

ABSTRACT

This research is motivated by the high level of visitor needs of The Trans Luxury Hotel Bandung on food products produced by F & B Products, especially products made from perishable materials. In The Trans Luxury Hotel there are still many perishable materials that are damaged and wasted due to the standard operating procedure storage perishable material has not been applied to the maximum. Because one factor that can maintain and control the quality of perishable materials by applying Standard Operating Procedure storage perishable materials. Therefore, this study aims to determine the application of Standard Operating Procedures for storage of perishable materials in banquet kitchen and the quality of food products produced from perishable materials in banquet kitchen The Trans Luxury Hotel Bandung, the research was conducted by qualitative method. The application of SOP (Standard Oprasional Procedure) in the banquet kitchen The Trans Luxury Hotel Bandung is still not optimal because if the standard operating procedure has been applied properly perishable materials will not be much damaged and wasted while for the quality of food products produced from Parishable material can be said Both the only problem is the quality of perishable material that is often damaged so that the impact on corporate cost increases.

Keyword : Standard Operating Prosedur, Bahan Perishable, Kitchen