

GAMBARAN SISTEM PENYELENGGARAAN MAKANAN DI PONDOK PESANTREN AN NUUR KABUPATEN PONOROGO

ABSTRAK

Latar belakang, Penyelenggaraan makanan di pondok pesantren An Nuur ini dilakukan setiap hari untuk 100 santri putri, 102 santri putra. Berdasarkan studi pendahuluan di Pondok Pesantren An Nuur Kabupaten Ponorogo ditemukan bahwa menu makanan yang disajikan untuk makan pagi, siang, dan malam dengan pengolahan pada pagi hari dan penyajian makan malam hanya di proses dengan menghangatkan makanan. **Tujuan Penelitian,** Mengetahui bagaimana gambaran sistem penyelenggaraan makanan di Pondok Pesantren An Nuur Kabupaten Ponorogo. **Metode Penelitian,** menggunakan penelitian kualitatif dengan pendekatan deskriptif. Subyek penelitian merupakan tenaga pengelola penyelenggaraan makanan di pondok pesantren An Nuur Kabupaten Ponorogo sebanyak 8 pengelola. Pengumpulan data dilakukan dengan wawancara dan pengamatan. **Hasil Penelitian,** Penyelenggaraan makanan di Pondok Pesantren An Nuur diawali dengan perencanaan belanja bahan, kemudian langsung membeli ke pasar, setelah itu di pondok dilakukan pengecekan apakah bahan sudah sesuai, kemudian bahan disimpan digudang penyimpanan, lalu yang akan diolah dilakukan proses persiapan bahan pada sore hari dan dilakukan pemasakan pada pagi hari adapun alat untuk memasak masih menggunakan alat sederhana yaitu menggunakan tungku dan kayu bakar. Dan yang terakhir dilakukan penyajian makanan dengan prasmanan dimana santri dapat mengambil nasi sendiri tetapi untuk lauk diambilkan. **Kesimpulan,** Penyelenggaraan makanan di Pondok Pesantren An Nuur Kabupaten Ponorogo belum sesuai dengan kegiatan penyelenggaraan makanan di Pondok Pesantren. **Saran,** Agar dapat menetapkan sistem penyelenggaraan makanan yang lebih teratur dalam memberikan pelayanan makanan dan pengelola disarankan mengikuti pelatihan mengenai bagaimana proses penyelenggaraan makanan yang sesuai dengan standar.

Kata kunci : *Penyelenggaraan Makanan, Pondok Pesantren*

OVERVIEW OF THE FOOD DELIVERY SYSTEM AT AN NUUR ISLAMIC BOARDING SCHOOL, PONOROGO REGENCY

ABSTRACT

Background, The implementation of food at the An Nuur Islamic boarding school is carried out every day for 100 female students, 102 male students. Based on preliminary studies at the An Nuur Islamic Boarding School, Ponorogo Regency, it was found that the food menu served for breakfast, lunch, and dinner with processing in the morning and serving dinner was only processed by warming food. **Research Objective,** Knowing how the picture of the food delivery system in An Nuur Islamic Boarding School, Ponorogo Regency. **Research Method,** using qualitative research with a descriptive approach. The subjects of the study were 8 managers of food management at the An Nuur Islamic boarding school, Ponorogo Regency. Data collection was done by interviews and observations. **The results,** the implementation of food at the An Nuur Islamic Boarding School begins with planning to shop for ingredients, then directly buy to the market, after that at the cottage checks whether the ingredients are appropriate, then the ingredients are stored in the storage warehouse, then the process to be processed is carried out in the preparation of ingredients in the afternoon and cooking is carried out in the morning as for the tools for cooking still using simple tools, namely using a stove and firewood. And the last one is to serve food with a buffet where students can take their own rice but for side dishes taken. **In conclusion,** the implementation of food at the An Nuur Islamic Boarding School, Ponorogo Regency has not been in accordance with the activities of organizing food at the Islamic Boarding School. **Suggestions,** in order to establish a more regular food delivery system in providing food services and managers are advised to attend training on how the process of providing food in accordance with standards.

Keywords : *Food Administration, Islamic Boarding School*