

ABSTRACT

In a hotel there are various departments, one department of food & beverage product that is responsible for providing a wide range of cakes and breads. In the pastry kitchen Sheraton Bandung Hotel and Tower, often found staff working not use equipment & Utensil corresponding to its usefulness. Therefore, it is necessary to identify how many equipment & Utensil needs that should be owned by a pastry kitchen and how the procedures to be followed by the cook in the use and handling equipment & Utensil damage and loss in the pastry kitchen. The method used in this study is the observation for 6 (six) months to analyze the operations of the pastry kitchen, interview with chef de partie and commis. The results showed that the lack of availability of equipment with the condition often suffered damage and loss as well as lack of implementation procedures for using equipment to the entire staff of an impact on the operational activities in the pastry kitchen. Pastry kitchen should do the inventory on a regular basis in order to know the number of pieces of equipment damage, loss and how the condition of the equipment and further implement procedures for using equipment in accordance with its function so as not to cause equipment damage too quickly.

Keywords: Equipment, Utensil, Pastry