

ABSTRACT

This study aims to determine how the use of butter in pastry products in Hotel Grand Aston Yogyakarta limited availability thereby affecting the quality of pastry products. This study used qualitative methods and techniques of data collection using the documentation for the product recipe, and a general description of the company; interviews to the staff to determine the use of butter in pastry products; and observation to anticipate the availability of butter in the pastry section Hotel Grand Aston Yogyakarta. Data collection is done for six months. Based on these results, it is known that the production rate in pastry products that use basic ingredients of butter at Hotel Grand Aston Yogyakarta is quite high and must be adjusted to the availability of butter for one week, the availability of butter is limited is also influenced by other factors beyond the needs of the pastry section, namely butter used by all F & B section. Therefore, the strategy is done by substituting the butter with the oil using traditional products.

Keywords: Usage of Butter , Butter Substitution Strategy, Oil