

IDENTIFIKASI JENIS POTONGAN SAYUR PADA MENU A'LA CARTE DI KALA GREEK RESTAURANT ULUWATU

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Abstrak

Penelitian ini bertujuan mengidentifikasi jenis potongan sayur yang digunakan serta mendeskripsikan penerapannya pada menu à la carte di Kala Greek Restaurant Uluwatu. Penelitian menggunakan pendekatan kualitatif deskriptif. Menu à la carte menuntut setiap hidangan dipersiapkan sesuai pesanan pelanggan sehingga ketepatan teknik pemotongan sayuran menjadi bagian penting guna menjaga kualitas, konsistensi, efisiensi, dan estetika penyajian. Data diperoleh melalui observasi, wawancara dengan *Executive Chef* sekaligus Owner, serta dokumentasi. Hasil penelitian menunjukkan bahwa restoran menerapkan berbagai teknik potongan sayur, yaitu Batonnet, Brunoise dan Macedoine. Pemilihan jenis potongan disesuaikan dengan karakteristik menu, metode memasak, fungsi bahan, serta kebutuhan tampilan hidangan. Seluruh proses pemotongan dilakukan melalui tahapan mise en place berdasarkan standar resep sehingga mampu mendukung efisiensi kerja dapur, mempercepat pelayanan, menjaga konsistensi kualitas makanan, dan menghasilkan penyajian yang menarik. Penelitian ini menyimpulkan bahwa teknik pemotongan sayuran merupakan bagian dari standar operasional dapur profesional yang berperan penting menjaga mutu menu à la carte di Kala Greek Restaurant Uluwatu.

Kata kunci: menu à la carte, potongan sayuran, jenis potongan

IDENTIFICATION OF VEGETABLE CUTTING TECHNIQUES USED IN À LA CARTE MENU ITEMS AT KALA GREEK RESTAURANT ULUWATU

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Abstract

À la carte menus require every dish to be prepared after customer orders, making proper vegetable cutting techniques essential for maintaining food quality, consistency, efficiency, and presentation. This study aimed to identify the types of vegetable cuts used and describe their application in the à la carte menu at Kala Greek Restaurant Uluwatu. A descriptive qualitative approach was employed. Data were collected through direct observation, in-depth interviews with the Executive Chef and Owner, and documentation. Data were analyzed using the Miles, Huberman, and Saldana interactive model, consisting of data collection, condensation, data display, and conclusion drawing. The findings revealed that the restaurant applies several vegetable cutting techniques, including julienne, chop, batonnet, brunoise, macedoine, chiffonade, wedges, and large dice. The selection of each cut is determined by menu characteristics, cooking methods, ingredient functions, and presentation requirements. All cutting processes are carried out during the mise en place stage according to standardized recipes, supporting kitchen efficiency, faster service, consistent food quality, and attractive presentation. The study concludes that vegetable cutting techniques constitute an essential component of professional kitchen standard operating procedures and play an important role in maintaining the quality of à la carte dishes at Kala Greek Restaurant Uluwatu.

Keywords: *à la carte menu, vegetable cuts, vegetable cutting techniques*