

ABSTRACT

The quality of the presentation of food serving products certainly can not be separated from the food processing process that starts from reception to processing. Crowne Plaza Hotel Bandung strives to implement hygiene and sanitation standards with the maximum, but still found food that is still less clean. This study aims to analyze the application of SOP (Standard Operating Procedure), application of hygiene and sanitation implementation. The research method is done by qualitative analysis method with observation data collection technique and interview technique. The results of the discussion on hygiene and sanitation analysis, food processing SOP has been applied with the HACCP program as the guidance of the Food and Beverage Products at Crowne Plaza Hotel Bandung, individual hygiene implementation of each staff has been done well before and after processing food and sanitation in the work area environment Always cleaned according to the place and usefulness of the equipment used.

Keywords: hygiene and sanitation, Food and Beverage Product, Hotel