

ABSTRAK

Tujuan dari penulisan tugas akhir ini adalah untuk mengetahui metode pengolahan *steak* di Patita Restaurant di hotel Grand Mercure Surabaya City. Penulis yang juga bekerja sebagai *daily worker* di *food and beverage product department* di hotel Grand Merucure Surabaya City melakukan pengamatan terhadap metode pengelolaan *steak* di Patita Restaurant hotel Grand Mercure Surabaya City. Penulis dapat menyimpulkan bahwa metode pengolahan *steak* di Patita Restaurant yang ada di hotel Grand Mercure Surabaya City langkah pertama membuat marinasi untuk daging, selanjutnya daging dilumuri marinasi tersebut, setelah itu daging di *grill* sesuai dengan kematangan yang diinginkan oleh tamu, selanjutnya daging disajikan bersama sayuran, kentang dan sausnya.

Kata kunci: metode pengolahan, *steak*, restoran, hotel

ABSTRACT

The purpose of writing this final project is to determine the method of processing steak at the Patita Restaurant at the Grand Mercure Surabaya City hotel. The author, who also works as a daily worker in the food and beverage product department at the Grand Mercure Surabaya City hotel, observed the steak processing method at the Patita Restaurant at the Grand Mercure Surabaya City hotel. The author can conclude that the steak processing method at the Patita Restaurant at the Grand Mercure Surabaya City hotel is the first step to make the marinade for the meat, then the meat is covered with the marinade, after that the meat is grilled according to the desired doneness by the guest, then the meat is served with vegetables, potatoes and sauce.

Keywords: processing method, steak, restaurant, hotel