

ABSTRACT

The tourism industry, such as hotels, restaurants, and other catering businesses, has recently grown rapidly, thus demanding the creation of a comfortable atmosphere from various aspects for potential customers. The application of hygiene and sanitation in the tourism industry related to food and beverage processing is very important to be implemented to provide benefits for employees and hotel and restaurant guests who enjoy the food. This study aims to describe and understand the application of hygiene and sanitation in the product processing process in the open kitchen (fresco restaurant) of the Hilton Bandung Hotel. The open kitchen is one of the food and beverage sections that has an open kitchen concept. The application of hygiene and sanitation in the open kitchen is carried out to prevent disease and maintain health. This application can also affect the hotel's image. Based on the research and observations that have been conducted, the author concludes that the application of good sanitation and hygiene standards in a hotel can improve the health, cleanliness, and quality of a product if implemented in accordance with applicable procedures.

Keywords : Hygiene and sanitation, Hotel, Open Kitchen, Hilton Hotel Bandung.