

ABSTRACT

Standard Operating Procedures (SOPs) are very important to be carried out in a hotel because they are approved and put in place a work system. SOP for storing food is very important because it is related to the quality of food for guests. At Aston Pasteur Hotel Bandung and éL Hotel Royale Bandung related problems in the process of storing foodstuffs, including: not implementing FIFO (first in first out), improving cleanliness and sanitation in food storage areas, as well as improving in both hotels. This study discusses the implementation of SOPs and food storage in the two hotels. The research method used is descriptive qualitative research methods and comparative studies. Data collection was done by observing the storage in the second hotel for six months, interviewing pastry chefs and chef de partie dinners and conducting documentation studies. The results of this study indicate twelve of the twenty-two SOPs at Aston Pasteur Hotel Bandung were not implemented properly, and ten of twenty-two operational standards at the éL Hotel Royale Bandung were not implemented properly. The obstacles encountered in this second hotel include not implementing the FIFO system, not labeling food ingredients, and adding food storage facilities. The two hotels requested approval of the implementation of SOP for food storage, checking temperature and sanitation hygiene in storage areas .

Keywords: storage, food ingredients, SOP

