

ABSTRACT

The purpose of writing this final project is to find out the processing of wontons at Kayana Restaurant at Aston Sidoarjo City Hotel and Conference Center. The author who also works as a cook helper in the food and beverage product department at Aston Sidoarjo City Hotel and Conference Center made an observation on the processing of wonton at Kayana Restaurant at Aston Sidoarjo City Hotel and Conference Center. The author can conclude that the processing of wontons at Kayana Restaurant at Aston Sidoarjo City Hotel & Conference Center the first step of chicken breast must be chopped first then the filling material is cut with brunoise pieces, after being mixed and formed with dumpling skins and then steamed, and finished according to the type of processed wonton.

Keywords : processing, wonton, restaurant, hotel

ABSTRAK

Tujuan dari penulisan tugas akhir ini adalah untuk mengetahui pengolahan *wonton* di Kayana Restoran pada Aston Sidoarjo City Hotel and Conference Center. Penulis yang juga bekerja sebagai *cook helper* di *food and beverage product department* di Aston Sidoarjo City Hotel and Conference Center melakukan pengamatan terhadap pengolahan *wonton* di Kayana Restoran pada Aston Sidoarjo City Hotel and Conference Center. Penulis dapat menyimpulkan bahwa pengolahan *wonton* di Kayana Restoran pada Aston Sidoarjo City Hotel & Conference Center langkah pertama *chicken breast* harus dirajang terlebih dahulu selanjutnya bahan isian dipotong dengan potongan *brunoise*, setelah dicampur dan dibentuk dengan kulit pangsit lalu dikukus, dan di *finishing* sesuai jenis olahan wonton nya.

Kata kunci : pengolahan, *wonton*, restoran, hotel