

ABSTRACT

This study aims to determine the quality and food safety bakery products on the breakfast menu at the Hyatt Regency Yogyakarta. The high demand for guest to toast menu is not followed by the quality of existing products. Taste variants bread breakfast menu that is already in demand by guests, but the texture, portion / shape, temperature, aroma, appearance and color of bread tempratur time there has not been compliance with the standards. This condition is often expressed by guests. Variables in the study is the food quality and food safety. Indicators of the quality of food that is (1) true (2) taste, (3) aroma, (4) the color of bread, (5) servings, (6) the appearance, (7) texture, (8) temperature, while the indicator of food security, namely (1) physical contamination, (2) biological contamination and (4) chemical kontainasi, (5) nutrition. In this research, using qualitative methods with data collection techniques of observation, interviews and documentation study. Data analysis technique using triangulation. The results showed that the product of the bread of pastry Hyatt Regency Yogyakarta inconsistent, namely in texture, size. In terms of food safety contamination of physical and biological contamination such as the discovery of the fungus. From these results, the management needs to effectively control the product other than that necessary training was done in order to be qualified product.

Keywords: *Quality, SafetyFood*