

ABSTRACT

Hotel accomodation facilities are incomplete without the support of the food and beverage product section in order to produce food and beverages for commercial sale. One part of the food and beverage product that is the pastry department in the hotel is fully responsible for the availability of dessert to support work operations. The pastry industry in the city of Bandung is developing well and like other industries has the goal to get the maximum profit at the minimum cost. The strategy in optimizing food ingredients in every hotel is definitely different and it is research entitled “ The Optimization Ingredients at the Patisserie Kitchen of Grand Tebu Hotel Bandung ” will discuss the process of optimizing the patisserie raw materials available in the kitchen of Grand Tebu Hotel Bandung. The research method used is descriptive qualitative so that it can explain the strategy of handling patisserie material optimally with the procurement of materials and facilities available at the Grand Tebu Hotel Bandung.

Keyword : Pastry, Optimization, Pastry Food