

**FACULTY OF HOTEL & TOURISM MANAGEMENT**

**FOOD HYGIENE PRACTICES AMONG FOOD HANDLERS OF FOOD  
TRUCK IN MALAYSIA**

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This undergraduate report (HTM655) submitted in partial fulfillment of the  
requirements for the degree of

**BACHELOR OF SCIENCE (HONS) IN  
FOODSERVICE MANAGEMENT - HM242**  
Universiti Teknologi (MARA), MALAYSIA

**DECEMBER 2017**

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Date : 18th December 2017

## **ABSTRACT**

Food truck nowadays is slowly gaining its popularity in Malaysia. Although food truck is only available in certain places in Malaysia, it is still famous and influencing. Food trucks are different from restaurants where they sell food on the truck. One example of food truck in Malaysia which we are all familiar with is the ice - cream truck at night markets and street stalls. The most important thing about food truck is the food hygiene practices among its food handlers whenever they serve their customers. This study will focus on the food hygiene practices of food truck handlers as unnecessary contamination that could occur. The researchers are also looking at the hygiene level of the food as well as the safety of the food in the truck, as there are lower complaints lodged about the food truck hygiene. People in Malaysia are most likely to choose food trucks because the price is reasonable and it saves time to find a selection of delicious food to eat.

## Table of Contents

<b>ABSTRACT</b> .....	i
<b>ACKNOWLEDGEMENT</b> .....	ii
<b>TABLE OF CONTENT</b> .....	iii
<b>CHAPTER 1: INTRODUCTION</b> .....	1
1.1 Overview.....	1
1.2 Background of the Study .....	1
1.3 Problem statement.....	4
1.4 Research objective .....	5
1.5 Research question .....	5
1.6 Significant of the study .....	6
1.6.1 Academic perspective.....	6
1.6.2 Other perspective.....	6
1.7 Limitation of the study .....	6
1.8 Conclusion.....	7
1.9 Defination of key term.....	7
<b>CHAPTER 2: LITERATURE REVIEW</b> .....	9
2.1 Overview.....	9
2.2 History of Food Truck .....	9
2.2.1 Issues.....	10
2.2.2 The Current Trends.....	11
2.3 Food Handler Practice.....	12
2.4 Food Safety Knowledge.....	13
2.5 The Storage of Food.....	14
2.6 Food Hygiene Practices .....	15
2.7 Conclusion.....	16
<b>CHAPTER 3: RESEARCH METHODOLOGY</b> .....	17
3.1 Overview.....	17
3.2 Types of Research and Research Design .....	17

3.3	Data Collection procedure .....	17
3.4	Dara Analysis .....	18
3.5	Research Ethic Consideration.....	18
3.6	Conclusion.....	18
3.7	Time Frame (Gantt chart).....	19
<b>CHAPTER 4: FINDING AND DISCUSSION .....</b>		<b>20</b>
4.1	Overview.....	20
4.2	Result and Findings.....	20
4.3	Conclusion.....	22
<b>CHAPTER 5: CONCLUSION. LIMITATION AND RECOMMENDATIONS .....</b>		<b>23</b>
5.1	Overview.....	23
5.2	IMPLICATION.....	23
5.3	RECOMMENDATIONS .....	24
5.4	LIMITATIONS.....	24
5.5	CONCLUSION.....	25
<b>REFERENCES.....</b>		<b>26</b>