

ABSTRACT

This research is motivated by the high level of guest needs on the menu of foods especially meat, poultry and fish as a perishable materials in Banquet Kitchen Hotel Hyatt Regency Yogyakarta. This ultimately leads to an uncontrolled storage process that becomes unfavorable in the freezer when the process of freezing and the quality of meat, poultry and fish is not in accordance with the standards of actual operational procedures. Therefore research aims to know how the process of frozen in meat, poultry and fish and comparison Of Frozen Process On Meat, Poultry And Fish As Perishable Foods In Banquet Kitchen Hyatt Regency Yogyakarta. This research started on February 9th until Agustus 9th 2016. In this research, the methods that I used are Literature Review, Observation and Interview.

Keyword : Process of frozen, meat, as perishable foods.