

ABSTRACT

This research is motivated by the unavailability of perishable foodstuff in Kemangi kitchen, Hyatt Regency Yogyakarta experiencing problems in ordering food demand through Purchase Requisition form in Kemangi kitchen, so the problem hampered the smooth operation. Therefore, this study was conducted to evaluate the ordering of raw or perishable foodstuffs and ordering mechanisms, the demand and the use of such perishable materials as happened at the time of the research. The requested Purchase Requisition is limited to perishable materials used as food ingredients in Kemangi kitchen Hyatt Regency Yogyakarta. In this research, research method used is qualitative research method and data collection technique through observation and interview in Hyatt Regency Yogyakarta. This research is expected to give input for the hotel so that in the future the mechanism of request, ordering and also the usage of specially perishable material can be effective in all sections in Kemangi Kitchen as needed, well documented and recorded, with the ultimate goal of cost incurred by hotel also more effective and efficient.

Keywords: Foodstuff, Purchase Requisition, Perishable Material.