



UNIVERSITI  
TEKNOLOGI  
MARA

Cawangan Terengganu  
Kampus Dungun

**UNIVERSITY OF TECHNOLOGY MARA CAMPUS DUNGUN**

**(TERENGGANU)**

**FACULTY OF HOTEL AND TOURISM MANAGEMENT**

**BACHELOR OF SCIENCE (HONS.) FOOD SERVICES  
MANAGEMENT**

**(HM 242)**

**TITLE:**

**FOOD SAFETY KNOWLEDGE, ATTITUDE AND  
PRACTICES AMONG INTERNSHIP STUDENTS IN  
PROVIDING SAFE FOOD**

**PREPARE BY :**

<b>STUDENT NAME</b>	<b>STUDENT ID</b>
<b>NOR SHAFINAS BINTI SHAFIE</b>	<b>2018424244</b>
<b>WAN NURUL MUNIRAH BINTI WAN MAN</b>	<b>2018225624</b>

**DATE OF SUBMISSION:**

**9<sup>th</sup> AUGUST 2021**

## **ABSTRACT**

The main purpose of this study is to evaluate the level of awareness in knowledge, attitude, and practice (KAP) on food safety among internship students and to identify the most significant variable that influences internship students in handling food safely. A descriptive and quantitative research design framework is used to collect and analyse the data in this study. The study sample of this study is the final year students of the Faculty of Hotel and Tourism Management, UiTM Campus of Dungun who are undergoing their internship programme. Next, the probability method of stratified sampling is used in this study. This study also uses a quantitative approach by collecting data using questionnaires as the instrument. After that, the data are analysed using SPSS software 26.0 version to perform various evaluations. Based on the data, the highest level of awareness is attitude, followed by practice and the least awareness level is knowledge on food safety among internship students. The finding of this study also shows the result of multiple linear regression analysis of knowledge which is the most significant variable that influences the awareness among internship students in providing safe food.

***Keywords:* Knowledge; attitude; practice; food safety; foodborne illness; internship**

## ACKNOWLEDGEMENT

“In the name of Allah, Most Gracious, and Most Merciful”. First and foremost, we are very grateful to Allah S.W.T for giving us the strength and patience throughout completing this Undergraduate Project (HTM655). This Undergraduate Project is the results of the efforts on our part, as well as the assistance of others.

We would like to express and credit this appreciation to our supervisor, En. Mushaireen Bin Musa for his advice, guidance, encouragement, comments, along with his continuous support. His valuable advice and high commitment help us a lot in finishing this research study. We would also like to express our gratitude to all foodservice lecturers for being a great co-advisor and caretaker for our Undergraduate Project that went well. Specials thanks to our coordinator, Madam Jazira Anuar @ Mohd Noor for her high enthusiasm throughout the process to complete this research.

Last but not least, our heartfelt thanks are extended to our beloved families, and friends that always support and cherish us with love and emotional motivation. Finally, thank you to those who helped us directly or indirectly during the process of completing this Undergraduate Project.

## TABLE OF CONTENT

SECTIONS	CONTENTS	PAGES
	Author's Declaration	II
	Abstract	III
	Acknowledgement	IV
	Table of content	V – VI
	List of Chart	VII
	List of Table	VIII
<b>1.0</b>	<b>INTRODUCTION</b>	<b>1 – 5</b>
	1.1 Overview	1
	1.2 Background of the Study	1 - 2
	1.3 Problem Statement	2
	1.4 Research Objectives	3
	1.5 Research Questions	3
	1.6 Significance of the Study	4
	1.7 Limitations of the Study	4
	1.8 Definition of the Key Terms	4 - 5
<b>2.0</b>	<b>LITERATURE REVIEW</b>	<b>6 – 11</b>
	2.1 Overview	6
	2.2 Food Safety	6 - 8
	2.3 Internship	8
	2.4 Knowledge	8 - 9
	2.5 Attitude	9
	2.6 Practice	9 - 10
	2.7 Safe Food	10
	2.8 Summary	11
<b>3.0</b>	<b>METHODOLOGY</b>	<b>12 – 18</b>
	3.1 Overview	12
	3.2 Research Design and Types of Research	12

3.3	Population and Sampling	12
3.4	Instrument Development and Testing	12 - 16
3.5	Data Collection Procedure	16 - 17
3.6	Plan for Data Analysis	17
3.7	Pilot Test	17 - 18
3.8	Ethical Consideration	18 - 19
3.9	Timeframe	19
<b>4.0</b>	<b>RESULTS AND DISCUSSION</b>	<b>20 - 31</b>
4.1	Overview	20
4.2	Demographic Profile	20 - 23
4.3	Central Tendency Measurement	24 -
4.3.1	Descriptive Analysis	24 - 25
4.3.2	Central Tendency for Knowledge	25 - 25
4.3.3	Central Tendency for Attitude	26 -27
4.3.4	Central Tendency for Practice	27 - 28
4.3.5	Central Tendency for Providing Safe Food	28 - 29
4.4	Multiple Linear Regression	30 - 31
4.5	Summary	32
<b>5.0</b>	<b>CONCLUSION</b>	<b>33 - 34</b>
	Summary of the Research	33
	Limitations	34
	Future Research	34 - 35
	Recommendations	35
	<b>REFERENCES</b>	<b>36 - 40</b>
	<b>APPENDICES</b>	<b>41 - 54</b>
	Appendix A	41 - 52
	Appendix B	53 - 54