

ABSTRACT

This research is based on the need for food raw materials for the processing of food. Perishable raw material itself requires a good and correct storage process because it can affect the quality of food. A good storage process in it will produce materials that are well stored and reduce materials that are not suitable for use and wasted. Therefore this study aims to know and implementation the saving of provision of raw materials perishable in the kitchen Crowne Plaza Hotel Bandung, This study uses descriptive method of analysis, meaning that research methods used to analyze data by describing or describe the data that has been collected as it is without intending to make conclusions that apply to the public.

Keywords: raw material, Food and Beverage Product, Hotel