

***The Correlation Between Appearance, Taste and Timeliness of Food Serving  
With Patient Food Waste at RSUD Dr. Abdoer Rahem Situbondo***

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**ABSTRACT**

*Acceptability of hospital food is indicated by the presence of leftovers. Food waste is the percentage of food that can be used to in one or more meals. Based on the Hospital Minimum Service Standards, one indicator of the success nutrition services in hospitals that are not eaten by patients is  $\leq 20\%$ . The amount of leftover food can be affected by the appearance, taste, and timeliness of serving the food. The appearance of food has several assessment indicators, namely color, texture, shape, portion, and presentation of food whereas the taste of food has assessment indicators, namely aroma, degree of maturity and food temperature. The purpose of this study is to determine the relationship between appearance, taste, and timeliness of serving food and food leftovers in patients at RSUD Dr. Abdoer Rahem Situbondo. This study uses an observational analytic with cross-sectional design. Respondents were taken as many as 50 respondents with a purposive sampling technique. The instruments used in this study were food appearance assessment questionnaires, food taste assessment questionnaires, food serving timeliness questionnaires, and Comstock forms. Data analysis used the Fisher's exact test and SPSS v.25. After analyzing data, the results were obtained  $p = 0.00$  for food appearance,  $p = 0.04$  for food taste, and  $p = 1.00$  for timeliness of food serving, so it can be concluded that there is a relationship between appearance and taste of food with leftovers but there is no relationship between the timeliness of serving food and leftovers.*

*Keywords: Food Appearance, Food Waste, Taste Of Food, Timeliness Of Serving Food*