

ABSTRACT

Background: to analyze the food waste of patients on the adequacy of energy and macronutrients as an effort to improve the quality of food and nutrition services.

Research Objective: to analyze the remainder of ordinary food in class III patients against the adequacy of energy and macronutrients in the implementation of food

at Kanjuruhan Hospital, Malang Regency. **Research Methods:** This type of research is descriptive observational. The research was conducted by observing the remaining food eaten by class III patients at the Nutrition Installation of Kanjuruhan

Hospital Malang Regency. **Research Results:** The food menu on the 1st and 3rd days did not meet the SPM, which was still above 20%, while the menu on the 2nd day had met the SPM, which was <20%. Nutrient adequacy on days 1 and 3 was

lowest in protein and day 2 in fat. **Conclusion:** The food menu on days 1 and 3 did not meet the SPM, namely 22.9% and 29%, while the menu on day 2 met the SPM, namely <20%. Nutrient adequacy on days 1 and 3 was lowest in protein and day 2 in fat.

Keywords: nutritional adequacy, food waste.