

# **THE CORRELATION BETWEEN HOLDING TIME AND FOOD TEMPERATURE TO FOOD ACCEPTANCE IN RSUD dr.DRAJAT PRAWIRANEGARA KABUPATEN SERANG BANTEN**

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## **ABSTRACT**

The length of holding time of cooked foods can cause a drop in temperature when food is served to patients. the aim of this research is between determine the correlation of holding time and food temperature to the food acceptance of patients.

This is an observational analytic research with descriptive analytic research with cross sectional design. The sampels were adult patients in the hospital dr.Drajat Prawiranegara Serang Banten, who that were not receive diet food, and the sample was selected acording the inclusion and exclusion criteria have been determined. Data analyzed using Spearman test.

Test From the total of 43 people 77% of them were 20-40 years old, 60.5% were women. The average holding time was SD 8.0±73 minutes, the temperature of the food 34.72<sup>0</sup>C with SD value of 1,714. There is no correlation between the holding time with the food acceptability with Pvalue ≥0.05 (Pvalue = 0.914). there is no correlation between food temperature with the food acceptability with Pvalue ≥0.05 (P = 0.914).

The results show no correlation between holding time with the food acceptability and between food temperature to food acceptability in hospitals dr.Drajat Prawiranegara Serang district, Banten.

**Keywords:** Acceptance Food, Food Temperature, Holding Time