

DESCRIPTION OF THE RECEIPT OF WET FOOD INGREDIENTS IN THE FORM OF ANIMAL AND VEGETABLE SIDE DISHES AT THE NUTRITION INSTALLATION OF THE KANJURUHAN REGIONAL HOSPITAL, MALANG REGENCY

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ABSTRACT

Background: Receiving food ingredients is a series of activities to research, check, record and report food ingredients that have been determined in terms of type, quantity, quality of food ingredients and time of receipt. Animal and vegetable food ingredients are ingredients that are susceptible to damage, both microbiological, mechanical, biological, physical and chemical damage. Inaccuracy in receiving wet food ingredients of animal and vegetable side dishes can affect quality and quantity. **Research Objectives:** To analyze the timeliness, accuracy of specifications and accuracy of the amount of receipt of wet food ingredients of animal and vegetable side dishes at the Nutrition Installation of Kanjuruhan Hospital, Malang Regency. **Research Methods:** This research is a descriptive quantitative research using a cross-sectional design. The research was conducted on October 7 - October 21, 2024. The sample of this research was all wet food ingredients of animal and vegetable side dishes received at the Nutrition Installation of Kanjuruhan Hospital, Malang Regency during a period of 2 weeks or 4 observations. **Research Results:** The accuracy of receiving wet food ingredients of animal and vegetable side dishes at the Nutrition Installation of Kanjuruhan Hospital, Malang Regency based on the time of receipt is 50%. The accuracy of the specifications of wet food ingredients of animal and vegetable side dishes is 87.8%. Meanwhile, the accuracy of the quantity of wet food ingredients of animal and vegetable side dishes is 91.9%. **Conclusion:** The receipt of wet food ingredients of animal and vegetable side dishes at the Nutrition Installation of Kanjuruhan Hospital, Malang Regency based on the accuracy of the time of receipt, accuracy of the specifications, and accuracy of the amount of food ingredients, there are still inaccuracies that need to be considered, namely in the accuracy of the time of receipt.

Keywords: Receipt of food ingredients, Animal side dishes, Vegetables, Timeliness, Accuracy of specifications, Accuracy of amount