

## ABSTRACT

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*Application of hygiene and sanitation in Golden Tulip Hotel Pontianak is important thing to note in the process of implementation. This is done to prevent food contamination of food that cab be caused by several factors such as, human, work area, kitchen utensil, material strorage systems and product. Because of this determination of standarts personal hygiene, area and utensil must be done correclly so that each product is safe for consumption. Authors on the basis of these issues are very keen to examine and make a final project with the title “hygiene and sanitation patiseri deparment in the Golden Tulip Pontianak west borneo”. Research carried out by several methode and observation. The study was conducted as one of the requiremants for the final session of college exams telkom university Bandung. Based on the result of research and discussion conducted, authors concluded that the presence of load application staandard of hygiene and sanitation in hotel can improve the standard of health, hygiene and quality of a product when it is done in accordance with existing procedures. The results showed that the implementation of Hygiene and Sanitation at Golden Tulip Hotel has not been fully implemented due to obstacles such as employee awareness and busyness in the Hotel, employee educational background also affects the understanding of the importance of applying Hygiene and Sanitation to maintain the cleanliness of the work environment and products produced .*

*Key word : Hygiene, sanitation, and patiseri*