

ABSTRACT

In the hotel there are several departments for operations, one of the important departments is the baking department which department provides food for breakfast, lunch and also dinner. The purpose of this research is to learn how to implement a storage system using the first in the first method for materials that can be used as materials to produce quality products. By using the FIFO system which aims to smooth the process used and prevent damage to food ingredients and repairs. Because food storage can be carried out on food quality, attractions at the Sheraton Bandung Hotel and Menara that apply the system first in the storage of foodstuffs. The method in this study used a qualitative research method with documentary data collection techniques, interviews conducted with Pastrychef and the staff and observations made by the author during the fieldwork for 6 months in the pastry kitchen. From the results of the study it can be seen from the non-implementation of the FIFO system in the storage of perishable ingredients that can be used in food ingredients and the declining quality of food or food ingredients.

Keywords: first in first out, product, quality