



# STIPRAM

Sekolah Tinggi Pariwisata Ambarrukmo



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.

Penyelenggara Kegiatan  
Mengetahui

Ketua LPPM



**Prof. Dr. Ir. Sony Heru Priyanto, MM**

NIDN. 0614096601



Yogyakarta, 16 Agustus 2024

Kepada Yth.

Sekolah Tinggi Pariwisata Ambarrukmo Yogyakarta

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

Hari/Tanggal : Kamis, 22 Agustus 2024

Waktu : 09.00 – Selesai

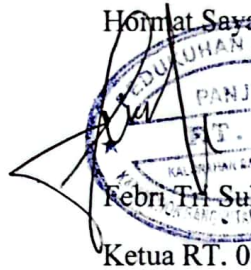
Tempat : Halaman Ketua RT.07


Tema : Hygiene & Sanitasi Pengelolaan Makanan sesuai standar dan Prosedur Keamanan Pangan bagi Warga Kapanjen RT.07, Padukuhan Jaranan

Narasumber :

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

Atas Perhatian Bapak/Ibu Kami Ucapkan Terima Kasih.

Hormat Saya,  
  
Febri Tri Suharyadi  
Ketua RT. 07



# Introduction to Food Hygiene and Sanitation

Joko Triyono



# 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.

3

## 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.

# 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.

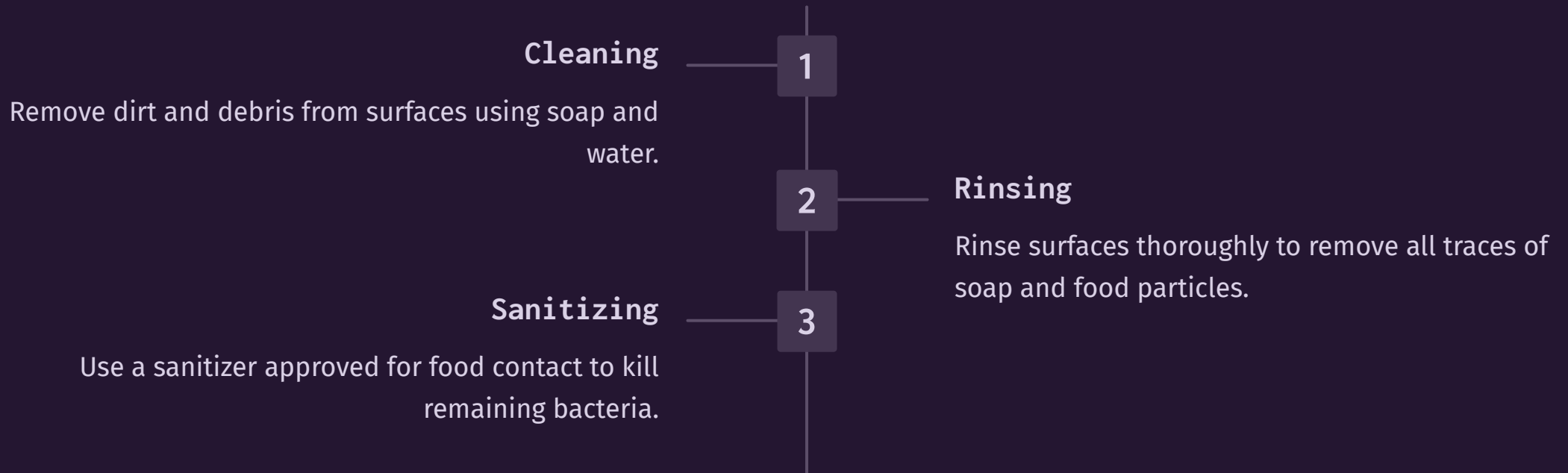
## Clean Clothing

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.

## FIFO

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







# 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**

NO	NAMA	TTD
1	Muhamad sharif	Sem
2	Slamet widodo.	Sem
3	susanto.	Sem
4	Susanto	Sem
5	Joko Sutrisno	Sem
6	Bibit budiono	Sem
7	Didik	Sem
8	Tham	Sem
9	Kosiana	Sem
10	Suprati	Sem
11	Rani	Sem
12	wawan kurniawan	Sem
13	Niko Setiawan	Sem
14	kasmio	Sem
15	Miyatiningsih	Sem
16	Rubyah	Sem
17	fruth	Sem
18	Sema.	Sem
19	Margoro	Sem
20	Tarwalan	Sem
21	Vamini	Sem
22	Rudrajanto	Sem
23	winathi	Sem
24	Ana Wahyuani	Sem
25	Agung.	Sem

