HUBUNGAN ANTARA DAYA TERIMA DENGAN SISA MAKANAN PADA PENYELENGGARAAN MAKANAN DI ASRAMA KEBIDANAN SUTOMO POLTEKKES KEMENKES SURABAYA

ABSTRAK

Latar Belakang: Studi pendahuluan menunjukkan bahwa sebesar 70% penghuni asrama tidak menghabiskan makanannya dengan sisa pada makanan terbanyak pada jenis makanan pokok (65%) dan sayur (50%). **Tujuan:** Penelitian ini bertujuan untuk mengetahui hubungan daya terima dengan sisa makanan pada mahasiswa Asrama Kebidanan Sutomo Poltekkes Surabaya. **Metode:** Penelitian ini bersifat observasional analitik dengan rancang bangun *cross-sectional*. Jumlah sampel yang menjadi responden dalam penelitian ini adalah 55 responden. Data daya terima didapatkan dari hasil wawancara dengan metode skala *likert* dan data sisa makanan didapat dari makan pagi selama 5 hari dengan metode visual *comstock*. Data dianalisis menggunakan uji *Rank Spearman*. **Hasil:** Hasil penelitian menunjukkan bahwa daya terima makanan mayoritas termasuk kategori kurang yang berjumlah 31 responden (56,4%). Sisa makanan mayoritas termasuk kategori kurang baik (>20%.) sebanyak 45 responden (87.3%) dengan jenis makanan yang paling banyak meninggalkan sisa adalah sayur (59.3%). Hasil uji Rank Spearman didapatkan hampir tidak ada hubungan antara daya terima dengan sisa makanan pagi di Asrama Kebidanan Sutomo Poltekkes Surabaya. **Kesimpulan :** Dari penelitian ini dapat disimpulkan bahwa tidak ada hubungan yang bermakna antara daya terima dan sisa makanan makan pagi di Asrama Kebidanan Sutomo Poltekkes Surabaya. **Saran:** Perlunya penerapan penyelenggaraan makanan sesuai standar bagi pihak katering dan pelaksanaan pengawasan prosesnya dari pihak pengelola asrama untuk meningkatkan kualitas pelayanan.

Kata kunci : *Daya Terima, Sisa makanan, Penyelenggaraan makanan*, *Comstock*

THE RELATIONSHIP BETWEEN FOOD ACCEPTABILITY AND PLATE WASTE IN THE FOOD SERVICE AT SUTOMO MIDWIFERY DORMITORY HEALTH POLYTECHNIC MINISTRY OF HEALTH SURABAYA

ABSTRACT

Background: The preliminary study showed that 70% of dormitory students did not finish their meals with the most food waste in staple foods (65%) and vegetables (50%). **Objective**: This study aimed to examine the relationship between food acceptability and plate waste of morning meals in students of Sutomo Midwifery Dormitory Health Polytechnic of Surabaya. **Methods**: This study was analytical observational with cross-sectional design with a sample size of 55 respondents. Food acceptability data obtained from interviews using the Likert scale method and food waste obtained from morning meals for 5 days by Visual Comstock method. Data were analysed using the Spearman Rank test. **Results**: The results revealed that the majority of food acceptance was in the poor category, totalling 31 respondents (56.4%). The majority of plate waste were in the poor category (>20%.) as many as 45 respondents (87.3%) with the type of food that left the most waste is vegetables (59.3%). The results of the Spearman Rank test showed that there was almost no relationship between food acceptability and morning plate waste at the Sutomo Midwifery Dormitory Health Polytechnic of Surabaya. **Conclusion**: From this study it can be concluded that there is no significant relationship between food acceptability and plate waste of morning meals in students of Sutomo Midwifery Dormitory Health Polytechnic of Surabaya. **Suggestion**: The study suggests implementing food service standard for the catering and supervising the process from the dormitory management to improve the quality of service.

Keywords: Food acceptability, Plate waste, Food service, Comstock