



No

: 10/ST/LPPM-STIPRAM/VIII/2024

Yogyakarta, 21 Agustus 2024

Hal

Penugasan Sebagai Narasumber

Pelatihan Hygiene & Sanitasi Pengelolaan Makanan



SURAT TUGAS

Ketua Lembaga Penelitian dan Pengabdian kepada Masyarakat Sekolah Tinggi Pariwisata Ambarrukmo Yogyakarta, berdasarkan surat Pimpinan wilayah Rt 07 Padukuhan Jaranan, menugaskan kepada:



No	Nama Dosen	NIDN	Prodi
1	Dwi Yoso Nugroho M.Par.,CHE	0523118901	D3 Perhotelan
2	Joko Triyono, M.Par	0528028401	D3 Perhotelan

Untuk menjadi Narasumber "Pelatihan Hygiene & Sanitasi Pengelolaan Makanan sesuai standar dan Prosedur Keamanan Pangan bagi Warga Kepanjen RT.07, Padukuhan Jaranan" yang akan diselenggarakan oleh Pimpinan Rt. 07 Padukuhan Jaranan, pada:

Hari/ Tanggal

: Kamis, 22 Agustus 2024

Pukul

: 09:00 WIB - Selesai

Tempat

: Kediaman Bp. Febri Tri S

Demikian surat tugas ini diberikan agar dapat dilaksanakan dengan penuh tanggung jawab.

3

Penyelenggara Kegiatan Mengetahui

Ketua LPPM

Prof. Dr. Ir. Sony Heru Priyanto, MM

NIDN. 0614096601

Kepada Yth.

Sekolah Tinggi Pariwisata Ambarrukmo Yogyakarta

Dengan adanya surat ini kami warga Kepanjen RT.07, Padukuhan Jaranan bermaksud untuk mengajukan permohonan Narasumber untuk kegiatan Pelatihan yang akan dilaksanakan pada:

Hari/Tanggal : Kamis, 22 Agustus 2024

: 09.00 - Selesai Waktu

Tempat : Halaman Ketua RT.07

: Hygiene & Sanitasi Pengelolaan Makanan sesuai standar dan Prosedur Tema

Keamanan Pangan bagi Warga Kepanjen RT.07, Padukuhan Jaranan

Narasumber

No	NAMA	NIDN
1	Dwi Yoso Nugroho, M.Par., CHE	0523118901
2	Joko Triyono, M.Par., CHE	0528028401

Ketua RT. 0'

Atas Perhatian Bapak/Ibu Kami Ucapkan Terima Kasih.

Introduction to Food Hygiene and Sanitation

Joko Triyono



HEALTHY EATING TIPS sit amet consectetue dipiscing elit, sediam Lorem ipsum dolor sit amet, consectetue adipiscing elit, sed diam. (deposit photos Image ID: 385331918 www.depositphotos.com

Importance of Food Hygiene and Sanitation

1 Public Health

Food hygiene practices are vital in protecting the public from foodborne illnesses, which can cause a wide range of symptoms and complications.

2 Economic Impact

Foodborne illnesses can lead to significant economic losses due to healthcare costs, lost productivity, and business disruptions.

2 Consumer Confidence

Maintaining high food hygiene standards builds consumer trust and confidence in the safety of food products. 4 Food Quality

Proper hygiene practices ensure that food remains fresh, palatable, and of high quality.

Made with Gamma

Food Safety Principles



Wash Hands

Regular handwashing with soap and water is essential to prevent the spread of bacteria and viruses.



Control Temperatures

Maintain proper temperatures for food storage and preparation to inhibit bacterial growth.



Separate Raw and Cooked Foods

Prevent cross-contamination by storing and preparing raw and cooked foods separately.



Clean and Sanitize

Thoroughly clean and sanitize all surfaces, equipment, and utensils used in food preparation.



Personal Hygiene Practices

Handwashing

Wash hands frequently with soap and water, especially before and after handling food.

Hair Nets and Gloves

Wear clean hair nets and gloves to prevent hair and skin contamination of food.

Clean Clothing

Wear clean clothing, aprons, and footwear to maintain a hygienic environment.



Cleaning and Sanitizing Procedures





Food Storage and Handling

Refrigeration

Store perishable foods at or below 4°C (40°F) to slow bacterial growth.

Freezing

Freeze foods at -18°C (0°F) to kill bacteria and extend shelf life.

FIF0

Use a First In, First Out (FIFO) system for rotating stock to ensure that older food items are used first.



Pest Control Measures

1

Identify Entry Points

Seal cracks and crevices to prevent pests from entering the premises.

2

Maintain Cleanliness

Clean up spills and crumbs promptly to discourage pests.

3

Use Traps and Repellents

Employ traps and repellents to control pest populations effectively.

Professional Services

Consult a professional pest control company for comprehensive pest management solutions.

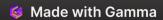
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RAD Physical Condition Assessment, Exhibit 4



Regulatory Compliance and Inspection

Licensing	Obtain necessary licenses and permits to operate a food establishment.
Training	Ensure employees receive training on food hygiene and sanitation practices.
Inspections	Cooperate with food safety inspectors and implement corrective actions to address any violations.
Recordkeeping	Maintain accurate records of food storage, preparation, and temperature logs.



PRESENSI KEHADIRAN PENGABDIAN MASYARAKAT SEKOLAH TINGGI PARIWISATA AMBARRUKMO YOGYAKARTA KAMIS, 22 AGUSTUS 2024

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