

## ANALYSIS HANDLING VEGETABLES ON PART RECEIVING AND PREPARATION AT PT. MAPAN SUKSES SEJAHTERA

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### ABSTRACT

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Vegetables are food ingredients that come from parts of plants such as leaves, stems and flowers. on vegetables, vegetables Also is material Which easily damaged. Handling must be appropriate from the receiving stage *to* the preparation *stage*. In one of the food industries, PT. Mapan Sukses Sejahtera, food processing and distribution has its own standards and procedures for handling raw materials, including vegetables. Handling Which not enough appropriate Also can causing cross-contamination, waste of ingredients, and a decrease in the nutritional value and freshness of vegetables.

**Objective:** This study aims to analyze the handling system implemented at PT. Mapan Sukses Sejahtera for several types of vegetables from the receiving stage *and* also from the preparation *stage*.

**Method:** This research uses a qualitative descriptive approach through direct observation, interviews with internal parties. company (staff *Receiving*, staff *Quality Control*, And *preparation* staff), as well as studies documentation report reception goods, goods delivery procedures.

**Results:** The results of the study show that PT Mapan Sukses Sejahtera has implemented a good vegetable handling system, by implementing good procedures in receiving vegetables. Which in accordance provision, sorting vegetables Which Good, and packaging of vegetables in the *receiving section*, as well as cleaning and washing clean vegetables, storing vegetables in the *preparation section*.

**Conclusion:** System handling vegetables on part *Receiving* is carried out systematically through document checks, verification of the type and quantity of ingredients, and quality checks by *Quality Control*. Unsuitable vegetables are returned to *the supplier*, while suitable vegetables are packaged, labelled, and shipped using *chiller trucks*. *Meanwhile, in the receiving section*, vegetables are cleaned, weighed, and cut as needed. Tools such as knives and cutting boards are separated to prevent cross-contamination. Ingredients are stored in closed bowls in *cold storage* and monitored regularly by supervisors.

**Keywords:** vegetables. handling vegetables, receiving, preparation

## 1. INTRODUCTION

Vegetables are a type of plant that can be processed into food. In general, Vegetables is meal fibrous which contain a source of vitamins and minerals. Consuming foods high in fiber is very good because it can facilitate the digestive process in the body, influence weight gain, and soften stool (Israeli, 2021). Some types of vegetables can be eaten directly, while others can only be consumed after cooking. Vegetable plants have a *relatively short lifespan compared to other horticultural crops*, but there are some plants. Which in its use as a vegetable but has a relatively long shelf life.

Vegetables have different characteristics depending on the type of vegetable. However, many types of vegetables share similar characteristics. Vegetable classification is needed to select good vegetables, including texture, colour, appearance, type, and size. Vegetable classification can be done by recognizing characteristics such as shape and colour differences between one and another (Yohannes et al., 2020). Vegetables also come in various types, each with its own distinct shape and colour. Among the many types of vegetables, of course... There is a number of type vegetables Which have a shape And almost the same colour but have different vitamin and nutritional content. There is a number of type vegetables namely fruit vegetables, leaf vegetables, tuber vegetables, and flower vegetables.

Vegetable handling is essential for storing vegetables. Vegetables for consumption must be fresh and undamaged. Vegetable handling is carried out to maintain their quality, freshness, and safety. In addition to handling, vegetables, quality as well as Vegetable safety is also very necessary. Especially in vegetables Which consumed raw to maintain the quality and safety of vegetables during process handling and storage, it is necessary to implement handling standards that Good, Wrong the only one is *Good Handling Practices* (GHP).

GHP refers to a series of Procedures and principles aimed at ensuring the safe and hygienic handling of food, especially during the post-harvest stage. These practices are designed to prevent contamination and spoilage, thereby minimizing health risks and maintaining food quality and safety. Maintaining high hygiene standards is essential for consumer confidence and business integrity. Good Handling Practices (GHP) and Good Manufacturing Practices (GMP) can be implemented as an assurance effort (Reza, 2004). There is vegetable handling Which done started from Vegetable sorting, washing, cutting, and storing. When storing vegetables, the required vegetables are usually stored in a *cold chiller* to maintain their quality and prevent them from wilting quickly. The purpose of a *cold chiller* is to extend the shelf life of perishable foods by cooling them. Vegetable Handling usually there is on part *receiving* and *preparation*.

*Receiving* is an area of the Accounting Department responsible for receiving goods at the hotel. *Receiving staff* are responsible for receiving and inspecting incoming goods or processed materials delivered by suppliers based on orders from the purchasing department (Bartono, 2005: 70). *Receiving* is done at the *loading dock*. All supplied raw materials, from dry to wet, are received in the *receiving area*. *Preparation, on the other hand, is the area or method for storing and preparing food ingredients before they are processed*. *Preparation* is crucial in product manufacturing, as any ingredient that is not suitable or has insufficient weight will impact the subsequent process.

## 2. METHOD

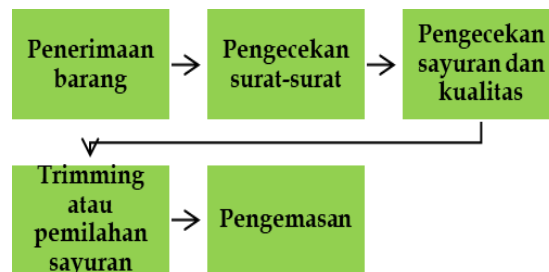
This internship research used a qualitative descriptive approach. This approach was chosen to provide a systematic, factual, and accurate description. in a way deep with results Fieldwork included observation and interviews with relevant parties. This internship was conducted at *the Central Kitchen* Mapan Group, located on Jl. Brigjen Katamso IV, Balongpoh, Kedungrejo, Waru District, Sidoarjo Regency, East Java. The internship was conducted for four months. started on date 11 March 2025 – June 11 2025. In implementing the internship program research, student must collect data and analyze data using instruments in the form of interview results and results observation Which in obtain. During the course of completing their assignments, students collect and analyze data, as well as contact party related to be interviewed.

## 3. RESULTS AND DISCUSSION

PT. Mapan Sukses Sejahtera is a company operating in the food industry. Established in 1992, Mapan Group was a home-based noodle business before its current size. which was founded by pair husband wife Which Named Ting Yek Sin and Jang Hwa Heng. Mapan Group owns food business brands including Mie Mapan and Kedai Kipas 58.

### Process on *receiving*

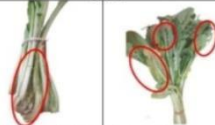
In the *receiving* deter process, several stages can be carried out to carry out handling vegetables in area *receiving*. Stages This done so that quality and the quality of the vegetables is not damaged:



Picture 1 Process Handling receiving area

In the process of handling vegetables at *the receiving area*, the previous step is receiving vegetables in the *receiving area*. from *supplier* to staff *receiving*. Upon arrival, vegetables will be checked for quality, compliance with the criteria, and weight according to the predetermined *order*. Several steps are taken during vegetable handling in the *receiving area*, including:

1. Checking the quality and criteria of vegetables in process reception material standard, quality and criteria vegetables Which accepted must meet the specified standards by Established Success Prosperous. Vegetables Which pass selection based on standard will used for support the smooth running and quality of production in the company. In inspection quality and criteria on vegetables in area *receiving* this is done by staff *receiving* and *quality control*.

| Tomat                                                                             |                                                                                                                                           | Ditoiak                                                                            |  |
|-----------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|--|
|  |                                                                                                                                           |  |  |
| Jenis                                                                             | -                                                                                                                                         | - Tomat berair akibat membusuk                                                     |  |
| Ukuran                                                                            | Sedang, 50-100 gram                                                                                                                       | - Warna tomat hijau                                                                |  |
| Warna                                                                             | Seragam hingga merah                                                                                                                      |                                                                                    |  |
| Kenampakan                                                                        | Mengkilap, tidak terlalu matang dan tidak terlalu lunak<br>Tidak keriput dan tidak busuk                                                  |                                                                                    |  |
| Sawi                                                                              |                                                                                                                                           | Ditoiak                                                                            |  |
|  |                                                                                                                                           |  |  |
| Jenis                                                                             | -                                                                                                                                         | - Batang busuk atau jembek atau berair                                             |  |
| Ukuran                                                                            | -                                                                                                                                         | - Banyak lubang pada daun                                                          |  |
| Warna                                                                             | Hijau (segar), tidak kuning                                                                                                               | - Warna daun menguning                                                             |  |
| Kenampakan                                                                        | Tidak banyak lubang pada daun<br>Tidak layu karena daun menguning<br>Batang kokoh, tidak busuk atau jembek<br>Tidak terdapat hama tanaman | - Terdapat banyak ulat pada sawi                                                   |  |

Picture 2 Example vegetable criteria

| Wortel                                                                            |                                                                                 | Ditoiak                                                                            |  |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------|--|
|  |                                                                                 |  |  |
| Jenis                                                                             | Lokal                                                                           | - Wortel benkayu dan tua                                                           |  |
| Ukuran                                                                            | 15-20 cm                                                                        | - Busuk                                                                            |  |
| Warna                                                                             | Oranye, memiliki kulit yang halus                                               | - Terdapat gigitan serangga atau hewan lainnya                                     |  |
| Kenampakan                                                                        | Tidak cacat dan tidak busuk<br>Tidak terlalu tua, renyah                        | - Terdapat bagian yang menghitam pada wortel                                       |  |
| Timun                                                                             |                                                                                 | Ditoiak                                                                            |  |
|  |                                                                                 |  |  |
| Jenis                                                                             | Timun muda, tidak terlalu tua (rasa akan menjadi segar, renyah dan tidak pahit) | - Pecah dan terpotong                                                              |  |
| Ukuran                                                                            | 20-25 cm                                                                        | - Berair dan busuk                                                                 |  |
| Warna                                                                             | Hijau, terdapat garis kuning pada ujung permukaan kulit                         | - Terdapat gigitan serangga atau hewan lainnya                                     |  |
| Kenampakan                                                                        | Tidak keriput (fresh), tidak pecah dan tidak terdapat gigitan hama              |                                                                                    |  |

Picture 3 Example vegetable criteria

2. *Trimming* or sorting vegetables Selection vegetables is choose or separate between part Which Good with that bad (Son, 2016). On process This is the process of *trimming* or sorting vegetables to see which are fresh and which are wilted. The purpose trimming or sorting yourself to improve the quality of vegetables, this prevents the spread of spoilage and extends shelf life. Wilted vegetables are then collected for disposal, but before doing so, they are weighed and entered into the data for *supplier evaluation*.

3. Vegetable packaging Packaging of vegetables in the *receiving* area usually will in wrap using plastic wrap according to weight or a number of tie vegetables according to the provisions. The packaging function also for protect product so that it doesn't get damaged easily, storage function product so that easy product saved and efficient in saving space. After that, the vegetables will be arranged in clean containers and labeled. On vegetables and recorded for sent to outlet using a *truck chiller* so that quality vegetables remain intact during shipping.



Picture 4 Packaging vegetables area receiving

## Process on *preparation*

process handling vegetables in the preparation area, the process usually begins with the *receiving* staff taking vegetables from the *receiving area*. Some of the vegetables received from *receiving* to *preparation* are *tomatoes and red chilies*. big. Handling Which carried out in the *preparation area*, including:

### 1. Weighing vegetables

Vegetables entering the *preparation area* will first be weighed according to production requirements. Done so that control cost material and amount materials for every recipe Which made the same with provisions. Weighing can also minimize excessive ingredient use, help analyze ingredient needs, and avoid overstocking or understocking. For example, for one chili sauce recipe, approximately 3 kg tomato and 7 kg chilli red big.

### 2. Cleaning vegetables

Cleaning vegetables is very necessary to help remove dirt, bacteria that can make people sick, even if something looks clean, we are not can see germs dangerous. Examples of vegetable cleaning carried out in the *preparation area* include removing the stems of tomatoes and large red chilies, as well as removing the seeds of large red chilies. After removing the stems, the tomatoes are first washed with water flow, then tomato will in cut using tools such as cutting boards and knives. Tools such as cutting boards and knives should be used separately to prevent cross-contamination. Cross-contamination *is* when bacteria spread between food and utensils. At PT. Mapan Sukses Sejahtera, cutting boards and knives are used separately for vegetables and meat. However, observations have shown that these boards and knives are not always used separately.



Picture 5 Cleaning chilli



Picture 6 Cleaning tomato

### 3. Storage vegetables

Large red chilies are handled by storing them before use. Washing is carried out immediately before the chilies are harvested. big red is used. Process storage This done so that quality the chili itself is not damaged, because chili has properties *physiological* Which easy damaged that is High water content. Washing the chilies beforehand can cause them to rot or spoil quickly. During storage, chilies can experience physical and *physiological damage* (Triaji et al., 2005). Tomatoes are stored before being used in the production process. Tomatoes are typically stored in a medium bowl and covered with plastic wrap. so that avoided from contamination outside as well as placed in a *cold chiller* before use, while large red chilies are placed in a plastic bag and saved in *cold A chiller* for chili stock to be used. Proper storage can extend the shelf life and freshness of chilies.



## Analysis Implementation SOUP handling vegetables

Implementation of SOP for handling vegetables based on results observation And interview conducted at PT. Mapan Sukses Sejahtera, the implementation of Standard Operating Procedures (SOPs) in the vegetable receiving section shows that most procedures have been carried out in accordance with the principles of *Good Handling Practices (GHP)*. The procedure carried out in the receiving area is to check documents when the ingredients arrive based on *the PO* by the *receiving staff* by matching the type and quantity according to the PO. data. Then do inspection quality with *Quality Control* and *Receiving Staff*, labeling vegetables. In the *preparation section*, we have also implemented SOPs for handling vegetable ingredients. Enough Good, especially in matter Sanitation and separation of work areas. The *preparation process* is carried out before entering the main production stage. After each vegetable handling process is completed, it is immediately cleaned, from the place to the equipment that has been used. Procedures carried out in the preparation area include proper cleaning and washing of vegetables, sorting and cutting vegetables according to needs, and labeling for temporary storage to ensure FIFO continues. However, the use of PPE by officers is still lacking, although despite wearing aprons, head protection, and *safety shoes*, some still do not wear masks and gloves during the process.

## 4. CONCLUSION

Based on results report study Which has been described can concluded as following:

Handling vegetables on part *receiving*

*receiving* process is carried out with a systematic procedure, starting from checking the ordering documents (*PO*), verifying the type and quantity of materials by *receiving staff*, and checking the quality-by-*Quality Control*. Vegetables Which No fulfil standard Fresh vegetables will be returned to *the supplier*. Meanwhile, viable vegetables will be repackaged using plastic wrap, labeled, and arranged in clean containers for distribution to *outlets by chiller truck*.

Handling vegetables on part *preparation*

*preparation* process is carried out by cleaning, weighing, and cutting vegetables such as tomatoes according to production needs. Tools such as knives and cutting boards are separated. special so that no happen cross-contamination. After processing, the material is stored temporarily in bowl closed and placed in *cold storage*. Supervisors conduct regular monitoring to ensure quality and cleanliness are maintained.

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