

**FAKULTAS KESEHATAN MASYARAKAT
UNIVERSITAS ANDALAS**

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**FAKTOR-FAKTOR YANG BERHUBUNGAN DENGAN DAYA TERIMA
MAKANAN LUNAK PASIEN RAWAT INAP PENYAKIT DALAM DI RSUD
PASAMAN BARAT TAHUN 2016**

xi + 58 halaman + 15 tabel, 2 gambar, 10 lampiran

ABSTRAK

Tujuan Penelitian

Daya terima makanan lunak dipengaruhi oleh berbagai faktor yaitu faktor internal dan eksternal. Penelitian ini bertujuan untuk mengetahui faktor-faktor (penampilan makanan, rasa makanan, menu makanan, penyajian makanan, pelayanan penyaji makanan) yang berhubungan dengan daya terima makanan lunak di ruang rawat inap penyakit dalam RSUD Pasaman Barat Tahun 2016.

Metode

Penelitian ini menggunakan desain *cross sectional study* dengan sampel 92 orang. Teknik pengambilan sampel dengan menggunakan *purposive sampling*. Penelitian dilakukan pada pasien berumur 18-60 tahun di ruang rawat inap penyakit dalam RSUD Pasaman Barat yang mendapat makanan lunak pada bulan Maret 2016. Data diolah dan dianalisis dengan uji *Chi Square* dengan tingkat kepercayaan 95%.

Hasil

Hasil penelitian 55,4% responden daya terima kurang, 62,0% responden menilai penampilan makanan kurang, 51,1% responden menilai rasa makanan kurang, 52,2% responden menilai menu makanan kurang, 23,9% responden menilai penyajian makanan kurang, 18,5% responden menilai pelayanan penyaji makanan kurang. Hasil uji statistik terdapat hubungan antara variabel penampilan ($p\text{ value} = 0,001$), rasa ($p\text{ value} = 0,022$), menu ($p\text{ value} = 0,004$), penyajian makanan ($p\text{ value} = 0,009$) dengan daya terima makanan dan tidak terdapat hubungan antara variabel pelayanan penyaji ($p\text{ value} = 0,561$) dengan daya terima makanan.

Kesimpulan

Ada hubungan antara penampilan, rasa, menu dan penyajian makanan dengan daya terima makanan lunak, sedangkan tidak terdapat hubungan yang bermakna antara pelayanan penyaji dengan daya terima makanan. Kepada petugas instalasi gizi agar memperbaiki dan mengevaluasi makanan lunak yang diberikan baik dari segi penampilan, rasa, menu dan penyajian makanan untuk meningkatkan daya terima pasien terhadap makanan lunak.

Daftar Pustaka : 44 (1981-2015)

Kata Kunci : Daya Terima, Makanan Lunak

**FACULTY OF PUBLIC HEALTH
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**RELATING FACTORS WITH PATIENTS POWER RECEIVE TO SOFT
FOOD AT CARE ROOM IN COUNTRY GENERAL PASAMAN BARAT
HOSPITAL 2016**

xi + 58 page + 15 tables, 2 pictures, 10 appendices

ABSTRACT

Research Objectives

Power received soft foods influenced by various factors, internal and external factors. In research aims to determine the factors (food appearance, taste the food, the food menu, food preparation, food service renderers) relating to the acceptability of soft food in inpatient hospital disease in West Pasaman 2016.

Method

This study used cross sectional design with a sample of 92 people. The sampling technique used purposive sampling. The study was conducted in patients aged 18-60 years in the inpatient unit in Hospital West Pasaman disease who received soft foods during March 2016. Data were processed and analyzed with Chi Square test with a confidence level of 95%.

Result

The results of the study 55.4% of respondents received less power, 62.0% of respondents rate the appearance of food is less, 51.1% of respondents rate the taste of the food is less, 52.2% of respondents rate the food menu is less, 23.9% of respondents rate the presentation of the food is less, 18.5% of respondents rate the service renderer less food. Statistical test results there is a relationship between a variable appearance (p value = 0.001), taste (p value = 0.012), menu (p value = 0.004), the presentation of food (p value = 0.009) with the acceptability of food and there is no relationship between the variables of service renderer (p value = 0.561) with the acceptability of food.

Conclusion

There is a relationship between the appearance, taste, menu and presentation of food with the acceptance of soft food, whereas there was no significant relationship between service renderers with the acceptability of food. To the officers to improve their nutrition installation and evaluating soft diet both in terms of appearance, taste, menu and presentation of food is to increase the acceptance of patients to soft foods.

Bibliography : 44 (1981-2015)

Keywords : Received Power, Soft Food