providing food of good quality, quantity according to needs and appropriate and adequate service for patients who need it. Good quality nutrition services will influence hospital service quality indicators. The better the quality of hospital nutrition services, the higher the patient recovery rate, the shorter the length of stay and the lower the cost of hospital care. RSJ Dr Radjiman Wediodiningrat Lawang does not do the serving itself, but uses a third party, namely catering. The problem that exists at RS Radjiman Wediodiningrat Lawang from the results of the interview is regarding incorrect positioning. One of the factors that influences the inaccuracy of serving large portions is the staff. A food handler is an officer who handles food and is directly involved in preparing, processing, transporting and serving food. Knowledge, attitudes and behavior of food handlers influence the quality of the food produced.

This research uses a quantitative descriptive research type with a cross sectional research design. This research was carried out with detailed activities, the first of which was collecting data by measuring portion accuracy and measuring knowledge by filling out questionnaires, observing and documenting, followed by writing reports and conducting research. This research was carried out from May to June 2024.

The results of this study show that most of the dish portioning is done correctly. This is proven by the highest score in rice portioning, namely the category of good knowledge and appropriate portion accuracy of 33.3%, side dishes 40%, vegetable side dishes 40%, and vegetables 33.3%. Showing that there is a link between knowledge and officer portioning. food handler with accurate portions of rice, side dishes, vegetable side dishes and vegetables. Food handlers' knowledge is very important in the portioning process in order to determine the accuracy when portioning staple foods. Good knowledge of the handlers will support accurate portioning in accordance with the portion standards set by the hospital.

Keywords : knowledge, portion accuracy, food handler