

ABSTRACT

Hotel guests' trust in the cleanliness and quality (of hotel items) produced by kitchen personnel. If this cleanliness can be achieved, it will benefit both staff and hotel visitors who eat at the hotel. To investigate the impact of cleanliness on food quality in the kitchen. Data for this study were gathered from observations made in the Fox HARRIS Bandung kitchen. The simplest linear regression model, namely linear regression with one variable (independent variable), is adopted in this study. Quantitative approaches are used to process data. Based on the findings of this study, it discusses, explains, and compares techniques for applying hygiene requirements to preserve food quality, as well as understanding about food raw materials and product storage procedures at the Fox HARRIS Hotel Bandung kitchen. This research is also complemented by answers to challenges in establishing food hygiene at the Fox HARRIS City Center Bandung kitchen. Factors that greatly influence food quality are personal hygiene, food processing place hygiene, and food ingredient hygiene. Apart from that, taste and temperature also greatly influence the quality of food at the Fox HARRIS City Center Bandung hotel.

Key words: application, hygiene, quality of cleanliness, kitchen