

ABSTRAK

Latar Belakang: Daya terima penyelenggaraan makanan anak sekolah dapat diamati dari tanggapan terhadap pertanyaan yang diberikan sesuai penilaian indera tiap individu. Selain itu daya terima juga dapat diketahui dari sisa makanan siswi. Daya terima dipengaruhi oleh faktor-faktor eksternal seperti penampilan makanan termasuk warna, bentuk, tekstur, porsi, rasa, dan aroma makanan. **Tujuan:** Penelitian ini bertujuan untuk mengetahui gambaran daya terima dan sisa makanan pada Penyelenggaraan makanan di Asrama Putri SMPIT Al Uswah Tuban. **Metode Penelitian:** Jenis penelitian ini adalah penelitian deskriptif. Variabel yang diamati adalah daya terima dan sisa makanan siswi kelas 7,8 dan 9 SMP/ 13-15 tahun. Metode pengumpulan data dengan observasi dan pengisian kuesioner pada 48 responden dengan teknik *proportionate stratified random sampling*. Data yang diolah akan disajikan dalam bentuk tabel distribusi frekuensi. **Hasil:** Daya terima makan pagi siswi sebagian besar kategori cukup sebanyak 27 siswi (56,3%), daya terima makan siang siswi sebagian besar kategori cukup sebanyak 25 siswi (52,1%), dan daya terima makan malam siswi sebagian besar kategori cukup sebanyak 29 siswi (60,4%). Dan untuk sisa makan pagi, makan siang, dan makan malam siswi memiliki kategori sedikit sebanyak 48 siswi (100%) dengan skor 0% (habis). **Saran:** Perlu adanya variasi menu, penerapan standar porsi, suhu makanan tetap hangat saat penyajian, serta pengawasan pihak penyelenggara makanan dalam proses pemasakan bahan makanan. Dalam pengolahan telur, sebaiknya mengganti menunya agar tidak menyisakan putih telur.

Kata Kunci: Daya terima, sisa makanan, penyelenggaraan makanan

THE DESCRIPTION OF ACCEPTABILITY AND FOOD LEFT IN FOOD MANAGEMENT AT SMPIT AL USWAH TUBAN FEMALE'S DORM

ABSTRACT

Background: Acceptability of organizing school children's meals can be seen from the answers to the questions given according to the sensory assessment of each individual. Furthermore, approval can also be observed from the remnants of student meals. Approval is affected by external factors encompassing the visual aspects of food such as hue, form, consistency, serving size, taste, and culinary essence. **Purpose:** This study aims to describe acceptability and food waste in the food service at SMPIT Al Uswah Tuban female's dorm. **Method:** This type of research is descriptive research. The variables observed were acceptance and leftover food of grade 7, 8 and 9 junior high school students/13-15 years. Methods of data collection by observation and filling out questionnaires on 48 respondents with proportionate stratified random sampling technique. The processed data will be presented in form of frequency distribution table. **Results:** Most of student acceptance breakfast for students in the sufficient category was 27 students (56.3%). The acceptability of female's students lunch was mostly in the sufficient category as many as 25 students (52.1%), and the acceptance of students dinner most of the categories was sufficient 29 students (60.4%). And for the rest of breakfast, lunch and dinner students have small category of 48 students (100%) with score of 0% (finished). **Suggestion:** There needs to be a variety of menus, application of portion standards, food temperature to remain warm during serving, as well as supervision food organizers in the process of cooking food ingredients. In processing eggs should change the menu so as not to leave egg whites.

Keywords : Acceptability, leftover food, food service