In this study the authors take the remaining pieces of cake (cake trimmings) for research materials, cake trimmings that the author will carefully is the rest of the piece of cake that will be used as garnish and cake pop in pastry Hyatt Regency Yogyakarta. In making garnish using the remaining pieces of cake (cake trimmings) this is aimed to know how to cake trimmings processing into a pastry product garnish in Hyatt Regency hotel Yogyakarta. Garnish made from raw cake trimmings is a product that has a solid texture, soft and has a color according to the manufacture of the garnish itself. In a study titled "the utilization of cake trimmings as garnish pastry products in hyatt regency yogyakarta hotels" the author will make a way of processing garnish from the remaining raw materials of cake (cake trimmings). As the object of research in the preparation of this final task the author chose the remaining pieces of cake (cake trimmings). The method used in this research is qualitative using observation technique for 6 months to examine how to utilize garnish cake trimmings and garnish what is used in pastry Hyatt Regency Yogyakarta. Interview with pastry staff to validate observation results. The results of this study are the rest of unused raw materials reused into a product garnish and cake pop.

Keywords: cake trimmings, garnish, pastry