

ABSTRAK

ANALISIS PENGGUNAAN PERALATAN LABORATORIUM KATERING DALAM PELAKSANAAN PRAKTIK MAHASISWA PROGRAM STUDI PENDIDIKAN TATA BOGA FPTK UPI

Penelitian ini dilatarbelakangi dari kegiatan praktik yang dilaksanakan di laboratorium katering Program Studi Pendidikan Tata Boga terkait intensitas penggunaan peralatan laboratorium sesuai dengan fungsinya dalam pelaksanaan praktik di laboratorium katering. Tujuan dari penelitian ini adalah untuk mengetahui tingkat penggunaan peralatan laboratorium katering sesuai dengan fungsinya yang meliputi alat persiapan, alat pengolahan, dan alat penyajian. Metode penelitian yaitu metode deskriptif. Populasi penelitian yaitu Mahasiswa Program Studi Pendidikan Tata Boga Angkatan 2011. Teknik sampling jenuh dengan jumlah sampel sebanyak 31 responden. Hasil penelitian menunjukkan penggunaan peralatan laboratorium katering dalam pelaksanaan praktik mahasiswa meliputi alat persiapan yaitu sebesar 74% berada pada kategori optimal, penggunaan peralatan laboratorium katering meliputi alat pengolahan yaitu sebesar 82% berada pada kategori sangat optimal dan penggunaan peralatan laboratorium katering meliputi alat penyajian yaitu sebesar 87% berada pada kategori sangat optimal. Saran peneliti, perlu dilakukan pengawasan, pengelolaan dan pemeliharaan alat yang lebih baik untuk mencegah atau mengurangi terjadinya kerusakan alat akibat salah dalam penggunaannya. Selain itu pihak Prodi perlu memperhatikan dan memenuhi kebutuhan fasilitas laboratorium untuk menunjang proses pembelajaran menjadi lebih efektif dan efisien.

Kata kunci : Penggunaan peralatan laboratorium, Praktik Mahasiswa, Alat persiapan, Alat pengolahan, Alat penyajian.

ABSTRACT

AN ANALYSIS OF THE USE OF CATERING LABORATORY EQUIPMENT IN THE STUDENT PRACTICES STUDY PROGRAM CULINARY EDUCATION FPTK UPI

This research based on practices of activities implemented in the laboratory catering program the study of culinary education related to the intensity of the use of laboratory equipment in accordance with their function in the implementation of practices in the laboratory catering. The purpose of this research was to investigate the use of catering laboratory equipment in accordance with the function which includes the preparation kits, a processing, and the presentation. Research method used is descriptive research method. The population in this research program is a student of education study the culinary 2011. The sample collection technique used was a total of sampling 31 with the number of respondents. The results of research shows the use of laboratory equipment in the catering student practices include the preparation kits that is as much as 74 % are in the category of optimal, the use of laboratory catering equipment includes an instrument which is processing of 82 % was in the category of very optimal and the use of laboratory catering equipment includes a presentation that is as much as 87 % are in the category is optimal. The advice of researchers, supervision should be done, management and maintenance of good to prevent or reduce the occurrence of damage due to one instrument in its use. In addition the Prodi need to pay attention to and meet the needs of a laboratory facility to support the learning process to be more effective and efficient .

Key word: the use of laboratory equipment, Students practice, the preparation kits, a processing kits, presentation kits