

ABSTRACT

This study aims to find out about the standard recipe on a la carte menu at the Savoy Homann Bidakara Hotel, in a hotel there are several departments as supporting smooth operations, one of which is the kitchen department. Savoy Homann Bidakara Hotel has a restaurant that is Garden Restaurant where the restaurant is quite attractive to visitors to the hotel so that the level of activity in the kitchen Garden Restaurants resulting high incompatibility of the products presented to the guest with products already on the standards set. In the kitchen department in making products supporting the smooth some things that follow the standard recipe of existing and already in the set with the aim of avoiding error in prodak both in terms of taste, appearance and shape. These results indicate that the staff and trainees are less concerned about the appearance and completeness of the material on the ala carte menu served to guests for a lack of supervision and management of the product ala carte.

Keyword :

Standard Recipe, Ala Carte Menu, Operational Kitchen.