

RINGKASAN

Jaminan mutu dan keamanan pangan merupakan faktor yang sangat penting untuk meningkatkan preferensi masyarakat terhadap suatu produk. Ekasari Catering berkeinginan meningkatkan daya saing produk yang dihasilkan dengan menciptakan produk yang bermutu dan aman dipasarkan melalui penerapan GMP.

Penelitian ini bertujuan untuk: 1. Mengetahui kondisi eksisting penerapan GMP di Ekasari Catering, 2. Mengetahui tingkat penerapan GMP di Ekasari Catering pasca pendampingan. Penelitian diawali dengan melakukan identifikasi awal di Ekasari Catering Purwokerto meliputi kondisi umum dan penerapan GMP. Analisis data secara primer dan sekunder dilaksanakan sebagai *monitoring* terhadap penerapan GMP. Penilaian GMP dilakukan setelahnya dengan menilai kesesuaian di lapangan dan kondisi seharusnya, penetapan tindakan korektif dilaksanakan terhadap penyimpangan yang terjadi.

Hasil identifikasi sebelum dan sesudah pada Lokasi dan lingkungan produksi sebesar 3,56 yang artinya terpenuhi, persentase bobot pada hasil penilaian 80-89,9% yaitu Baik. Maka lingkungan produksi pada Ekasari Catering sudah memenuhi kriteria. Hal ini menunjukkan bahwa Ekasari Catering sudah menerapkan prinsip *Good Manufacturing Practices* (GMP) sesuai dengan yang berlaku. Namun ada beberapa hal yang perlu diperbaiki pada ruang lingkup fasilitas dan program sanitasi, khususnya pada poin sarana pengolahan limbah dimana Ekasari Catering tidak memisahkan sampah organik maupun anorganik serta tidak adanya pengolahan limbah sisa produksi. Secara keseluruhan kesesuaian penerapan GMP di Ekasari Catering sudah sesuai dengan GMP pada Ekasari Catering yaitu sebesar 2,92 yang artinya perlu dilakukan perbaikan. Dari hasil penelitian didapatkan persentase bobot sebesar 73% pada hasil tersebut menunjukkan skala penilaian 70-79,9% yaitu memuaskan. Maka fasilitas dan program pada Ekasari Catering memiliki kriteria memuaskan.

SUMMARY

Quality assurance and food security are very important factor to increase people's preference on product. Ekasari Catering wants to improve the competitiveness of product by producing or creating Ekasari Catering product that are qualified and safely marketed to meet SNI through the implementation on GMP.

This research aimed to : 1. Knowing the existing condition of GMP implementation at Ekasari Catering, 2. Knowing the level of GMP implementation at Ekasari Catering Post mentoring. The research begins with initial identification of general condition and application of GMP in Ekasari Catering. Primary and secondary data analyses were implemented thereafter as a GMP implementation monitoring. Assesment of GMP shall be done thereafter by assessing the suitability in the field and the condition should be, determined on the existing deviation. Physical and chemical characteristics properties of the Ekasari Catering product were examined to assess the conformity of the product with applicable SNI.

The results before and before on the location and production environment are 3.56 which means they are fulfilled, the proportion of weight on the results is 80-89.9%, namely Good. So the production environment at Ekasari Catering has met the criteria. This shows that Ekasari Catering has applied the principles of Good Manufacturing Practices (GMP) in accordance with the applicable regulations. However, there are several things that need to be improved on the scope of sanitation facilities and programs, waste treatment facilities where Ekasari Catering does not separate organic and inorganic waste and there is no processing of production waste. Overall, the application of GMP at Ekasari Catering is in accordance with GMP at Ekasari Catering, which is 2.92, which means that improvements need to be made. From the results of the study obtained a weight percentage of 73% in these results indicate a rating scale of 70-79.9%, which is satisfactory. So the facilities and programs at Ekasari Catering have satisfactory criteria.