

ABSTRACT

Equipment is an important thing to support the operational of a hotel. Viewed function of the kitchen itself whose function to prepare food and drinks ordered by guests of course must be supported by good equipment and utensil. In Arion Swiss-Belhotel Bandung kitchen found some equipment and utensil conditions are damaged and conditions are not good and hamper the kitchen operation. This study aims to find out how the condition of equipment and utensil in Arion Swiss-Belhotel kitchen and to know the factors causing the condition of kitchen equipment and utensil. The method used in this research is observation, interview and documentation study. The results showed that the condition of equipment and utensil dikitchen Arion Swiss-Belhotel not sufficient or adequate to see the activity dikitchen very busy, and poor quality equipment and equipment maintenance causes equipment easily damaged. Should the hotel add or replace equipment and utensil damaged or less to support the operational activities in the kitchen, and held a socialization on how to maintain equipment so as not to be easily damaged.

Keywords: kitchen equipment, utensil, arion swiss-belhotel