

## **ABSTRACT**

*Catering or catering services are services that aim to provide the needs of consumers through the products or services provided. Food service is a food processing both handled by individuals and companies that provide food in a place to meet the needs of its supply based on orders. Caterers generally attend mass events such as buffets, weddings, agencies, thanksgiving, social gathering, and others. These events generally have mass guests that can reach 5000 people or even more. In this case, in the plate drying activity. No one has a special tool to dry the dishes, so it still uses a manual and natural system, which is by drying the plates clean on a dish rack, this will certainly take a long time to dry the dishes coupled with the solid schedule that is owned by the catering party. In addition to drying, the caterer does not use a cloth to dry the plate because if the cloth is used in many plates, worry that the cloth will not be hygienic after several times of use. the dryer is needed to speed up the drying process by taking into account the hygiene of the plates to be delivered from the first event to another event in a day if the catering schedule is congested. For now, most plate dryers on the market have a small plate capacity, usually for housing. It is difficult to find a dish dryer that has a large scale for the activity of the plate dryer on the catering party. So finally the caterer prefers to process the plate drying manually or naturally. So we need a product that is suitable for designing a dryer for dishes in catering activities with a system aspect approach.*

**Keywords:** *Catering, efficient, hygienic, dryer, plates, systems, material.*