

ABSTRACT

Production activities carried out by Cendana Catering sometimes result in a lack of accuracy in measuring the quality of existing raw materials, swelling in food presentation which does not match the proportions of orders and a lack of confirmation of production scheduling and product delivery. This research aims to determine the existing production supervision at Cendana catering. The method used in this research is descriptive qualitative method and data collection using methods namely: Interview. Which also involves Mrs. Widayani as the owner, Mrs. Andi as the supervisor on duty and Mrs. Adel as the employee on duty. The results of the research carried out are that accuracy can be seen from how Cendana Catering chooses quality ingredients, making schedules that Cendana Catering carries out in the production process, improving the economy with menu innovation, and establishing good communication between employees on duty. From this research, it is hoped that Cendana Catering will be able to carry out regular internal evaluations, post-event evaluations and collaborate with local vendors in order to improve the quality of Cendana Catering.

Keywords: Supervision, Production, Catering