

ABSTRACT

This research aims to identify the implementation of Food Safety Management System (FSMS) in the Kitchen Department of Hotel Sahid Jaya Lippo Cikarang in ensuring food safety. The research utilizes a qualitative descriptive method with data collection techniques through participatory observation, involving surveys and interviews to comprehend the level of awareness and understanding among the kitchen staff regarding food safety standards. The results of the study indicate that the majority of the kitchen staff have an understanding of the significance of food safety; however, awareness of specific aspects and best practices still varies. While some kitchen staff demonstrate high awareness, others may require more information and training to enhance their understanding. Although there are no written regulations governing food safety standards, the comprehension and awareness of the kitchen staff regarding this matter remain crucial in preventing potential health issues and safeguarding the hotel's reputation.

Keywords : Food Safety Management System, Kitchen Department, Food Safety Standards, Sahid Jaya Lippo Cikarang Hotel.