

ABSTRAK

Tujuan Tugas Akhir ini untuk mengetahui cara penyimpanan buah dan sayur di *Main Kitchen* Oakwood Hotel & Residence Surabaya. Penulis melakukan pengamatan selama 4 (empat) bulan pada masa PKL (Praktik Kerja Lapangan) sebagai cook di Oakwood Hotel & Residence Surabaya. Penulis dapat menyimpulkan, secara umum penyimpanan buah dan sayur di *Main Kitchen* Oakwood Hotel & Residence Surabaya sesuai dengan standar umum penyimpanan buah dan sayur, bahkan lebih detil seperti melakukan pembungkus dan memberikan tanggal label pada setiap item.

Kata kunci: penyimpanan, buah, sayur

ABSTRACT

The purpose of this final project is to find out how to store fruit and vegetables in the Main Kitchen of Oakwood Hotel & Residence Surabaya. The author made observations for 4 (four) months during PKL (Praktik Kerja Lapangan) as a cook at Oakwood Hotel & Residence Surabaya. The author can conclude, in general, the storage of fruit and vegetables in the main kitchen of Oakwood Hotel & Residence Surabaya is in accordance with the general standards of fruit and vegetable storage, even more details such as carrying out packaging and giving date labels to each item.

Key words: storage, fruit, vegetables