

ABSTRACT

The Papandayan Hotel is a five-star hotel in the city of Bandung which provides accommodation services in the form of lodging services as well as food and beverages. The cold kitchen at The Papandayan Hotel is responsible for making appetizers. There are still employee discrepancies in applying the FIFO (First In First Out) method. Therefore, the method of storing ingredients in the cold kitchen must be in accordance with predetermined procedures, in order to maintain the cleanliness, quality, and nutritional value contained in the food itself. The purpose of this research is to find out the implementation of the FIFO method applied in the cold kitchen of The Papandayan and how the control and supervision of the FIFO method is implemented. This research method uses qualitative methods, namely through observation, interviews, and documentation. The research results obtained are the application of the FIFO (First In First Out) method in storing food ingredients so that food products in the cold kitchen are in accordance with hotel product quality standards so as to improve the quality of food served to increase guest satisfaction with food products served.

Key words: FIFO Method, Foodstuff Storage, Cold Kitchen, Hotel