

ABSTRACT

This study aims to identify and analyze buffet breakfast serving by Food and Beverage Department. This department is responsible for serving foods and drinks to the guests professionally in purpose to obtain income and profit. The methods are observation, interview, and literature study. The results shows that most of the breakfast buffet leftovers aren't sold out, and soon will affect their financial and cost balance. Oftenly, during hotel operational, there's many leftovers and some of it are not usable anymore. Surely, this will become an overall burden for Kitchen's Food Cost. This problem could be handled by holding a social activity to gather either breakfast or party edible leftovers, so the food that should be disposed can be given to the people who needs it.

Keywords: Waste buffet hotel, Buffet breakfas

