

## ABSTRAK

Penyelenggaraan makanan/gizi merupakan serangkaian kegiatan yang dimulai dari pengadaan bahan hingga penyajian makanan. Salah satu kegiatan penyelenggaraan makanan yaitu pengadaan bahan makanan kering. Salah satu metode yang digunakan untuk menghitung pengadaan bahan makanan yaitu menggunakan *Economic Order Quantity* (EOQ) untuk mengetahui apakah persediaan bahan makanan kering selama ini efisien. Tujuan penelitian ini untuk menganalisis Model Pengadaan Bahan Makanan Kering Berdasarkan EOQ pada Instalasi Gizi.

Penelitian ini adalah penelitian pre eksperimental dengan menggunakan metode deskriptif evaluatif, pendekatan observasional dan wawancara. Penelitian dilakukan di RSUP H. Adam Malik Medan. Subjek penelitian yaitu pihak-pihak yang berkaitan dengan Perencanaan kebutuhan gizi Rumah Sakit sebanyak 6 orang, objek penelitian Informasi Penggunaan Bahan Makanan Kering selama tahun 2022 dan periode Januari-April 2023. Data dianalisis secara deskriptif berdasarkan teori manajemen logistik.

Hasil penelitian menunjukkan bahwa di Instalasi Gizi RSUP H. Adam Malik Medan terdapat 76 jenis bahan makanan kering, harga terendah Rp4.999 dan tertinggi Rp430.602. Biaya penyimpanan bahan makanan kering sebesar 30% dari besaran anggaran. Analisis ABC bahwa terdapat 11 jenis bahan makanan dalam kategori A (70%), 10 jenis makanan dalam kategori B (20%), dan 55 jenis makanan dalam kategori C (10%). Nilai EOQ selama periode Januari – April 2023 (4 bulan) sebesar Rp13.314,2 sedangkan jika dirata-ratakan dalam 1 bulan sebesar Rp3.328,6 dalam kategori efisien. Nilai *Turn Over Ratio* (TOR) pengadaan bahan makanan kering rata-rata sebesar 1,79.

Disarankan kepada Instalasi Gizi RSUP H. Adam Malik Medan untuk menganalisis kebutuhan pasien, melakukan perhitungan biaya berdasarkan standar resep dan menu, melakukan kerja sama dengan pemasok, mempertimbangkan aspek keamanan pangan, memanfaatkan teknologi, melakukan evaluasi pengadaan, dan mengevaluasi kepuasan pasien.

**Kata Kunci :** Pengadaan Bahan Makanan Kering, *Economic Order Quantity*

## **ABSTRACT**

*Organizing food/nutrition is a series of activities starting from procuring ingredients to serving food. One of the food organizing activities is the procurement of dry food ingredients. One of the methods used to calculate the procurement of food ingredients is to use the Economic Order Quantity (EOQ) to find out whether the supply of dry food ingredients has been efficient so far. The purpose of this study was to analyze the Procurement Model for Dry Food Ingredients Based on EOQ at the Nutrition Installation.*

*This research is a pre-experimental research using descriptive evaluative methods, observational approaches and interviews. The research was conducted at the H. Adam Malik General Hospital in Medan. The research subjects were 6 people related to the Hospital's nutritional needs planning, the research object was Information on the Use of Dry Food Materials during 2022 and the January-April 2023 period. Data were analyzed descriptively based on logistics management theory.*

*The results showed that in the Nutrition Installation of H. Adam Malik General Hospital Medan there were 76 types of dry food ingredients, the lowest price was Rp. 4,999 and the highest was Rp. 430,602. The cost of storing dry food ingredients is 30% of the budget amount. ABC analysis that there are 11 types of food ingredients in category A (70%), 10 types of food in category B (20%), and 55 types of food in category C (10%). The EOQ value during the period January – April 2023 (4 months) is IDR 13,314.2 while if it is averaged over 1 month it is IDR 3,328.6 in the efficient category. The average Turn Over Ratio (TOR) value for the procurement of dry food ingredients is 1.79.*

*It is suggested to the Nutrition Installation of H. Adam Malik General Hospital Medan to analyze patient needs, calculate costs based on standard recipes and menus, collaborate with suppliers, consider food safety aspects, utilize technology, evaluate procurement, and evaluate patient satisfaction.*

**Keywords: Procurement of Dry Food Ingredients, Economic Order Quantity**