

ANALISIS IMPLEMENTASI METODE FIFO DI *KITCHEN* HOTEL HOLIDAY INN RESORT BARUNA BALI

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ABSTRAK

Penelitian ini bertujuan untuk menganalisis implementasi metode *First In First Out* (FIFO) dalam sistem penyimpanan bahan makanan di HKitchen Holiday Inn Resort Baruna Bali, dengan menyoroti efektivitasnya dalam mendukung efisiensi operasional dan menjaga kualitas bahan makanan. Konteks penelitian difokuskan pada lingkungan operasional dapur hotel berbintang yang menuntut standar manajemen bahan baku yang tinggi. Penelitian ini menggunakan pendekatan deskriptif kualitatif dengan teknik observasi langsung, wawancara mendalam, serta dokumentasi sebagai metode pengumpulan data. Hasil penelitian menunjukkan bahwa metode FIFO telah diterapkan sesuai dengan prosedur standar yang berlaku, terutama dalam penyusunan bahan berdasarkan tanggal kedatangan. Namun demikian, ditemukan beberapa kendala dalam penerapan di lapangan, seperti ketidakkonsistenan dalam pelabelan bahan, kurangnya pemahaman staf terhadap prosedur FIFO, serta lemahnya pengawasan rutin. Berdasarkan temuan tersebut, disimpulkan bahwa penerapan FIFO perlu didukung dengan pelatihan berkala kepada staf dapur, evaluasi berkelanjutan terhadap standar operasional, serta penguatan sistem monitoring terpadu. Upaya tersebut penting untuk menjamin penerapan FIFO secara optimal, sehingga dapat meningkatkan efisiensi dan keamanan dalam pengelolaan bahan makanan.

Kata Kunci: FIFO, Manajemen Dapur, Penyimpanan Bahan Makanan, Hotel, Efisiensi Operasional.

ANALYSIS OF THE IMPLEMENTATION OF THE FIFO METHOD IN THE KITCHEN OF THE HOLIDAY INN RESORT BARUNA BALI HOTEL

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ABSTRACT

This study aims to analyse the implementation of the First In First Out (FIFO) method in the food storage system at HKitchen Holiday Inn Resort Baruna Bali, highlighting its effectiveness in supporting operational efficiency and maintaining food quality. The research context focuses on the operational environment of a star-rated hotel kitchen that demands high standards of raw material management. This study employs a qualitative descriptive approach using direct observation, in-depth interviews, and documentation as data collection methods. The results indicate that the FIFO method has been implemented in accordance with standard procedures, particularly in arranging ingredients based on their arrival dates. However, several challenges were identified in field implementation, such as inconsistencies in ingredient labelling, lack of staff understanding of FIFO procedures, and weak routine supervision. Based on these findings, it is concluded that FIFO implementation requires support through regular training for kitchen staff, continuous evaluation of operational standards, and strengthening of an integrated monitoring system. These efforts are important to ensure optimal FIFO implementation, thereby enhancing efficiency and safety in food material management.

Keywords: *FIFO, Kitchen Management, Food Material Storage, Hotel, Operational Efficiency.*