

ABSTRACT

This study has the background of the laying of foodstuffs that are not in accordance with standard operating procedures and food safety management system that is in Hotel Holiday Inn Bandung. Usually these errors are often carried out by trainees, but the supervision of the senior less for storing food properly. The purpose of this study is to investigate the implementation of storage of foodstuffs and determine the application of SOP storage of foodstuffs in the Main Kitchen Hotel Hoilday Inn Bandung. The method that the author did was qualitative. The author collected data through interviews, observation and documentation. Interviews were obtained discusses the implementation and storage of foodstuffs that occurred in the Main Kitchen Hotel Holiday Inn Bandung. Supposedly workmanship and storage of foodstuffs implementation in accordance with SOP and FSMS in Main Kitchen Hotel Holiday Inn Bandung.

Keywords: Storing, quality, food material