ABSTRACT

Emillia Rahmariza. Nutritional adequacy of workers and food service management in Pangansari Utama Catering at Senakin Mine, South Kalimantan. Under the guidance of DODIK BRIAWAN and TIURMA SINAGA.

The objective of this study was to determine the nutritional adequacy of workers and food service management of Pangansari Utama Catering at Senakin Mine, South Kalimantan. The study was conducted from April-May 2011 using cross sectional study design. The food service management consists of input, processes, and output. The Input food service management consists of food service workers, budget, physical facilities and cooking utensils. The result of this study identified that workers in food service management were 36. The budget for food service management are $ US 11/day/person derived from PT Arutmin Indonesia which is part of the workers wage. Physical facilities in the catering that are not available are the food receiving room and changing room for labours. The food service management process consist of menu planning, implementing, recording and reporting. Pangansari Utama Catering at Senakin mine had ministry regulation number 715/Menkes/SK/V/2003. The average of energy and protein availability for 7 days are 2612 kcal and 85.3 g, respectively. Energy requirements of consumers were 2455±253 kcal and the average consumption was 1603±179 kcal. Samples which had deficit energy adequacy were 98.4% and 75.8% normal for protein adequacy.

Key words: food service management, nutritional adequacy, food consumption