
MANAGEMENT ANALYSIS OF THE FOOD DELIVERY SYSTEM IN MEULABOH CLASS II B PRISON

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Abstract

Organizing food in prisons is an institutional administration that starts from setting standards for food ingredients to distributing food. The provision of food in prisons needs to be considered because it can affect the fulfillment of inmates' intake which has an impact on nutritional and health status. The aim of this research is to analyze the management of the food delivery system in the Meulaboh Class II B prison. This research method is descriptive qualitative research. The research was conducted at the Meulaboh Class II B Prison in July – September 2023 by conducting in-depth interviews. Research informants are parties who have authority or have knowledge of something related to the management of the food delivery system in class II B prisons in Meulaboh. The number of informants in this study was 6 people, including, key informants (ik) 2 kitchen coordinators, supporting informants (ip) 2 prisoners, main informants (iu) 2 food handlers. The overall research results of the food delivery system in Meulaboh Class II B Prison do not meet standards. The process of organizing food in prisons is preparing standard food ingredients, planning menus, planning food needs, procuring food ingredients, ordering and purchasing food ingredients, receiving food ingredients, storing food ingredients, preparing food ingredients, processing food ingredients and distributing food. Suggestions for the prison to evaluate the food delivery system so that it can adapt to the established standards.

Keywords: *Food service, prisons, correctional inmates.*

INTRODUCTION

Correctional Institutions (LAPAS) are places for carrying out development of Prisoners and Correctional Students as regulated in Article 1 point 3 of Law Number 12 of 1995 concerning Corrections. The correctional process is carried out through several types of services, such as coaching services, security and order services, health and care services, community and child alleviation services, as well as information and communication services (Indonesian Ministry of Law and Human Rights Directorate General of Corrections, 2014). Organizing institutional food is a series of activities starting from planning menus, planning food needs, budgeting, procurement of food ingredients, receiving and storing, cooking food ingredients, distribution and recording, reporting, organizing institutional food, namely to provide quality food according to needs. nutrition, cost, and acceptable to consumers in order to achieve optimal nutritional status. Based on type, institutional food management is divided into two, namely commercial and non-commercial food management. Non-commercial food management is implementation carried out by an agency which can be managed by the government, private bodies or social foundations which does not aim to make a profit. One example of non-commercial food delivery is (LAPAS) Correctional Institutions. The stages of organizing food in prisons include: Preparing standards for food ingredients, planning menus, procuring food ingredients, ordering and purchasing food ingredients, receiving food ingredients, storing food ingredients, preparing food ingredients, processing food ingredients, distributing and serving food. (Ministry of Health, 2013).

The aim of administering food in prisons is to provide food for inmates/detainees in quantity and quality that meets nutritional requirements, according to taste and implements a food service system that is appropriate, appropriate and safe. In order to realize this, good standards are needed from the food delivery system, such as nutritional standards, portion standards, standard menu frameworks and menus according to each region, food ingredient specifications, food ingredient

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requirements, facility and infrastructure standards as well as fuel usage and most importantly, aspects of budget planning regarding the food price index per person per day.

In 2013, the Ministry of Health, in collaboration with the Ministry of Justice, conducted a study regarding food menus in several state detention institutions (rutan) and correctional institutions (lapas), providing information that 52.7% of food consumption provided in detention centers and prisons for inmates was still less than the recommended Nutritional Adequacy Rate (RDA) according to age group and gender, namely for male and female consumers in the adult age group who require a Nutritional Adequacy Rate (RDA) of around 2,250 calories. Furthermore, the results of a study on the health of inmates in detention centers and prisons carried out by the Ministry of Health and the Ministry of Justice in 2014, which oversees the correctional division of care for food management in prisons, showed that the prevalence of avitaminosis and malnutrition was 14.3% anemia. 8.2% and the prevalence of diseases related to nutrition reached 40.9% (Food Management Guidelines for WBP, 2017).

In its application in Makassar Class I Prison, the conditions in the prison kitchen are that there is no chef (cook) but the food is managed by the inmates themselves who are appointed by the correctional institution employees, there is no food storage cupboard available, and the condition of the kitchen is not clean. (Mubin, 2013). Apart from that, in the Nusa Kambangan prison, food handling conditions do not use personal protective equipment (PPE) such as aprons, hats, gloves when processing food, personal hygiene is lacking, such as individuals who are not dressed cleanly and neatly and do not have healthy behavior when sneezing or coughing. cover your mouth with a handkerchief. This is evidence that implementing poor sanitation hygiene will create a risk of illness or food poisoning (Suci, 2015). Meulaboh Class II B Penitentiary is one of the Technical Implementation Units within the Aceh Ministry of Law and Human Rights Regional Office which has the main duties and functions of correctional services for prisoners and students as well as prison services as a form of implementation of Law No. 22 of 2022 concerning Corrections. According to the results of interviews with prison officials, the prison has a food administration system that is guided by the PGRS book, 2013. However, the prison has never carried out an evaluation of food administration. Therefore, the aim of the research is to conduct research related to food management and food acceptability in class II B prisons in Meulabo

LITERATURE REVIEW

1. Prison

Correctional institutions have a role to guide, educate and train inmates so they are able to reintegrate into society. The correctional process is carried out through several types of services, such as coaching services, security and order services, health and care services, community and child alleviation services, as well as information and communication services (Indonesian Ministry of Law and Human Rights Directorate General of Corrections, 2014).

2. Food Management System

Institutional food management is a collection of activities in the form of menu preparation processes, planning dietary requirements, cost planning, purchasing raw materials, receiving and storing raw materials, food processing, distribution, collection, reporting and evaluation (Ministry of Health, 2013: 25). The aim of holding hospital food services is to provide high quality food that is affordable, safe and fulfills consumers' nutritional requirements so that they can achieve good nutritional status (Ministry of Health, 2013: 25).

The following is the flow of food administration in institutions



Figure 1. Food Delivery Flow of the Indonesian Ministry of Health (PGRS), 2013

3. Forms of Food Organizing

Institutional food management has several types of management systems. According to the Ministry of Health (2013:25), the institutional food management system is as follows:

a. Self-Managed System

The self-management system means that the nutrition installation is fully responsible for all matters related to food management in the hospital. Covers the required resources (labor, costs, methods, facilities and infrastructure) borne by the institutional nutrition installation itself.

b. Outsourcing System

The outsourcing food service system uses a catering service company to manage the food service in the hospital. The outsourcing system is divided into two types, namely full outsourcing and semi outsourcing. If the food is fully outsourced, everything is covered by the catering service without using hospital facilities or personnel. Whether it is a full outsourcing or semi outsourcing system, nutritionists remain in their duties, namely planning menus, determining portion standards, ordering food, and monitoring and assessing the quality and quantity of food received in accordance with the standards and specifications stipulated in the contract.

c. Combination System

The combination system in food management is a combination of a self-managed system and an outsourcing system as an effort to develop internal resources. In the combined catering service system, the institution's task is to only provide food for the VVIP class and employees, while the rest use a self-managed system. The provision of prison food includes the provision of institutional or mass food, namely the provision of large quantities.

4. Food Organizing Activities

a. Determination of Institutional Feeding Regulations

Institutional food service regulations are guidelines established by institutional leaders as a reference in providing food services to consumers which at least include 1) provisions on the types of consumers served, 2) nutritional content, 3) menu pattern and frequency of meals a day, 4) type of menu. Ministry of Health (2013).

b. Preparation of Food Ingredient Standards

The standard of daily food ingredients is a reference/benchmark for the type and quantity of food ingredients (gross weight) for a person a day, prepared based on the patient's nutritional adequacy as stated in the Dietary Guidelines and adjusted to institutional policy. Ministry of Health (2013).

c. Menu preparation

A series of activities determines the type, quantity and quality of food ingredients needed within a certain period of time. Ministry of Health (2013).

d. Food Requirements Planning

A series of activities determines the type, quantity and quality of food ingredients needed within a certain period of time, in order to prepare for institutional food services. Ministry of Health (2013).

e. Grocery Budget Planning

Shopping budget planning is an activity of preparing the costs required to procure food ingredients for consumers and employees served. Ministry of Health (2013).

f. Procurement of Foodstuffs

Food procurement activities include determining food ingredient specifications, calculating food prices, ordering and purchasing food ingredients and conducting market surveys. Ministry of Health (2013).

g. Ordering and Purchasing Groceries

Ordering food ingredients is preparing requests (orders) for food ingredients based on menu guidelines and the average number of consumers according to the specified ordering period (PGRS, 2013). Purchasing is a series of activities to ensure the availability of products such as raw materials, tools and services by paying attention to quality, quantity and price in accordance with existing standards. With the hope that the product will be available at the right time. The process of purchasing products in food management can be done personally or jointly with other institutions (Wani, 2019: 59).

h. Receipt of Foodstuffs

Receiving food ingredients is an activity that includes checking, researching, recording, deciding and reporting on the type and quantity of food ingredients in accordance with predetermined orders and specifications, as well as the time of receipt. Ministry of Health (2013).

i. Storage and Distribution of Foodstuffs

Food storage is a procedure for arranging, storing, maintaining the quantity, quality and safety of dry and fresh food in the dry and refrigerated/frozen food warehouse.

| No | Type of Food Ingredients | Long Storage Time | | |
|----|---|-------------------|--------------|----------|
| | | < 3 Days | ≤ Sunday | > 1 Week |
| 1. | Meat, fish, shrimp and their processed products | -5 - 0° C | - 10 --50° C | <-10° C |
| 2. | Eggs, fruit and processed products | 5-7C | -5 - 0° C | <-5° C |
| 3. | Vegetables, fruit and drinks | 10° C | 10° C | 10° C |
| 4. | Flour and grains | 25° C | 25° C | 25° C |

Source PGRS, 2013

j. Food Ingredient Preparation

The process of preparing food ingredients is the first step towards the processing process. At this stage, the food ingredients and spices used in one menu are prepared. The purpose of preparation is to prepare the ingredients and ingredients needed to process a food menu in accordance with the portion standards and number of consumers served (Widyastuti 2018: 58). There are three important aspects in the food preparation process which consist of recipe standards, seasoning standards, and portion standards. Ministry of Health (2013).

k. Food Ingredient Processing

Food processing is a series of processes of cooking raw food ingredients into food that can be served, has good quality and is safe for consumption. The aim of processing food ingredients is to minimize the risk of loss of nutrients, increase the digestibility of food, improve the appearance of food so that it is more attractive and easy to consume and avoid organisms contained in raw food ingredients so that they are safe for consumption (Rotua, 2015: 81).

l. Food Distribution and Serving

Food distribution is the activity of providing food to consumers according to the type and number of portions. In this process there are two core activities, namely food portioning and serving food to consumers. Ministry of Health (2013).

METHOD

The research carried out was a qualitative research method with an exploratory descriptive approach, conducting in-depth interviews. In qualitative research, the research instrument or tool is the researcher himself or what is called a human instrument. The position of the researcher in qualitative research is as a planner, implementer of data collection, analysis, interpreter of data, and reporter of research results. The method for obtaining informants was carried out by means of purposive sampling with research informants being parties who have authority or have knowledge of something related to the management of the food service system in class II B prisons in Meulaboh. Primary data was obtained through interviews with research subjects and by direct observation in the field. In this research, interviews were conducted directly with 6 informants regarding the management of the food delivery system in the Meulaboh class II B prison, as follows:

1. Key Informants (IK) 2 kitchen coordinators.
2. Supporting Informants (IP) 2 prisoners
3. Main Informants (IU) 2 food handlers

RESULTS AND DISCUSSION

Organizing Food in Prisons

Food management is a series of activities starting from menu planning to distributing food to consumers in order to achieve optimal status through providing appropriate food and including recording, reporting and evaluation activities aimed at achieving optimal health status through providing appropriate food (Rahmawati, 2011). The Meulaboh class II B Correctional Institution (LAPAS) has implemented most of the aspects of the food management system starting from planning, procurement, storage, processing of food ingredients to the large-scale serving process (Rotua, 2015:4). The aim of implementing the food service system in Meulaboh class II B prison is to provide food services for prisoners and still pay attention to nutritional aspects to meet the nutritional needs of prisoners (Bakri, 2018: 15). The form of food management implemented by the Meulaboh class II B prison is a form of self-management (PGRS, 2013). Every day the prison management provides food for three main meals and two or one snack. Food preparation is carried out in the kitchen which provides food according to the breakfast schedule (07.00 WIB), afternoon snack (09.00 WIB), lunch (12.00 WIB), afternoon snack (16.00 WIB), and dinner (17.00 WIB).

The provision of food at the Meulaboh class II B prison is managed by 16 staff. Consisting of 2 management staff, 10 executive staff, 4 assistant executive staff. This is in accordance with (Bakri, 2018: 41) that the types of labor are divided into three groups, namely processing workers, implementing workers, and implementing assistants. Food administration in Meulaboh class II B prison does not yet have a nutritionist who functions as supervisor. In research (Pelly, 2021:4) it is stated that the importance of involving nutritionists has a good impact on the food planning process and fund management so that food administration can run effectively and efficiently. The prison management does not yet have specific criteria in terms of educational background to recruit

executive staff because food handlers directly inmates have not been trusted so that recruitment of staff is more flexible.

1. Preparation of Material Standards

The standard of daily food ingredients is a reference/benchmark for the type and quantity of food ingredients (gross weight) for a person a day, prepared based on the individual's nutritional adequacy as stated in the Dietary Guidelines. The aim is to provide a reference for the types and quantities of foodstuffs a day as a tool for designing the needs for types and quantities of foodstuffs in food preparation (PGRS, 2013). Based on the research results, there is no policy regarding standards used as a reference for designing needs for food provision in the Meulaboh class II B correctional institution (LAPAS), so that consumer adequacy standards cannot be taken into account with the availability of funds to meet needs. The preparation of standards for food ingredients in prisons follows the Indonesian Ministry of Law and Human Rights number 40 of 2017 concerning guidelines for administering food for detainees and prisoners. Food needs planning is carried out to determine the food needs needed in prisons for 1 (one) year in accordance with goods and services procurement procedures. Planning for food needs in prisons is carried out to meet needs for 1 (one) year according to the food menu with a tender/auction for food procurement. Daily implementation is carried out by calculating the number of inmates in prison according to the menu on that day multiplied by the number of food requirements that have been determined.

2. Menu Planning

Menu planning is part of the process stages in the food management system. The menu is an arrangement of dishes that are ready to be served in the form of food or drinks. Menus have various functions depending on the party using the menu. However, in the food delivery system, the menu is the key for management to plan the shopping budget and equipment needed (Rinawati, 2020: 96). Based on the research results, several aspects of menu planning have not been fulfilled. In Meulaboh class II B prison, the menu planning system that has been established is menu types, 10 day + 1 day menu cycle, evaluating the menu and revising the menu. Meanwhile, the activities of forming a team, determining menu patterns, determining portion sizes, collecting various dishes for morning, afternoon and evening in one menu cycle and designing menu formats have not been carried out. There are also consumer feeding regulations which are manifested in the form of a feeding schedule. Apart from that, menu planning is used to determine the budget plan that will be made each month. The food menu applied at the Meulaboh class II B prison is not in accordance with the 2019 AKG issued by the Ministry of Health to meet the energy intake needs for men and women aged 30 - 50 years, namely 2300-2600 kcal. This does not meet the food standard aspects for consumers. because hostel consumers are athletes, it is necessary to make food according to individual needs standards (pengalih, 2020: 126).

Table 9. Menu Framework

| Meal Schedule | Menu Framework |
|-------------------|--|
| Breakfast | Staple food, animal side dishes and/or vegetable side dishes, vegetables |
| Have lunch | Staple food, animal side dishes and/or vegetable side dishes, vegetables, fruit. |
| Dinner | Staple food, animal side dishes and/or vegetable side dishes, vegetables, fruit. |

| | |
|--------------|----------------------|
| Snack | Moist cakes, drinks. |
|--------------|----------------------|

Table 10. Menu Cycle

| DATE | MENU [PER 10 DAYS] |
|--|---|
| 1 to 10 | day 1 to day 10 |
| 11 to 20 | return to the menu from day 1 to day 10 |
| 21 to 30 | return to the menu from day 1 to day 10 |
| 31 | using menus 7th day |
| The next month starts again from the 1st | |

3. Food Requirements Planning

Food needs planning is an activity of preparing food needs with the aim of achieving the proposed budget and fulfilling food needs for consumers in one period (Bakri, 2018: 237). Meulaboh class II B prison administrators do not yet have structured food planning so they do not meet food planning standards. Planning for food needs in Meulaboh class II B prison is carried out to meet needs for 1 (one) year in accordance with the tender/auction for food procurement. Daily implementation is carried out by calculating the number of inmates in prison on that day multiplied by the specified amount of food requirements. Example: the vegetable needs of prison, detention center and cabrutan residents totaling 250 people, if the consumption per person/day is set at 0,100 kg, then the vegetable requirement for that day is 25 kg (250 people x 0,100 kg = 25 kg)

Based on the results of research at the class II B prison in Meulaboh Steps in calculating food needs in 1 (one) year:

1. Arrange the types of food ingredients needed (according to applicable regulations).
2. Calculate food needs one by one, for each period determined for food needs in prison for 1 year, by:
 - a. Determine the number of prison inmates (the number of ordinary inmates based on calculations submitted/approved in the DIPA).
 - b. Count the number of times each type of food in one menu cycle (10 day menu cycle) is served.
 - c. Calculates how many menu cycles are in one period (calendar) in a specified period. For example, a 10 day menu cycle is used, so in 1 month three cycles apply.
 - d. Calculate the need for each type of food for that period.
 - e. Arrange food needs in form

4. Grocery Budget Planning

Shopping budget planning is an activity of preparing the costs required to procure food ingredients for consumers and employees served (PGRS, 2013). In Meulaboh class II B prison, budget planning is used to procure food ingredients and request facilities and infrastructure for providing food for prisoners. So that there is an estimate of the price of food shopping needed to meet the standard needs for the quantity and type of food for prisoners, but overall the food budget planning in class II B prisons in Meulaboh is still not guided by the preparation of budget planning according to the PGRS book, 2013 because there are no documents yet. structured budget planning.

5. Procurement of Foodstuffs

Food procurement activities include determining food ingredient specifications, calculating food prices, ordering and purchasing food ingredients and conducting market surveys (PGRS, 2013). Based on research results, in class prisons II B Meulaboh as a whole, assessment aspects in food procurement have not been implemented, such as determining food ingredient specifications, calculating food prices. The prison authorities only carry out market surveys to find information regarding the prices of food ingredients on the market so that the process of procuring food ingredients in prisons does not have specifications for food ingredients. In general, the specifications for food ingredients according to PGRS, 2013 include names of food ingredients/products, sizes/types/ container/packaging, quality level, age of food ingredients, color of food ingredients, factory identification, shelf life of food ingredients, product content data if in one package, unit of food ingredient in question, special information required. Example: Specifications for tuna are without bones or fillets, weighing ½ kg per piece, flesh is not slimy, chewy, smells fresh, not fishy, not frozen.

6. Ordering and Purchasing Groceries

Ordering food ingredients is preparing requests (orders) for food ingredients based on menu guidelines and the average number of consumers according to the specified ordering period (PGRS, 2013). Purchasing is a series of activities to ensure the availability of products such as raw materials, tools and services by paying attention to quality, quantity and price in accordance with existing standards. With the hope that the product will be available at the right time. The process of purchasing products in food management can be done personally or jointly with other institutions (Wani, 2019: 59).

Steps for ordering food ingredients, PGRS (2013) include:

- a. Nutritionists summarize food needs for tomorrow by: standard portion x number of consumers.
- b. The calculation results are submitted to the logistics warehouse section.
- c. The warehouse department prepares food ingredients according to demand
- d. The processing department takes the ordered food ingredients (orders).

Based on the research results, there is no structured policy for ordering and purchasing food in class II B prisons in Meulaboh so they do not meet food ordering standards. For example, ordering food ingredients is carried out based on the set menu cycle and purchasing food ingredients in prisons is done in two ways, namely planning food ingredients to meet needs for 1 (one) year, purchasing using a tender/auction for food procurement. Meanwhile, daily implementation is carried out by purchasing without a signature (Unsigned Contact/Auction), where the buyer orders food ingredients when needed, the price is adjusted at the time the transaction takes place. This application of ordering and purchasing foodstuffs is not in accordance with the definition of purchasing foodstuffs which is an important procedure for obtaining foodstuffs, usually related to the correct product, right quantity, right time and correct price (Ministry of Health, 2013).

7. Receipt of Foodstuffs

The process of receiving food ingredients is carried out for the process of recording and checking the type, quality and quantity of food ingredients received (Widyastuti, 2018: 53). The conditions under which food ingredients can be accepted are the quantity and quality of food ingredients according to the order, the price of food ingredients in accordance with the sales and purchase agreement, the details of daily food order orders, and the specifications for food ingredients set by the institution. Based on the results of research at the class II B prison in Meulaboh, there are standards that are guided by the Ministry of Law and Human Rights regarding receiving food, namely by blind receiving.

- a. No amount of food ingredients. so it must be weighed or recalculated. An invoice from the seller is still provided

- b. Officers immediately check, weigh and count the food ingredients that arrive in the reception room
- c. The officer records in a report book or form that has been completed with the quantity, weight and other specifications.
- d. The seller/purchaser sends the invoice directly to the payment department, while the receiving department sends the form of the food ingredients they receive to be matched by the payment department.

Food ingredient specifications are provisions on the size, shape, appearance and quality of food ingredients which are used as guidelines when placing an order. Appearance specifications contain the name of the material, size, type, quality level, age, color, factory identification, material shelf life, data on product contents in packaging and food units. Factory specifications are the quality of a factory's goods that are known to buyers. In procuring materials, it is necessary to carry out market surveys, market surveys to find information regarding the prices of food materials on the market in accordance with the specifications required as a basis for food budget planning (Ministry of Health of the Republic of Indonesia, 2013).

Based on the results of research in Meulaboh class II B prison, in its implementation, the receipt of food ingredients does not use specifications for food ingredients that are checked according to requirements only, this greatly affects the quality and freshness of the food ingredients that will be processed. In line with Yuni's research, Hartati, 2022 stated that food ingredient specifications will determine the quality of the food because it will affect the taste of the food produced. The food ingredients reception department must really understand the food ingredients specifications for the food ingredients ordered from partners. Checking the conformity of specifications with the materials received aims to produce good quality food. The results of the study showed that the food ingredients reception staff did not check the food ingredients received according to the specifications set by the hospital (Yulia et al., 2021).

8. Food Storage

Food storage is a procedure for arranging, storing, maintaining the quantity, quality and safety of dry and fresh food in the dry and cold/frozen food warehouse. Food distribution is a procedure for distributing food ingredients based on requests from food processing work units. Republic of Indonesia Ministry of Health, 2013.

a) Food Ingredients to Order

In the process of receiving food ingredients, officers will record and report related to food ingredient specifications. The food ingredient specification form is used as a guideline for whether the food ingredients that have been sent comply with the standards issued by the institution or not. If the material is not suitable, it can be returned to the supplier (Bakri, 2018: 299). Based on research results, the food ingredients received are always in accordance with orders. This is obtained because the management already has a subscription to buy food ingredients whose quality and quality can be guaranteed.

b) Food Ingredient Specifications

Food ingredient specifications are used to ensure that the quality of the food ingredients received during each process of procurement, ordering, and receipt are of good and consistent quality (pengalih, 2020: 99). Based on the research results, the prison management does not yet have specifications for the food ingredients to be purchased. Prison management adjusts food ingredient specifications based on budget alone. Because the target consumers are healthy consumers, the hostel is more flexible in specifications as long as the food ingredients are not rotten or expired.

c) Storage Room Cleanliness Monitoring

Food ingredients that have gone through the receiving process will then be stored. There are several factors that can influence a good storage process, one of which is the cleanliness of the storage space (Hiola, 2018:13). Based on the research results, prison administrators routinely clean the storage room. To maintain cleanliness, daily cleaning is carried out such as sweeping

and mopping. This is in accordance with (Rotua, 2015: 75) which states that there are requirements for storing food ingredients, namely that the storage area must always be monitored for cleanliness.

d) Food Storage Room

Food ingredients after going through the process of receiving food ingredients, will then be stored according to the food ingredient category. Based on the research results, the storage room has not been separated, because there are still several chillers in the dry storage room. However, the shelves for storing dry ingredients and wet ingredients have been separated. This is not in accordance with (Rotua, 2015: 75) which states that food storage rooms must be made separate. Separation of space between dry food ingredients and wet food ingredients is done because the two ingredients have different characteristics. Dry food ingredients have a low water content while wet food ingredients have a high water content. Storing food ingredients if carried out according to procedures will ensure that the food ingredients do not spoil quickly. Correct storage is seen from the right type and storage equipment, temperature that is appropriate to the characteristics of food ingredients, how to arrange and place items, and cleanliness of storage equipment (Bakri, 2018: 313).

e) Ceiling Clearance with Storage Shelves

Storage space, especially for dry food ingredients, must have a distance between the roof ceiling and the storage shelves. Based on the research results, the distance between the ceiling and the storage shelves is not in accordance with the standard, namely having a distance of more than 60 cm. This is not in accordance with Minister of Health Regulation No. 1096 of 2011 which states that the distance between storage shelves and the ceiling is 60 cm.

f) Floor Distance with Storage Shelves

Storage space, especially for dry food ingredients, must comply with regulations, one of which is regarding the distance between the floor and storage shelves. The aim is to avoid food ingredients coming into direct contact with the floor, especially dry food ingredients. Damage to dry food ingredients is generally caused by incorrect storage methods (Bakri, 2018: 313). Based on the research results, the distance between the ceiling and the storage shelves is less than 14 cm. This is not in accordance with Minister of Health Regulation No. 1096 of 2011 which states that the distance between the floor and storage shelves is 14 cm.

g) Distance between walls and storage shelves

Food storage shelves must have a distance from the walls of the room. Based on the research results, there is no distance between the storage shelves. This is not in accordance with Minister of Health Regulation No. 1096 of 2011 which states that the distance between walls and storage shelves is 4 cm.

h) Food Ingredient Distribution Process

Food ingredients that have been stored will be released according to food processing needs. Based on the research results, the dormitory management uses a First In First Out system for every food item stored. Where all food ingredients that were stored earlier will be removed or used first (Mustika, 2019: 18). Good food storage will make the ingredients last longer using the FIFO and LIFO methods (Bakrie, 2018: 313). This is in line with research conducted by (Ain, 2020: 572) and (Putra, 2022: 57) who implemented a First In First Out system in the distribution of food ingredients.

9. Food Ingredient Preparation

- Portion standards, recipe standards, and seasoning standards

Food preparation has three important aspects in the process, namely recipe standards, seasoning standards, and portion standards. A standard recipe is a standardized recipe which contains the composition of food ingredients and spices as well as cooking equipment used to serve one menu (Diana, 2021:45). Standard spices are the number and measurements of spices used in a menu so that it has a standardized taste and does not change (Diana, 2021: 45). Portion standards

are details of the net amount in each dish, both food and drink (Widyastuti, 2018: 61). Based on the research results, prison managers already have a standard menu. However, there is no standard written recipe and spice standards. The management stated that they rely on feeling so they rely on the sense of taste of each processing staff. This is in line with research (Choiriyah, 2021: 36) which states that there are no spice standards that are applied in the food preparation process.

10. Food Ingredient Processing

Food processing is a series of processes of cooking raw materials into food that can be served, has good quality and is safe for consumption (Penggali, 2021: 106). The processing process aims to minimize the risk of loss of nutrients, increase the digestibility of food, improve the appearance of food to make it more attractive and easy to consume, and avoid organisms found in raw food ingredients so that they are safe for consumption (Rotua, 2015: 81). Based on the research results, the material processing process carried out has been fulfilled and has been carried out as in food processing in general. Some animal food ingredients have been processed (cooked) and some are still raw. For animal food ingredients that are still raw, a thawing process will be carried out first until the chicken is not frozen. Then wash it clean, then process it, if it is cooked, serve it immediately. Overall, the food processing process in the administration system at the Meulaboh class II B prison has no problems in the processing process. Food ingredients are processed using the right techniques. This is in line with research (Sholichah, 2020) which states that there are no problems in processing food ingredients. Based on the research results, the material processing process carried out has been fulfilled and has been carried out as in food processing in general. It's just that food handlers pay less attention to food hygiene and sanitation during the processing process, such as incomplete ADP, personal hygiene and processing area, equipment used, and so on.

11. Food Distribution and Serving

Food distribution is the activity of providing food to consumers according to the type and number of portions. In this process there are two core activities, namely food portioning and food serving (Wayansari, 2018: 90). Based on the research results, the food distribution process is carried out using a centralized method. A centralized system is a food distribution system in which all food distribution activities are centralized in one place (Wayansari, 2018: 68). This is in accordance with the theory which states that food organizers who produce their own food apply a centralized system in the distribution of their food (Penggali, 2021: 107). The process of distributing food directly with a system such as a buffet. Food is served using an ompreng for lunch and dinner menus. This is in line with research conducted by (Sholichah, 2020: 97), (Mandosir, 2017: 33) and (Ain, 2020: 569) which implemented a centralized system in food management. There are advantages to implementing a centralized system, namely that it does not require large distribution equipment, does not require a pantry, and supervision can be carried out more intensively. However, the shortcomings of this system are that it requires a large space, requires skilled processing personnel, and increases the risk of reduced consumer satisfaction due to food temperature factors caused by distance and time (Wayansari, 2018: 68).

CLOSING

Conclusion

Based on the research results, it can be concluded that the overall food management system in Meulaboh class II B prison does not meet the standards that have been set, it can be seen from the food management process, namely preparing food ingredient standards, planning menus, procuring food ingredients, ordering and purchasing food ingredients, receiving food ingredients, storage and distribution of food ingredients, preparation of food ingredients, processing of food

ingredients and distribution of food do not meet the standards for institutional administration based on the PGRS book, 2013.

Suggestions and Acknowledgments

1. It is hoped that the prison management can re-evaluate the food delivery system so that it can adapt to the established standards. Prison management is expected to use individual nutritional needs calculations so that prisoners' energy needs can be met. By using these calculations to see the nutritional status of prisoners and food handlers, they are expected to use complete ADP when processing food ingredients.
2. For future researchers, further research can be carried out regarding the factors that influence food handling, further research regarding the measurement of Body Mass Index (BMI) in prisoners, further research regarding the sanitation hygiene of food handlers.

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