

## ABSTRAK

**Nova Handayani Barus, NIM: 5181142011 “Hubungan Pengetahuan Sanitasi dan *Hygine* dengan Hasil Praktik Pengolahan dan Penyajian Makanan di SMK Swasta Pariwisata Imelda Medan”. Skripsi Jurusan Pendidikan Kesejahteraan Keluarga. Program Studi Pendidikan Tata Boga. Fakultas Teknik Universitas Negeri Medan, 2023.**

Penelitian ini bertujuan untuk mengetahui: (1) Pengetahuan Sanitasi dan *Hygine*; (2) Hasil Praktik Pengolahan dan Penyajian Makanan; (3) Hubungan Pengetahuan Sanitasi dan *Hygine* dengan Hasil Praktik Pengolahan dan Penyajian Makanan di SMK Swasta Pariwisata Imelda Medan. Lokasi penelitian di SMK Swasta Pariwisata Imelda Medan. Waktu Penelitian dilaksanakan pada bulan Desember 2022. Populasi dalam penelitian ini adalah seluruh siswa kelas XI SMK Imelda Medan dengan jumlah 58 siswa. Pengambilan sampel digunakan teknik *random kelas*, maka sampel sebanyak 30 orang. Metode pengumpulan data pengetahuan *Hygine* dan sanitasi dengan menggunakan test dan data hasil praktik pengolahan dan penyajian makanan menggunakan lembar pengamatan. Teknik analisis data secara deskriptif. persyaratan analisis dengan uji normalitas, uji linieritas. Sedangkan uji hipotesis dengan uji korelasi *product moment*. Berdasarkan hasil penelitian uji korelasi *product momen*, Dari hasil perhitungan diperoleh harga  $r_{xy} = 0,855$  dikonsultasikan terhadap harga  $r_{tabel}$  pada taraf signifikansi 5% dengan jumlah responden 30 orang diperoleh  $r_{tabel} = 0,269$ . Dengandemikian harga  $r_{hitung} > r_{tabels}$  ( $0,855 > 0,269$ ) dengan koefisien determinasi sebesar 73,10 persen, dimana 73,1 persen menunjukkan Hasil Praktik pengolahan dan penyajian makanan ditentukan oleh pengetahuan *hygine* dan sanitasi dan 26,9 persen ditentukan oleh variabel lain diluar penelitian ini.

**Kata Kunci** : Pengetahuan *Hygine* dan Sanitasi. Praktik Pengolahan dan Penyajian Makanan.

## ABSTRACT

*Nova Handayani Barus, NIM: 5181142011 “The Relationship of Sanitation Knowledge and Hygiene with the Results of Food Processing and Serving Practices at Imelda Medan's Tourism Private Vocational School”. Thesis. Department of Family Welfare Education. Culinary Education Study Program. Faculty of Engineering, Universitas Negeri Medan, 2023.*

*This study aims to determine: (1) Knowledge of Sanitation and Hygiene; (2) Results of Food Processing and Serving Practices; (3) Relationship between Knowledge and Sanitation Hygiene with the Results of Food Processing and Serving Practices at Imelda Medan's Tourism Private Vocational School. The research location is at Imelda Medan's Private Tourism Vocational High School. When the research was carried out in December 2022. The population in this study were all class XI students of SMK Imelda Medan with a total of 58 students. Sampling technique used class, then a sample of 30 people. Hygiene and sanitation knowledge data collection methods use tests and data on the results of food processing and serving practices use observation sheets. Descriptive data analysis technique. requirements analysis with normality test, linearity test. While testing the hypothesis with a correlation test product moment. Based on the results of the product moment correlation test, the calculation results obtained  $r_{xy} = 0.855$  consulted the  $r$  table price at a significance level of 5% with 30 respondents obtained  $r_{table} = 0.269$ . Thus the price  $r_{count} > r_{tables}$  ( $0.855 > 0.269$ ) with a coefficient of determination of 73.10 percent, of which 73.1 percent indicates results. The practice of food processing and serving is determined by knowledge of hygiene and sanitation and 26.9 percent is determined by other variables outside this study.*

**Keywords:** *hygiene and sanitation knowledge. Food and serving practices*