

ABSTRAK

Penelitian ini dilatarbelakangi dari hasil observasi pada siswa SMKN 9 Bandung dalam kegiatan Praktikum Pengolahan Makanan Indonesia yang menunjukkan masih kurang menerapkan prinsip prosedur hygiene. Padahal siswa telah memperoleh pengetahuan tentang sanitasi hygiene dalam mata pelajaran Sanitasi Hygiene dan K3. Idealnya siswa diharapkan mampu menerapkan prinsip prosedur hygiene dalam praktikum pengolahan makanan. Tujuan penelitian untuk mengetahui kontribusi hasil belajar Sanitasi Hygiene aspek pengetahuan pencegahan resiko hygiene terhadap penerapan prinsip prosedur hygiene dalam praktikum pengolahan makanan. Penelitian ini menggunakan metode kuantitatif. Analisis data menggunakan statistik deskriptif dan inferensial. Populasinya adalah siswa Jasa Boga SMK Negeri 9 Bandung berjumlah 191 orang. Sampel yang digunakan berjumlah 31 responden. Hasil penelitian terdapat pengaruh yang signifikan ($t = 2.804$) dan memiliki kontribusi positif ($r = 0.213$) dari hasil belajar sanitasi hygiene dalam aspek pengetahuan prinsip prosedur hygiene terhadap penerapan prinsip prosedur hygiene dalam praktikum uji kompetensi pengolahan makanan Indonesia. Saran bagi guru mata pelajaran Sanitasi Hygiene dan K3 agar lebih meningkatkan penerapan prinsip prosedur hygiene terutama dalam penanganan area kerja, bahan makanan dan peralatan penyajian dalam praktikum di dapur.

Kata kunci : Hasil Belajar, Sanitasi, Hygiene, Praktikum, Pengolahan Makanan,

Indah Permata Sari, 2016

KONTRIBUSI HASIL BELAJAR SANITASI HYGIENE TERHADAP PRAKTIKUM PENGOLAHAN MAKANAN DI SMKN 9 BANDUNG

Universitas Pendidikan Indonesia | repository.upi.edu | perpustakaan.upi.edu

ABSTRACT

This research is based on the result of the student SMKN 9 Bandung in Indonesian food processing practices activities in which show still fails to apply the principle of hygiene procedure. Even though the students have gained course of Hygiene and Sanitation & K3. Ideally, they are expected to apply the principle of hygiene procedure in their Practices of Food Processing. The purpose of this research is to find out how much the contribution of hygiene and sanitation study's results in aspect of knowledge prevention the Hygiene Risk to The Principle of Procedure Hygiene in Food Processing Practices. This research uses Quantitative method. For the data analyzing uses descriptive statistic and inferential. The population of this research is 191 students from Jasa Boga SMKN 9 Bandung and the sample that is used for this research is 31 responder. The results of research there are significant difference ($t = 2.804$) and has positive contribution ($r = 0.213$) of the result of Hygiene and Sanitation course in aspects of knowledge the principle of hygiene procedures to the application of principle of hygiene procedures in Indonesian Food Processing practices. Advice for the teachers of course Hygiene Sanitation and K3 be able to further increase the principle of Hygiene and Sanitation Procedure especially in work area, food materials and service equipments handling when practices in kitchen.

Keywords: Studies Result, Sanitation, Hygiene, Practices, Food Processing

Indah Permata Sari, 2016

KONTRIBUSI HASIL BELAJAR SANITASI HYGIENE TERHADAP PRAKTIKUM PENGOLAHAN MAKANAN DI SMKN 9 BANDUNG

Universitas Pendidikan Indonesia | repository.upi.edu | perpustakaan.upi.edu