ABSTRACT

Food service in hospital aims to provide quality food to support nutritional need in patient. Nutritional needs of patients will not fulfilled if there are many food waste. Food waste that occurs within a period of time will affect the cure of disease and the length of stay in hospital.

The purpose of this research was to study the factors that related to food waste on inpatients instalation of General Hospital Haji Surabaya. This research was an observational, using cross-sectional design. The samples were 30 inpatients taken by purposive sampling. Analysis was performed using descriptive analysis with contingency coefficient to assess the strength of relationship.

The results showed 53,3% of respondents left food more than 25% the majority of patient who had left over food were new patient 14%. The rest of the dishes on the highest is rice 40,7% and the low is fruit 12%. Internal factors that had very strong relationship to food waste was type of disease, meanwhile sex had strong relationship, other internal factor such as age, eating frequency, appetite and the perception of a food portion had a weak relationship. Food waste related to external factors on the other hand texture, color, flavor of food and length of stay had a moderate relationship, whether smell of food and food from outside the hospital had a weak relationship.

Food waste in hospital was high more than 25%. The food waste influenced by internal and external factors. It can be suggested that research is nutritionist should give motivation to the new patient to be adhere and always eat food served by hospital, to improve patient health during hospitalization.

Key words: inpatients, food waste, hospital