

## ABSTRACT

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*This study aims to identify and analyze on the application of hygiene and sanitation in The Papandayan Hotel Bandung. In a hotel there are several departments as supporting the smooth operation especially pastry department. In making the products there are things that must be considered, namely hygiene and sanitation for the products made by the employee will be enjoyed by hotel guests to prevent any complaint from guests. Therefore, hygiene and sanitation is very important for the particular product departments pastry department. The method in this research is qualitative research methods. And data collection techniques with methods of documentation, interviews were conducted with staff pastry and observations made during an internship for 6 months in the papandayan pastry Bandung hotel. In addition, the authors conducted data analysis techniques. As long as I make observations at the time of the internship, the authors found problems in the handling of hygiene and sanitation are not applied in pastry.*

*Keywords :Hygiene and Sanitation, Pastry*