

HUBUNGAN ANTARA DAYA TERIMA DENGAN SISA MAKANAN PADA PENYELENGGARAAN MAKANAN DI SEKOLAH DASAR ISLAM TERPADU (SDIT) FIRDAUS MOJOSARI MOJOKERTO

ABSTRAK

Latar Belakang Dalam pelaksanaan penyelenggaraan makanan di sekolah tentu managemen yang terstruktur sangat diperlukan. Daya terima konsumen terhadap makanan dipengaruhi oleh faktor – faktor yaitu faktor eksternal yang terdiri dari penampilan makanan, cita rasa, dan variasi menu makanan, faktor internal yakni jenis kelamin, kebiasaan makan, dan nafsu makan. Sedangkan faktor lainnya yakni sikap petugas, waktu penyajian, dan alat penyajian. Sisa makanan dapat dijadikan sebagai indikator keberhasilan pelayanan gizi.

Tujuan dari penelitian ini adalah mengetahui hubungan antara daya terima dan sisa makanan pada penyelenggaraan makanan di SDIT Firdaus Mojosari Mojokerto

Metode Penelitian Jenis penelitian observasional analitik dengan pendekatan waktu *cross sectional study*. Variabel yang diamati adalah daya terima dengan sisa makanan siswa kelas 4 - 5 SD / 10-11 tahun. Dilakukan secara *simple random sampling* sebanyak 46 responden. Metode pengumpulan data dengan observasi, pengisian kuisioner, dan mengambil dokumentasi untuk mendukung data yang diperoleh. Analisa *bivariate* menggunakan uji statistik non parametrik yaitu *uji Rank Spearman*.

Hasil Berdasarkan hasil observasi daya terima kategori baik sebanyak 30 siswa (65,21%), cukup sebanyak 15 siswa (32,6%), kurang sebanyak 1 siswa (2,2%). Sedangkan untuk sisa makan siang yang habis sebanyak 39 siswa (84,8%), yang menyisakan 25% sebanyak 7 siswa (15,2%). Tidak ada hubungan antara daya terima dengan sisa makan siang di SDIT Firdaus (P value = 0,69).

Saran Sebaiknya menerapkan standar porsi sesuai dengan kebutuhan gizi. Variasi menu sebaiknya perlu ditingkatkan untuk menghilangkan rasa bosan pada siswa. Diharapkan adanya pengawasan dari pihak penyelenggaraan makanan dalam pemasakan makanan. Dilakukan evaluasi terhadap makanan untuk meningkatkan pelayanan.

Kata kunci : Daya Terima, Sisa Makanan, Penyelenggaraan Makanan Sekolah

CONTEXT BETWEEN THE RECEPTION WITH REST OF FOOD IN THE FOOD HANDLING IN THE INTEGRATED ISLAMIC ELEMENTARY SCHOOL (SDIT) FIRDAUS MOJOSARI MOJOKERTO

ABSTRACT

Background In the implementation of organizing food in schools of course structured management is needed. Consumer acceptance of food is influenced by factors, namely external factors consisting of the appearance of food, taste, and variations menu, internal factors namely gender, eating habits, and appetite. While other factors are the attitude of the officer, the time of presentatitton, and presentation tools. The rest of food can be used as an indicator of the succes nutrition services.

Purpose of this study was to determine the relationship between acceptability and leftovers in the implementation of food at SDIT Firdaus Mojosari Mojokerto

Metode Type of study is observasional analytic research with cross sectional time approach. The observed variables were the acceptability and the leftovers of lunch for grade 4-5 elementary school students / 10-11 years. Simple random sampling was done by 46 respondents. Methods of data collection by observation, questionnaire, and taking documentation to support the data obtained. Bivariate analysis uses non-parametric statistical tests, namely the Rank Spearman test.

Results Based on the observation results the good category received by 30 people (65.21%), quite as many as 15 people (32.6%), less as much as 1 (2.2%). As for the rest of the lunch that was finished as many as 39 people (84.8%), leaving 25% as many as 7 people (15.2%). There is no relationship between acceptability and the rest of lunch at SDIT Paradise (P value = 0.69).

Suggestion It is better to apply a standard portion according to nutritional needs. Menu variations should be improved to eliminate boredom in students. It is expected that there will be oversight by the administration of food in cooking food. Food evaluations are conducted to improve services.

Keywords: *Acceptability, Food Remaining, School Food Organization*