

ABSTRAK

Praktik FIFO (First In, First Out) merupakan bagian penting dari sistem manajemen inventaris di dapur profesional, yang bertujuan untuk memastikan bahan makanan digunakan berdasarkan urutan kedatangan guna mencegah pemborosan dan menjaga kualitas serta keamanan pangan. Meskipun konsep ini sudah umum diterapkan di industri kuliner, belum banyak penelitian yang secara khusus menelaah pemahaman mahasiswa vokasi terhadap praktik tersebut dalam konteks pengalaman magang. Penelitian ini bertujuan untuk mengevaluasi tingkat pemahaman dan implementasi FIFO oleh mahasiswa Akademi Sages selama menjalani program magang di berbagai restoran di Indonesia. Metode yang digunakan adalah pendekatan deskriptif kualitatif dengan teknik qualitative survey, yakni survei berbasis pertanyaan terbuka yang memungkinkan pengumpulan data naratif dan reflektif. Lima pertanyaan utama disusun dan disebarluaskan secara daring melalui platform Google Form, memberikan fleksibilitas bagi informan dalam menjawab secara mandiri. Hasil penelitian menunjukkan bahwa mayoritas mahasiswa memahami prinsip dasar FIFO dan telah menerapkannya dalam aktivitas dapur harian. Namun, terdapat variasi dalam pemahaman aspek teknis, seperti sistem pelabelan, rotasi stok berbasis tanggal, serta kesadaran terhadap regulasi keamanan pangan. Beberapa tantangan juga diidentifikasi, termasuk tekanan operasional, sistem penyimpanan yang tidak optimal, dan kurangnya supervisi. Temuan ini menekankan pentingnya penguatan materi praktik berbasis regulasi dalam kurikulum serta pelatihan awal sebelum magang untuk meningkatkan kesiapan profesional mahasiswa.

Kata Kunci: *dapur, FIFO, magang, mahasiswa, operasional*

ABSTRACT

The FIFO (First In, First Out) practice is an essential part of inventory management systems in professional kitchens, aiming to ensure that food ingredients are used in the order of their arrival to prevent waste and maintain food quality and safety. Although this concept has been commonly implemented in the culinary industry, few studies have specifically examined vocational students' understanding of the practice within the context of internship experiences. This study aims to evaluate the level of understanding and implementation of FIFO by Sages Academy students during their internship programs in various restaurants across Indonesia. The method used is a descriptive qualitative approach with a qualitative survey technique, namely a survey based on open-ended questions that allows for the collection of narrative and reflective data. Five main questions were constructed and distributed online via the Google Form platform, providing informants with the flexibility to respond independently. The results of the study indicate that most students understood the basic principle of FIFO and had implemented it in their daily kitchen activities. However, there were variations in their understanding of technical aspects, such as labeling systems, date-based stock rotation, and awareness of food safety regulations. Several challenges were also identified, including operational pressure, suboptimal storage systems, and a lack of supervision. These findings highlight the importance of strengthening regulation-based practical content in the curriculum as well as conducting pre-internship training to enhance students' professional readiness.

Keywords: *FIFO, internship, kitchen, operations, students.*