

ABSTRACT

The era of globalization is a global change that has hit the whole world. The impact that occurs is very large on various aspects, especially in the field of technology. In the kitchen laboratory, students of the hospitality study program will learn how to practice cutting food ingredients or processing them into correct food using cutting tools. Cutting tools are one type of tool that is absolutely necessary to carry out the process of cutting an object such as cutting meat, vegetables, or fruit. With the design and construction of an automatic white bread cutter to help students in the hospitality program learn the practice of cutting white bread. This automatic cutting tool uses ultrasonic sensors as a detector to cut the thickness of white bread.

Keywords: The era of globalization, Students of the hospitality, Cutting Tools