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Food Hygiene and Safety among Culinary Intern: Questionnaire for FHS quality

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Abstract

This study aims to assess the new dimensions set of questionnaire regarding on knowledge, attitudes, and practices concerning FHS issues among culinary intern in Malaysia. This study will specifically design to those culinary intern who had done their culinary internship. Culinary internship is as part of their training whereby students able to gain appropriate knowledge and applied in the commercial kitchen. This empirical study can be used in understanding the current situation of food hygiene practice and safety among culinary intern in exploring proper strategies for improving FHS quality.

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Keywords: Cross-contamination; food handler; food hygiene; food safety

1. Introduction

With Malaysia's population, primary food safety practice is necessary due to rises in expectation and demand by health community. In 2012, approximately 56.6 incidents of foodborne diseases from 100,000 populations has been

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reported in Malaysia (Ministry of Health, 2012). Highlighted foodborne issues indicate that having access to safe food practices is essential for community health. Despite the public concern, culinary schools have responsible for providing materials to a new generation of food handler. As FHS are an important element for future professional chef ensuring the success of the business and preventing foodborne illness. Gibson et al. (2002) reported that food preparation and education of those involved in the preparation, processing and food service is important in reducing the risk of foodborne. Culinary internship provides significant training and practicing theoretical element had learned in class into real stimulation commercial kitchen. Indeed, study by Abdul-Mutalib et al. (2012), identify causes of violation food safety is lack knowledge of FHS and due diligence during preparation, processing and storage among the food handler. Therefore, continued education and training should strengthen food handlers' knowledge in the area that seems to be lacking and avoid any irrelevant information that that would be regard as a waste of time (Seaman, 2010). Numbers of recent studies have focus on food handlers and university students, but none of them are focusing on students of culinary art (Hassan & Dimassi, 2014, Tan et al. 2013, Osaili et al 2013, Giritlioglu, Batman, & Tetik, 2011.). In conjunction with grows number of school of culinary in Malaysia, food poisoning cases still occur in commercial catering due of poor handling practice even number of food handlers receiving such training (Clayton et al., 2002). Even on how many graduate culinary has produced, human error still occurs which lead to the foodborne illness. The necessary to develop a set of questionnaire design detail for culinary intern is to minimize the human error. Thus, the purpose of developing questionnaire is to examine the relationship between food hygiene practice and safety objective pertaining to knowledge, attitude and practice.

2. Literature review

2.1. Risk of foodborne illness

In general, poor food hygiene knowledge and frequently engage in unsafe food handling practice lead to foodborne illness. Study by Osaili et al. (2013) has revealed lack of knowledge of basics food hygiene including critical cooking and storage temperatures of food, cross contamination and personal hygiene within food handlers. It is necessary food handler to have responsibility for ensuring the production of safe foods, and their knowledge, attitudes and practice preventing from any food poisoning cases (Angelillo, 2000). Human handling errors have been responsible for most outbreak of foodborne illness.

In preventing human error, channeling hygiene knowledge through education may reduce the risk of foodborne illness. Gibson et al. (2002) suggest people who involved in providing, processing and service of meal required to involved with hygienic food preparation and the education. This demonstrates that the level of education is a significant factor in ensuring and training appropriate food practices (Jianu & Chiş, 2012).

2.2. Culinary intern

It is important that actual training to deliver appropriate knowledge is acquired and applied. Without a well-trained personnel that realize the importance of hygiene rules in the food processing chain, implementing and maintaining a functional food safety system is a goal very difficult to achieve (Jianu & Chiş, 2012). Culinary internship are the best way to bridge the gap between going to school and landing great job. Indeed, internship can develop culinary experience by learning the ropes from experience professionals. Training and education it is important to ensure that employees are aware and knowledge necessary to comply with the requirements of food hygiene, although this does not always result in positive changes in food handling behavior (Seaman & Eves, 2008). As part of the internship, culinary intern will have the opportunity to take the skill they develop in the classroom and apply the in a real environment. Therefore, performing of safe food handling practices, learnt during food hygiene training, requires the food handler to use the resources available to them and implement the knowledge and skills into practical application (Green et al., 2005).

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