

UNIVERSITI TEKNOLOGI MARA

**ASSESSING THE LEVEL OF FOOD SAFETY
KNOWLEDGE, ATTITUDES AND PRACTICES (KAI)
AMONG FOOD HANDLERS IN SCHOOL CANTEEN
IN MALAYSIA**

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AUTHOR'S DECLARATIONS

We declare that all the work done from this dissertation is in accordance with the regulations of Universiti Teknologi Mara (UITM). All of the results and analysis obtained from this study is genuine and through our own work unless it is indicated or acknowledged of referenced and cited work. In any event this study is found to violate any of the conditions of our bachelor's degree and will accept any disciplinary action as regulated by Universiti Teknologi Mara (UITM).

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ABSTRACT

Outbreaks of foodborne diseases often occur every year and have alarmed the country with a sharp increase in the number of cases; these cases often occur due to the failure of food handlers in providing safe and clean environment. Food safety and hygiene issues among food handlers are frequently seen, resulting in the disease spreading to consumers. Therefore, the goal of this research was to identify the level of knowledge, attitudes and practices (KAP) among food handlers in school canteens regarding food safety. The level of KAP food safety among food handlers in school canteens was determined using a questionnaire, for which the question and answer was returned by 333 respondents. This questionnaire consists of four (4) parts, namely the demographic information, level of knowledge, level of attitude and also the level of practice of food handlers in the school canteen. Descriptive analysis was performed using the Statistical Package for Social Sciences (SPSS). The result showed that the level of knowledge was positive. As for the level of attitude and practice, they showed a moderate level, namely. Based on the findings of this study, it is important for all food handlers in school canteens to have good attitudes and practices when handling food in order to maintain food safety and practice those good attitudes and practices in running their food business, especially when handling food, to ensure that they can prevent any foodborne illness from spreading further.

Keywords: Food Borne Disease, Food Safety, Food Handlers, Knowledge, Attitude, Practices