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FOOD SAFETY KNOWLEDGE AND HANDLING PRACTICES
AMONG SCHOOL CANTEEN CATERERS IN KUCHING

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CHAPTER 1

INTRODUCTION

1.0 Introduction

In this chapter, we will focus on the background of the study which is on the food safety knowledge. It also emphasizes on the handling practice among the food caterer. Section 1.1 discusses the background of the study, section 1.2 explains the problem statement and section 1.3 states the research question. Section 1.4 on the other hand, states the research objective and section 1.5 is on the information regarding the scope of the study. In addition, section 1.6 explains the significance of the study and lastly section 1.7 is all about the definition of terms and concepts.

1.1 Background of Study

Food safety is defined as the degree of confidence that food will not cause sickness or harm to the consumer when it is prepared, served and eaten according to its intended use (FAO/WHO, 2003). Knowledge is knowing about or understanding something. It means that food handlers know what must be done to keep food safe. Food safety will ensure that food is safe to eat. Food safety knowledge requirement is an important step forward because it will help to raise the level of awareness among food handlers and the public as a whole. It will help to ensure that food prepared and sold in food businesses is safe to eat. Data on these

CHAPTER 2

LITERATURE REVIEW

2.0 Introduction

This chapter provides a review of the literature on food safety knowledge regarding four basic food safety principles and its association towards handling practices. Section 2.1 explain on food safety knowledge and handling practices. Section 2.2 is determining the four basic food safety principles. Section 2.2.1 discusses clean as first basic food safety principle. Section 2.2.2 explain chill as second basic food safety principle. Moreover, Section 2.2.3 describes separate as third basic food safety principle, whereas Section 2.2.4 explain about cook as fourth basic food safety principle. Section 2.3 provide the conceptual framework. Finally, section 2.4 is identifies the hypothesis of the study.

2.1 Food Safety Knowledge and Handling Practices

Knowledge is recognized as a requirement to safe food handling practices. Eighty percent of all unsafe food handling practices comes from lack of awareness and knowledge regarding to food safety (Lum, 2010). Researchers stated that food handlers who had a knowledge on bacteria *Salmonella* will try to prevent cross-contamination by washing their frequently compared to those who do not have (Altekruse, et al., 1995). *Salmonella bacteria* is defined as a common bacterial

5.6 Conclusion

School canteen caterers play a major role in preventing outbreaks of foodborne illness and in meeting the goal of serving safe food. Thus, they should aware that food safety knowledge is an essential to safe food handling practices. The result of this study support the hypothesis that a school canteen caterers may need at least basic knowledge regarding on basic food safety principles to practice safe food handling practices. Furthermore, there is a positive relationship between food safety knowledge and handling practices. School canteen caterers are responsible to ensure a quality of food given to the students and teachers. Their knowledge on food safety will reduce the issue of food poisoning happening in school.

School canteen caterers should gone through food safety training organized by authorities to enhance their knowledge regarding on food safety. A lot of cases happen in school is due to error done by school canteen caterers. Such as, inappropriate hand washing practice, effective hair restraints often were not used, food temperature monitoring and recording were infrequent, and sanitizer concentration was not checked regularly. If they undergo training, at least issues like these can be solved and prevented. They will be following a proper guideline of safe food handling practices in preparing food for students and teachers. Moreover, local authorities especially Health Department and Commission of the City of Kuching North play an important roles in shaping school canteen caterers behavior by ensuring standard of safe food handling practices are followed. Without a proper implementation of rules and regulations, school canteen caterers