

## ABSTRACT

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*The problem behind this research is that the storage of perishable goods in the chiller becomes irregular and not in accordance with the storage system so that the problem can interfere with the operation in the kitchen of the InterContinental Bandung Dago Pakar Hotel. In this study, the research method used was descriptive qualitative, data collection techniques used were documentation studies, observations and interviews with Executive Souschef, CDP and Commis. The results of this study point out that there is no Standard Operational Procedure (SOP) on the storage of perishable goods at the InterContinental Bandung Dago Pakar Hotel, so that there are still some kitchen employees not carrying out the system in storing the material separation, layout, FIFO, only the storage temperature accordingly and there is no implementation of perishable goods according to the theory. finally resulting in a lot of rotten things that are not suitable for reuse.*

*Keywords: Storage Process, SOP, As Perishable Material*

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