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**GAMBARAN DAYA TERIMA TERHADAP SIKLUS MENU KE 5
MAKAN SIANG LAUK NABATI DAN SAYUR PASIEN
RAWAT INAP DI RUMAH SAKIT QIM
KABUPATEN BATANG**

ABSTRAK

Latar Belakang : Daya terima makanan dapat di lakukan dengan melihat sisa makanan dan analisis sensorik pada produk makanan untuk mengukur tingkat kesukaan terhadap makanan yaitu uji hedonic melalui rasa, aroma, warna tekstur, penampilan.

Tujuan Penelitian : hubungan daya terima siklus menu ke 5 makan siang lauk nabati dan sayur pada pasien rawat inap di Rumah Sakit QIM Batang.

Metode : Penelitian ini bersifat observasional di bidang gizi institusi dengan pendekatan *cross-sectional* yaitu penelitian mengidentifikasi variabel independen terhadap variabel dependen pada waktu bersamaan

Hasil penelitian : Hasil diketahui bahwa gambaran sisa lauk nabati menu ke 5 makan siang memiliki sisa makan lauk bersisa serta hasil sisa sayur menu ke 5 makan siang bersisa (>20%). Hasil uji hedonic lauk nabati menu ke 5 makan siang pada pasien rawat inap diketahui pada variabel warna sebagian besar menyatakan suka, aroma sebagian besar menyatakan suka serta rasa sebagian besar responden menyatakan suka. Variabel tekstur sebagian besar responden menyatakan suka Hasil uji hedonic sayur menu ke 5 makan siang diketahui bahwa untuk hasil uji hedonic lauk nabati pada variabel warna sebagian besar menyatakan suka, aroma sebagian besar menyatakan suka serta variabel rasa sebagian besar responden menyatakan biasa Variabel tekstur sebagian besar responden menyatakan biasa. Hasil daya terima lauk nabati menu ke 5 makan siang pada pasien rawat inap di Rumah Sakit QIM Batang diketahui sebagian besar memiliki sisa lauk baik.

Simpulan: Gambaran daya terima dengan sisa lauk nabati menu ke 5 makan siang daya terima dengan sisa sayur menu ke 5 makan siang pada pasien rawat inap di Rumah Sakit QIM Batang sebagian besar baik.

Kata Kunci : daya terima siklus menu ke 5 makan siang lauk nabati dan sayur

OVERVIEW OF ACCEPTANCE OF THE 5TH MENU CYCLEPATIENT'S LUNCH OF VEGETABLE
AND VEGETABLE SIDE DISHES INpatient AT QIM HOSPITAL BATANG DISTRICT

ABSTRACT

Background: Food acceptability can be done by looking at leftover food and sensory analysis of food products to measure the level of liking for food, namely hedonic tests through taste, aroma, color, texture, appearance.

Research Objective: the relationship between acceptability of the 5th menu cycle of vegetable and vegetable side dishes for inpatients at QIM Batang Hospital.

Method: This research is observational in the field of institutional nutrition with a cross-sectional approach, namely research identifying independent variables on the dependent variable at the same time

Research results: The results showed that the description of the remaining vegetable side dishes from the 5th lunch menu had leftover side dishes and the results of the vegetable side dishes from the 5th lunch menu had leftovers (>20%). The results of the hedonic test of vegetable side dishes on the 5th lunch menu for inpatients showed that the color variable most of them said they liked it, the aroma of most of them said they liked it and the taste of most of the respondents said they liked it. The texture variable, the majority of respondents said they liked the results of the hedonic test for vegetables on the 5th lunch menu, it was found that for the hedonic test results of vegetable side dishes on the color variable, the majority said they liked it, the aroma, the majority said they liked it, and the taste variable, the majority of respondents said it was normal. The texture variable, the majority of respondents. stated normal. The results of the acceptability of vegetable side dishes from the 5th lunch menu among inpatients at QIM Batang Hospital showed that most of them had good leftover side dishes.

Conclusion: Description of acceptability with remaining vegetable side dishes from the 5th lunch menu. Acceptability with remaining vegetable side dishes from the 5th lunch menu among inpatients at QIM Batang Hospital is mostly good.

Keywords: acceptance of the 5th menu cycle of vegetable and vegetable side dishes for lunch