

## ABSTRACT

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*This research discusses about the application of hygiene sanitation in the pastry department at the Grand Cane Hotel. This research is motivated by the decreasing level of food quality. As a result the results of food processing will be unhealthy for human consumption. Grand Tebu Hotel Bandung seeks to improve the quality of food in the pastry area by applying hygienic and sanitary standards in every food processing process at the Pastry Department. Data was collected by interview techniques, and observations to Chef de Partie Pastry. Besides that, the literature study is also one of the techniques carried out to find out supporting theories about hygienic standards and hotel sanitation. The results showed that the Pastry at the Grand Cane Hotel already has standardized hygiene hygiene such as, hygienic standards of sanitation in employee personal hygiene, hygiene and area sanitation pastry which are the responsibility of all pastry employees, the application of hygiene and sanitation on equipment, food hygiene hygiene applied by hotels includes the process of storing food ingredients according to the place and specifications of the ingredients to be stored.*

*Keywords: Hygiene, Sanitation, Quality*