

ABSTRAK

MADINATUL MUNAWWAROH, 2019. *Penyelenggaraan Makanan Karyawan di PT. Prima Alloy Steel Universal Tbk. (Analisis Pola Menu, Standar Porsi, Ketersediaan Energi dan Zat Gizi, serta Kepuasan Konsumen).* Di bawah bimbingan **DWIE SOELISTYORINI, SST, M. Kes** dan **BACHYAR BAKRI, SKM, M. Kes.**

Penyelenggaraan makanan karyawan dalam suatu industri sangat diperlukan karena makanan yang dikonsumsi mengandung zat-zat gizi yang dapat mempengaruhi konsentrasi dan meningkatkan produktivitas kerja seperti, karbohidrat, protein, lemak, zat besi (Fe), dan vitamin C. Tujuan penelitian ini adalah mengetahui pola menu, standar porsi, ketersediaan energi dan zat gizi, serta kepuasan konsumen pada penyelenggaraan makanan karyawan di PT. Prima Alloy Steel Universal Tbk.

Jenis penelitian ini adalah observasional dengan desain *cross sectional study* dengan menggunakan pendekatan kualitatif dengan metode deskriptif dan survei. Waktu pelaksanaan penelitian dilakukan setiap hari Minggu pada bulan Maret-April 2019. Jenis data yang dikumpulkan meliputi pola menu, standar porsi, ketersediaan energi dan zat gizi, serta kepuasan konsumen. Dikumpulkan dengan cara observasi, penimbangan, dan survei. Pengolahan data dengan cara deskriptif dan disajikan dengan deskriptif.

Berdasarkan pengolahan data diperoleh pola menu sudah sesuai, standar porsi yang disajikan untuk lauk hewani melebihi 268% dari standar, lauk nabati hanya memenuhi 60%, sayur melebihi 20% dari standar, serta makanan pokok dan buah sudah sesuai dengan standar (memenuhi 90-199%). Ketersediaan energi melebihi 3%, protein melebihi 6%, lemak melebihi 18%, karbohidrat melebihi 4%, zat besi (Fe) melebihi 119%, dan vitamin C melebihi 35% dari AKG. Indeks kepuasan pelanggan adalah 0,73 yang termasuk dalam kriteria puas.

Kepada penyelenggaraan makanan karyawan di PT. Prima Alloy Steel Universal Tbk. diharapkan melakukan perbaikan porsi makanan dan peningkatan kualitas pelayanan.

Kata Kunci: *Penyelenggaraan Makanan Karyawan, Pola Menu, Standar Porsi, Ketersediaan Energi dan Zat Gizi, Kepuasan Konsumen*

ABSTRACT

MADINATUL MUNAWWAROH, 2019. *Food Organizations for Employess at PT. Prima Alloy Steel Universal Tbk. (Menu Pattern Analysis, Standard Portion, Availability of Energy and Nutrients, and Customer Satisfaction).* Under the guidance of **DWIE SOELISTYORINI, SST, M. Kes** and **BACHYAR BAKRI, SKM, M. Kes.**

The maintenance of food employees in an industry is necessary because the food consumed contains nutrients that can affect the concentration and improve the productivity of work such as carbohydrates, proteins, fats, iron (Fe), and vitamin C. The purpose of this research is to know the pattern of the menu, the standard portion, the availability of energy and nutrients, as well as consumer satisfaction on the maintenance of food employees at PT. Prima Alloy Steel Universal Tbk.

This type of research is an observational with cross sectional study design using a qualitative approach with descriptive methods and surveys. The research time is conducted every Sunday in March-April 2019. The types of data collected include menu patterns, serving standards, energy availability and nutrients, as well as consumer satisfaction. Collected by way of observation, weighing, and surveying. Data processing in a descriptive way and presented in a descriptive manner.

Based on the data processing obtained the pattern of the menu is appropriate, the standard served for animal side dishes exceeding 268% of the standard, vegetable dishes only meet 60%, vegetable exceeding 20% of the standard, as well as staple and fruit food is compliant with the standard (Meet 90-199%). Energy availability exceeds 3%, protein exceeds 6%, fat exceeds 18%, carbohydrate exceeds 4%, iron (Fe) exceeds 119%, and vitamin C exceeds 35% of AKG. The customer satisfaction index is 0.73 which is included in the satisfied criteria.

To the implementation of food employees at PT. Prima Alloy Steel Universal Tbk. is expected to improve the food portion and improvement of service quality.

Keywords: *Employee Food Maintenance, Menu Patterns, Serving Standards, Energy Availability and Nutrients, Consumer Satisfaction.*