

ABSTRACT

This study aims to find out about the storage of consumable materials that are not in accordance with the SOP in the kitchen Sheraton Bandung Hotel & Towers. SOP are written guidelines containing a set of operational procedures of an organization in order to be effective, and achieve the targets that have been set. SOP storage of consumables in Kitchen Sheraton Bandung Hotel & Towers are FIFO (first in first out) a material that first came to be well out first using a FIFO (first in first out) aims to launch the process of work and avoid errors and failures. The method in this research is qualitative research methods, data collection techniques of documentation, interviews were conducted to CDP and demi chef and author of observations made on the job training (OJT) for 6 months in the kitchen Sheraton Bandung Hotel & Towers. Based on the survey results revealed that as a result of not running SOP where one of them is the FIFO system employees adds to the time worked, the occurrence of a mistake on the type of consumables are similar, many types of consumables that do not have an identity naming, as well as the accumulation of material resulting quality consumables becomes less good.

keywords : standard operating procedures (SOP), FIFO (first in first out), perishable

