

ABSTRAK

Fadila Briliyana

GAMBARAN PENGETAHUAN, SIKAP DAN PERILAKU *HYGIENE* SANITASI PADA PROSES PENGOLAHAN MAKANAN DI "PJ" *CATERING* SURABAYA

1x + 60 Halaman + 11 Tabel + 13 Lampiran

Latar Belakang. *Hygiene* sanitasi merupakan aspek yang memiliki peran krusial dalam memastikan keamanan pangan, khususnya pada usaha jasa boga seperti *catering*. Pengetahuan, sikap, dan perilaku penjamah makanan sangat berperan dalam mendukung kualitas makanan yang dibuat. Berdasarkan studi pendahuluan di "PJ" *catering* Surabaya, ditemukan bahwa pemahaman penjamah makanan cenderung baik, namun sikap dan perilaku masih belum optimal. **Tujuan.** Analisis ini ditujukan untuk menggambarkan pengetahuan, sikap, dan perilaku terkait *hygiene* sanitasi dalam proses pengelolaan makanan di "PJ" *Catering* Surabaya. **Metode.** memakai pendekatan deskriptif dengan desain *cross-sectional*. Sampel terdiri dari 7 orang penjamah makanan yang diperoleh dengan teknik total sampling. Data dihimpun melalui kuesioner untuk mengevaluasi pengetahuan dan sikap, serta observasi langsung untuk menilai perilaku. Analisis dilakukan secara deskriptif menggunakan distribusi frekuensi. **Hasil.** mayoritas penjamah makanan punya pemahaman yang baik (71,4%), pada aspek sikap mayoritas berada pada kategori baik (71,4%). Sementara itu, perilaku *hygiene* sanitasi belum sepenuhnya optimal, dengan sebagian besar responden memiliki perilaku cukup (42,85%) dalam pemilihan dan penyimpanan bahan makanan, perilaku baik (42,85%) dalam proses pengolahan makanan, dan perilaku cukup (57,15%) dalam penyajian makanan. **Kesimpulan.** Mayoritas pengetahuan dan sikap penjamah makanan terkait *hygiene* sanitasi tergolong baik, namun sebagian besar perilaku penjamah makanan terkait *hygiene* sanitasi tergolong cukup. Temuan ini menunjukkan bahwa perilaku *hygiene* sanitasi dalam praktik masih belum optimal, sehingga perlu dilakukan pelatihan dan pengawasan berkala untuk meningkatkan perilaku penjamah makanan dalam menjaga mutu dan *hygiene* sanitasi makanan.

Kata kunci : *hygiene sanitasi, pengetahuan, sikap, perilaku, pengolahan makanan*

Daftar bacaan : 18 Buku, 25 Jurnal (1938-2024)

ABSTRACT

Fadila Briliyana

DESCRIPTION OF KNOWLEDGE, ATTITUDE AND HYGIENE
SANITATION BEHAVIOR IN FOOD PROCESSING AT "PJ" CATERING
SURABAYA

1x + 60 Pages + 11 Tables + 13 Appendices

Background. Hygiene and sanitation is a crucial aspect in ensuring food safety, especially in food service businesses such as catering. Food handlers' knowledge, attitudes, and practices are essential factors in ensuring the quality of the food they prepare. Based on a preliminary study at "PJ" Catering Surabaya, it was found that while the food handlers' knowledge was generally good, their attitudes and practices were still suboptimal. **Objective.** The purpose of this study was to examine the knowledge, attitudes, and practices regarding hygiene and sanitation during food processing at 'PJ' Catering Surabaya. **Methods.** A descriptive method was applied through a cross-sectional framework, involving all seven food handlers as participants through a census sampling strategy. Data collection involved questionnaires to assess knowledge and attitudes, and direct observation to evaluate practices. Analysis was done descriptively using frequency distribution. **Results.** Most food handlers had good knowledge (71.4%), the majority showed good attitudes (71.4%). However, in terms of hygiene practices, results were still less than optimal. Most respondents demonstrated sufficient behavior (42.85%) in the selection and storage of ingredients, good behavior (42.85%) during food processing, and sufficient behavior (57.15%) during food serving. **Conclusion.** The majority of food handlers' knowledge and attitudes related to hygiene sanitation was good, but most food handlers' behavior related to hygiene sanitation were quite sufficient. These findings show that sanitation hygiene behavior in practice is still not optimal. Therefore, regular training and supervision are needed to improve food handlers' behavior in maintaining food quality and hygiene.

Keywords: *hygiene sanitation, knowledge, attitude, behavior, food processing*

References: 18 Books, 25 Journals (1938-2024)