

Kitchen Equipment Adoption in School Canteen: Technology Acceptance Model Approach

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ABSTRACT

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One of the most recognised contributing factors to food poisoning incidents is improper food handling in terms of storage and temperature. To prevent such food safety violations, food manufacturing businesses, specifically kitchen plants, must utilise appropriate cooking equipment. The school canteen was chosen as the research's focus group to assess the levels of technology usage in day-to-day operations. The questionnaire, which was circulated through internet channels, was completed by 76 school canteen food handlers. The study's findings revealed a positive relationship between perceived usefulness of adoption, perceived ease of use of adoption, and foodservice operator willingness to invest in kitchen equipment technology in school canteens with the intention to use the kitchen equipment.

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1. INTRODUCTION

Improper storage and unsafe temperatures have direct effects towards food poisoning cases. It is a widely recognized factor in the literature on the safety of food handling and consequently multiple sources suggested the adoption of proper cooking equipment to ensure that the abuse is avoided (Bonciu, 2018, p. 391; Almanza, Byrd, Behnke, Ma, & Ge, 2017, p. 599). Such mishandling easily took place when the equipment used did not support the temperature and environment requirements to ensure pathogenic bacteria do not thrive and cause food poisoning. Even worse when there is no equipment is used at all in such premises. This research applied an altered Technology Acceptance Model (TAM) to address the question of whether food handlers intend to use the equipment or not. Perceived usefulness and perceived ease of use are the standing variables for TAM, and willingness to invest is included as an additional variable to find the relationship with intention to use the technology in the school canteen. Food handlers at the school canteen were given questionnaires using standard TAM items that have been adjusted for this study's situation. The findings of this survey indicated school canteen food handlers' interest in adopting the kitchen equipment. The conceptual framework that is applied in this study is shown in Figure 1.

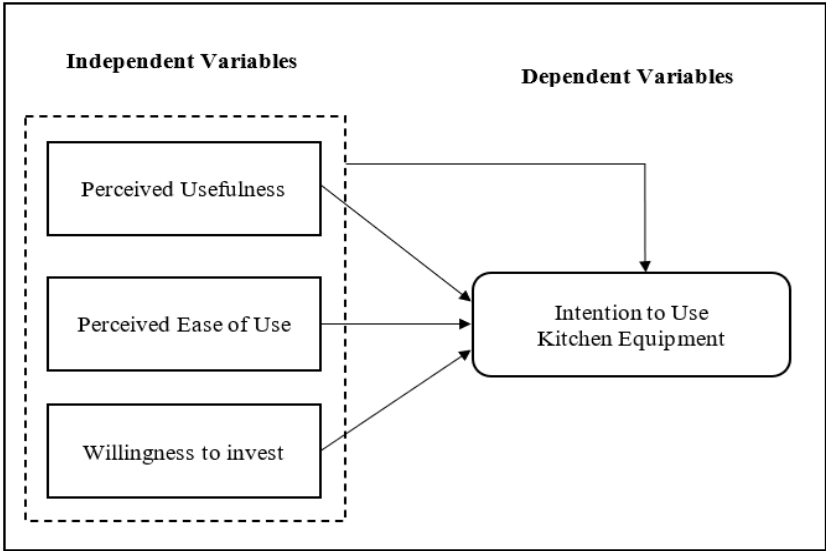


Figure 1: Proposed Study Framework

TAM was established by Fred Davis to evaluate customers' acceptance of technology in 1989 (Figure 2). Figure 1 above shows the modified TAM used in this study. The modification includes a new independent variable on the willingness to invest on the technology, and most prominently is the conformity of the type of technology which was specified on kitchen equipment. As compared to Davis' original study that was focused on information technology advancement during that period. These changes were imperative to the study to make the model relevant to the field of interest.

The proposed study framework above shows the relationship between independent variables and the dependent variable. It was the objective of the study to identify the perception of food handlers on kitchen equipment usefulness and ease of use. The researcher also initiated to discover the level of willingness to invest on kitchen equipment among the respondents with the installation of the third independent variable.

2. LITERATURE REVIEW

2.1 Kitchen Equipment and Food Safety

Controlling time and temperature is one of the top steps for keeping food safe, according to the Food Safety Inspection Service of the U.S. Department of Agriculture (Margoulas, 2017). The modernisation of food preparation has experienced changes from the 1800s to the present in a variety of fields, including numerals, philosophical ideas, trends, and technological developments, which is the focus of this research (Almanza et.al., 2017, p. 599). The evolution of kitchen equipment has also shown how their adoption and use can enhance food safety, availability of food, nutrition, and food selection (Bonciu, 2018, p. 391).

In addition to other aspects like sustainability and sensorial quality, studies on contemporary kitchen equipment showed that there was a link between the adoption and usage of kitchen equipment and the degree of food safety (Bonciu, 2018, p. 391; Almanza et.al., 2017, p. 599). Without the help of kitchen equipment, controlling safe temperatures for cold and hot storage, cooking, and measuring the temperature of food is impossible (Almanza et.al., 2017, p. 599). Improvements in better stoves, ovens, refrigerators, freezers, and thermometers has made it possible for food safety advancement (Almanza et.al., 2017, p. 599).

Additionally, it was suggested that, along with information on food safety and cleaning innovations, kitchen equipment should be the primary item to be included in cookbooks instructions and recipes (Almanza et.al., 2017, p. 599). Even then, a meat thermometer was also advised to use to monitor the seven temperatures of roasts in the 1930's cookbook. The conditions of the raw materials used, the technique applied to manufacture the food, how the food is stored and delivered, as well as the surrounding of food marketing are the elements that determine food safety (Bonciu, 2018, p. 391). Food handlers thus must use kitchen equipment that is designated for hot or cold storage, temperature measurement and cooking in order to provide optimal temperature controls throughout the food production and processing (Almanza et.al., 2017, p. 599).

2.2 Technology Acceptance Model

Technology Acceptance Model (TAM) by Davis (1989, p. 319) is one of the most popular and influential models that is used to evaluate consumers' acceptance of technology. The TAM framework has been demonstrated to be effective in predicting early user adoption of technology (Davis & Venkatesh, 1996, p. 19). Early signs of user acceptance become important when there are large financial implications, especially with new emerging technology (Davis, 1993, p. 475).

This model was originally designed for use in the information technology industry and was then later adopted by a variety of industries as the foundation of acceptance model among its target user, including medical devices, robotic devices, and alternative fuel vehicles (Koul, & Eydgahi, 2018, p. 37; Latip et.al., 2017, p. 3; Jansson, Marell & Nordlund, 2010, p. 358).

Other than that, Technology Acceptance Model (TAM) is also widely welcomed and used to study numerous hospitality and tourism-related topics (Park, Park, & Heo, 2018, p. 10). Even though the technology adoption rate in the hospitality business is growing, the application of TAM in its research areas has been minimal. Specifically on the food service industry, and even more so in its non-commercial areas (Ham, Kim & Forsythe, 2008, p. 441).

According to the model, shown in Figure 2, consumers' perceptions of the technology's usability will be influenced by how simple they think it is to use. Users' attitudes are impacted

by perceived utility and simplicity of use, which in turn affect their desire to use the technology (Ham et. al., 2008, p. 441).

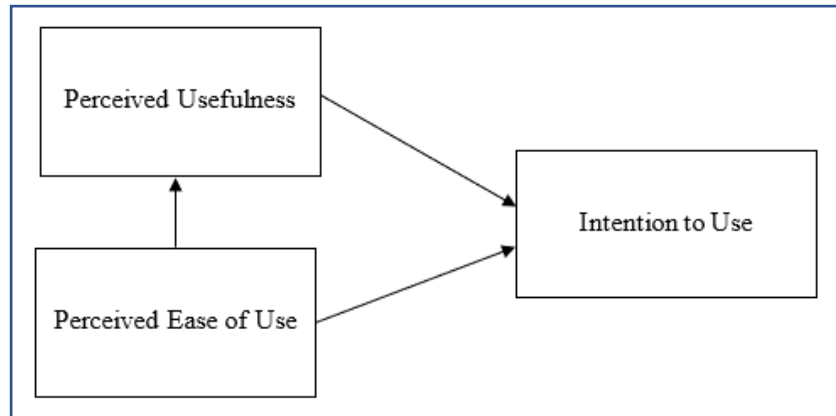


Figure 2: Technology Acceptance Model (TAM) by Davis 1989

2.2.1 Perceived Usefulness

Perceived usefulness was found to be a factor that hindered the acceptance of technology more than its perceived ease of use (Park, et. al, 2018, p. 10). The imperativeness of usefulness has consistently been agreed upon by various research (Bhatiasevi & Yoopetch, 2015, p. 1). It is the measurement of the degree to which a respondent would indicate whether the studied technology would benefit his or her job performance or not (Park, et. al, 2018, p. 10; Davis, 1986). In the context of kitchen equipment, perceived usefulness indicates the food handlers' assumed experience or experience in literal that kitchen equipment does provide functionality in the operation of a school canteen.

2.2.2 Perceived Ease of Use

The decision for a person to accept a technology is greatly impacted with its initial performance (Ghazizadeh, Lee, & Boyle, 2012, p. 39). Perceived ease of use is affected by both physical and mental effort while using the technology (Davis, 1986). If the user perceived the technology to be easily operated at the early stage of usage, that early experience will influence positively towards the final intention to use. As a new technology is easily handled or managed by users, it will be less intimidating and consequently will encourage the users to adopt the usage of the technology in their related activities (Moon, & Kim, 2001, p. 217).

2.2.3 Willingness to Invest

Although TAM has been proved to be reliable by number of studies (Koul, & Eydaghi, 2018, p. 37), it was also deemed "simple" and it was suggested that future researcher to test other external factors alongside the perceived usefulness and perceived ease of use (Igbaria, Guimaraes, & Davis, 1995, p. 87). Incorporation of the financial factor which is measured by the willingness to invest as one of the antecedents in the model is a step of improvisation following the suggestion by previous studies on TAM. The willingness to invest is regarded as being the organizational determinants of external factors (Figure 3) but instead of influencing

the perceived usefulness and/or perceived ease of use, the financial factor will be tested alongside the original independent variables.

The cost of equipment is one of the expenditure weights in the installation of food safety program (Tompkin, 1995, p. 72). Financial consideration is deemed as one of the factors that could hamper the intention to use a certain type of technology (Davis, 1993, p. 475). Even more so if the technology costs a huge amount of money. It was emphasized by Cato (1998) that willingness to invest financially has been one of the struggles for food businesses in the pursuit of implementing food safety programs. This situation was even more apparent among small food businesses. This notion stemmed from the fear of not making profit in short term that could put the operators out of business (Hessing, Schneider, Gutierrez, Silverberg, Gutter, & Schneider, 2020; Adalja, & Lichtenberg, 2018).



Figure 3: Determinants of external factor for TAM (Igbaria, Guimaraes, & Davis, 1995)

However, the US Food and Drug Administration (FDA) has advised that prevention cost will worth the otherwise detrimental aftermath (FDA, 2014). Loses caused by food safety issues could spanned in various aspects including foodborne illness burden, loss of productivity, and medical expenses among other (Scharff, 2012, p. 123). Costly investment would make it up to the people and organisation especially if the technology is able to elevate the productivity of the operation generally (Ivanov, & Webster, 2019, p. 39).

3. METHODOLOGY

3.1 Research Design and Methodology

This study assessed the intention to use kitchen equipment in school canteens using the technology acceptance model (TAM). The sample was targeted among the food handlers, working in the mentioned setting (school canteen). Quantitative analysis was used for this study. As the objective of this study was to identify the acceptance level of technology usage

among school canteen food handlers. For this study, the type of sampling that was used is probability sampling and a self-administered questionnaire was used to collect the data.

Respondents were sourced from school canteen operators' community and was reached through online platform, namely the Facebook messenger channel. Most of the respondents needed to further be reached on WhatsApp mobile messaging to deliver and collect the softcopy version of the questionnaire. The ability to reach this community through said channels aided the sampling process by a lot as it reduced the noise in term of the possibility to accidentally scouting unfit candidates that otherwise might require extra process in term of selecting and deselecting the returned questionnaire.

3.2 Questionnaire

Question items were mainly adapted from the established questionnaire from previous authors. The number of item and sources is as the following. Three independent variables and one dependent variable will be included in the questionnaire which is the perceived usefulness of kitchen equipment (5 items; Davis, 1989; Davis et al., 1989), perceived ease of use of kitchen equipment (6 items; Davis, 1989; Davis et al., 1989), willingness to invest in kitchen equipment (4 items), and lastly the intention to use kitchen equipment. The questionnaire used a five-point Likert scale starting from (1) "Strongly Disagree" to (5) "Strongly Agree" to identify the preference of the respondents for the questions. The questions that had been adopted were accordingly rephrased mainly by substituting kitchen equipment for the items utilized by the earlier researchers. A pilot test was run in the earlier part of the study which resulted in some improvisation of the final instrument.

3.3 Sample Size

The usage of G*Power software in determining the sample size requires the user to key in the number of independent variables of the research. Since there are three independent variables studied in this research, the results of the software indicate the need for 74 respondents for this study. Based on the information provided to the software that include the number of independent variables involved in the study, the suggested number of respondents was deemed sufficient to identify the direction of relationship with dependent variable. The calculation by the software in Figure 3 indicated that with 74 respondents, the findings for the study would reach 0.05 significance level, or in G*Power terminology that would indicate the alpha of the readings. Furthermore, the actual power considerations suggested by engaging 74 respondents came out at 0.95 which is a good number to proceed with the suggested sample size. However, the research managed to collect 76 respondents and proceeded to analyse and use all the responses.

4. FINDINGS

4.1 Demographic Profile of Respondents

Generally, data was processed using the SPSS software (Statistical Package for Social Sciences) Version 28. Table 1 shows the demographic data for the 76 respondents in total. It consists of their genders, ages, occupation, school recess sessions, years of experience and the school's name for all the respondents that work as school canteen food handlers. The study managed to collect responses from similar number of male and female food handlers. Most of them were adult (91%) and just a friction were teenager/youth. Even though so, most of the respondents has brief year of experience working in the line at around (2 years) and coming close was the group with 3-5 years' experience as food handler in the school canteen. Finally, most of the

respondents were from the north region of the country – Perlis, Kedah, Penang & Perak, followed by the rest of the country.

Table 1: Demographics

Table (x)	Demographic Profile		
Variables	Categories	Frequency (n)	Percentage (%)
Gender	Male	37	48.6%
	Female	39	51.3%
Age	18-21 years old	7	9.2%
	22-25 years old	32	42.1%
	25 years old and above	37	48.7%
Occupation	Student	0	0%
	School canteen food handlers	76	100%
School recess session	Morning session	37	48.6%
	Afternoon session	13	17.1%
	Both sessions	26	34.2%
Years of experience	0-2 years	28	36.8%
	3-5 years	26	34.2%
	Above 5 years	22	28.9%
Name of school	North	43	56.6%
	South	28	36.8%
	East Coast	3	3.9%
	East	2	2.6%

4.2 Reliability Analysis

Table 2 shows the Cronbach's Alpha scores and it indicates how each item in this study was reliable in providing the desired variable. To analyze the instrument's dependability, the Cronbach's alpha reliability test analysis was performed on the dependent variable and independent variables. The Cronbach's alpha values are greater than 0.50 and are therefore regarded as acceptable. Therefore, it can be stated that the research instruments used in this study are reliable and valid. The alpha coefficient value for variables impacting kitchen equipment adoption in school canteens shows the highest and lowest coefficient values which are 0.881 for the willingness to invest, and 0.843 for perceived usefulness. In addition, the perceived ease of use is indicated to have a coefficient value of 0.862. Other than that, the coefficient value for the dependent variable for this study is 0.821 which is the intention to use the kitchen equipment.

Table 2: Reliability analysis

Variables	Cronbach's Alpha Value
Dependent variable	
Intention to Use Kitchen Equipment	0.821
Independent variable	
Perceived Usefulness	0.843
Perceived Ease of Use	0.862
Willingness to Invest	0.881

4.3 Descriptive analysis for Perceived Usefulness

The first independent variable for this study is perceived usefulness. The table below indicated the mean score distribution for the items under perceived usefulness varies from 4.37 to 4.57

proving that the respondents agree and strongly agree with the items under perceived usefulness. As a result, Table 3 in this section contains the findings of perceived usefulness.

Table 3: Mean score for Independent Variable (Perceived Usefulness)

Num.	Survey Item	N	Mean	Std. Deviation
1.	Using kitchen equipment will improve my food-handling performance.	76	4.57	0.574
2.	Using kitchen equipment will increase my productivity during operation.	76	4.41	0.615
3.	Using kitchen equipment could make it easier to maintain a safe food temperature.	76	4.38	0.783
4.	Using kitchen equipment enhance the effectiveness in handling food.	76	4.43	0.680
5.	I found that using kitchen equipment in canteen operations is useful.	76	4.37	0.727

Note: Likert Scale (1: Strongly Disagree, 2: Disagree, 3: Neutral, 4: Agree, 5: Strongly Agree)

Based on Table 3, the item that has the highest mean score is item number 1 (M=4.57, SD=0.574), this demonstrates that the respondents strongly agree that using kitchen equipment will improve food handling performance is the biggest benefit in adopting kitchen equipment in the school canteen. The item that has the second-highest mean score is item number 4 (M=4.43, SD= 0.680), which proves that the respondents trust that using kitchen equipment can enhance their effectiveness in handling food. However, the item with the lowest mean score is item number 5 (M4.37, SD= 0.727) which indicates that the respondents agree that using kitchen equipment in a school canteen operation is useful.

4.4 Descriptive analysis for Perceived Ease of Use

Table 4 shows the second independent variable which is perceived ease of use. The mean score for perceived ease of use ranges from 4.28 to 4.49 which indicates that the respondents agree and strongly agree that the ease of use influences the intention to use kitchen equipment.

Table 4: Mean score for Independent Variable (Perceived Ease of Use)

Num.	Survey Item	N	Mean	Std. Deviation
1.	I find the kitchen equipment is easy to use.	76	4.45	0.661
2.	Learning how to use the kitchen equipment is easy for me.	76	4.49	0.643
3.	It is easy for me to become skilful at using the kitchen equipment.	76	4.41	0.769
4.	My interaction with using the kitchen equipment is clear.	76	4.33	0.823
5.	It will be easy for me to maintain a safe food temperature using the kitchen equipment.	76	4.38	0.653
6.	It will be easy for me to maintain a safe food temperature using the kitchen equipment	76	4.28	0.685

Based on table 4 above, item number 2 has the highest mean score (M=4.49, SD=0.643) which shows that the respondents strongly agree that learning how to use the kitchen equipment is easy. Following by item number 1 (M=4.45, SD=0.661) which proves that the respondents agree that they find the kitchen equipment is easy to use. The item with the lowest mean and

standard deviation is item number 6 (M=4.28, SD=0.685) proves that the respondents believe that it is easy maintaining a safe food temperature using the kitchen equipment.

4.5 Descriptive analysis for Willingness to Invest

The last independent variable for this study is the willingness to invest. Based on table 5 below, the mean score for willingness to invest ranges from 4.30 to 4.37 which means that most of the respondents agree with the willingness to invest impacts the intention to use kitchen equipment.

Table 5: Mean score for Independent Variable (Willingness to Invest)

Num.	Survey Item	N	Mean	Std. Deviation
1.	Investing in using the kitchen equipment is a good idea	76	4.37	0.780
2.	I feel positive towards the investment of the kitchen equipment	76	4.32	0.770
3.	I generally prefer investing for the use of kitchen equipment technology to keep a safe food temperature	76	4.34	0.740
4.	I believe that it is a good idea for me to use the kitchen equipment for the expenditure of my future food operations	76	4.30	0.800

Based on *Table 5* above, the item with the highest mean score is item number 1 (M=4.37, SD=0.780) which means that the respondents agree on investing in kitchen equipment is a good idea. Meanwhile, the second highest mean score is from item number 2 (M=4.32, SD=0.770), this indicates that the respondents felt positive towards investing in kitchen equipment. However, item number 4 receives the lowest mean score (M=4.30, SD= 0.800) but this still indicates that most respondents agree and believe that it is a good idea to use kitchen equipment for the expenditure of future food operations.

4.6 Descriptive analysis for Dependent Variable

The dependent variable for this study is the intention to use kitchen equipment. According to *Table 6*, we can see that the mean score varies from 4.35 to 4.48. This indicates that most of the respondents have chosen to agree and strongly agree with the intention to use kitchen equipment.

Table 6: Mean score for Dependent Variable

No.	Survey Item	N	Mean	Std. Deviation
1.	I plan to frequently use the kitchen equipment for handling food	76	4.35	0.757
2.	I plan to use the kitchen equipment greatly	76	4.48	0.700
3.	I plan to use the kitchen equipment throughout this canteen operation and the next	76	4.39	0.830
4.	I plan to regularly use the kitchen equipment as often as I possible	76	4.47	0.621

The item with the highest mean score is item number 2 (M=4.48, SD=0.700). This proves that most of the respondents strongly agree that they plan to use the kitchen equipment greatly. In addition, item number 4 receives the second-highest mean score (M=4.47, SD=0.621) which means that the respondents also strongly agree with regularly using the kitchen equipment as often as possible. However, the lowest mean score is from item number 1 (M=4.35, SD=0.757) which shows us that the respondents mostly only agree with planning to frequently use the kitchen equipment for handling food.

4.7 Correlation Analysis

Table 7 below shows the results of the correlation test. Correlation analysis was a statistical method to determine the direction and strength of a relationship between two variables. Table 7 proves that all the variables for this study are significant because the value of $p < .001$ due to the fact that a p-value of 0.05 or lower is considered significant. This means that all the hypotheses are significantly correlated.

H1: There is a positive relationship between perceived usefulness with the intention to use kitchen equipment.

H2: There is a positive relationship between perceived ease of use with the intention to use kitchen equipment.

H3: There is a positive relationship between the willingness to invest with the intention to use kitchen equipment.

The strength of correlation was tested, and the results were interpreted using the Pearson's correlation coefficient (Table 7). In general, all three independent variables showed positive correlations with the dependent variable. The intention for food handlers to use kitchen equipment was positively related to the level of perceived usefulness, perceived ease of use and their willingness to invest on the equipment. This was evident through the coefficient reading, all were closer towards the value +1, indicating a strong correlation (H1 0.555, H2 0.702 & H3 0.763).

Table 7: Correlation Analysis Results

Hypothesis	Correlation coefficient	p-value	Strength	Decision
H1: There is a positive relationship between perceived usefulness with the intention to use kitchen equipment.	0.555	0.000	Moderately correlated	Significantly correlated
H2: There is a positive relationship between perceived ease of use with the intention to use kitchen equipment.	0.702	0.000	Strongly correlated	Significantly correlated
H3: There is a positive relationship between the willingness to invest with the intention to use kitchen equipment.	0.763	0.000	Strongly correlated	Significantly correlated

Next, the significance of the test was revealed by the p-value. The correlation for all the independent variables were considered statistically significant as the p-value is lower than 0.05. This can be seen in the p-value column in the table above. In a nutshell, perceived usefulness was proven to be statistically significant towards the intention to use kitchen equipment ($r=0.555$, $p=0.000$) with moderate strength. Thus, H1 is accepted.

Furthermore, the perceived ease of use is also statistically significant towards the intention to use kitchen equipment ($r=0.702$, $p=0.000$). This means that there is a strong relationship between these two variables. Therefore, H2 is accepted. Furthermore, the willingness to invest is also significant with the intention to use kitchen equipment ($r=0.763$, $p=0.000$). This represents that

it has a strong relationship and H3 is accepted. In short, the constructs are strongly correlated and significantly accepted.

5. DISCUSSION

Based on the results of the multiple regression analysis performed using SPSS software (Statistical Package for Social Sciences) Version 28, it has been analysed how effectively the dependent variable and the three main independent variables are correlated. According to this survey, the perceived ease of use and willingness to invest have a significant impact on the intention to use kitchen equipment. However, there is one independent variable that is not significant which is the first item, perceived usefulness.

Through the Pearson's correlation test, all independent variables proved a positive relationship with the dependent variable. Putting it into words, the responses from school canteen food handlers showed that the intention to use kitchen equipment increases if they find the equipment to be easy to use, and that they are willing to acquire the equipment. Additionally, when the food handlers were convinced with the usefulness of an equipment, their intention to use it was also heightened. However, contradicting with previous studies, the usefulness of the technology, or in this case is the kitchen equipment, is not affecting the dependent variable as strong as the independent variables.

There could be various reasons why this happened. It is best to look at the differences between the type of population between different studies. Not only the model used itself was more accustomed in information technology fields, the demographic background of the samples could also be vastly different. Hence, these are some of the recommendations on why a part of the results was slightly dissimilar from previous studies on TAM.

6. CONCLUSION

In conclusion, the intention to adopt kitchen equipment technology among school canteen food handlers has been analyzed in this study. It was executed by evaluating the perceived usefulness, perceived ease of use and willingness to invest among school canteen operators. The benefits for the academic perspectives from the findings of this study helped improve theories, especially in the literature on the use of TAM in wider fields outside of information technology. TAM has been widely used for intranet, social media, software acceptance, and online education. It has also been used in practical reality like automobiles, robots, and medical equipment. Thus, this study has successfully explored the food service component while using TAM to approve the use of kitchen equipment in school canteens. This application can only get better with future research able to apply it on more sophisticated type of technology in food preparation areas.

Meanwhile, from the industry perspective, the results of this study basically increased our understanding of how users see acquiring and using kitchen equipment in the context of the food service sector. Past studies had shown that there was insufficient information on the use of cooking equipment and its acceptability in school canteens. The findings of this study will contribute to the literature on more advanced kitchen equipment and current knowledge from the perspectives of food handlers. Therefore, it can prevent incidents such as foodborne illnesses due to unsafe food temperature storage and can provide a better service in storing and handling food.

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AUTHOR'S CONTRIBUTION

NLMK completed the introduction part of the manuscript. NLMK, NMN, and AAH ran and interpreted the data analysis. Conclusion and discussion were prepared by NLMK, NMN, and AAH. The final manuscript was read and verified by all the authors.

CONFLICT OF INTEREST

Scouting samples from schools is known to have issues with the Ministry of Education in Malaysia due to the location. This was resolved by the research methodology that did not require the researcher to get in the school compound, whereby the questionnaire was distributed online. On top of that, topic in focus did not concern on the education part of the institution.

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APPENDIX

i. Questionnaire item

Independent Variable (Perceived Usefulness)

Num.	Survey Item
1.	Using kitchen equipment will improve my food-handling performance.
2.	Using kitchen equipment will increase my productivity during operation.
3.	Using kitchen equipment could make it easier to maintain a safe food temperature.
4.	Using kitchen equipment enhance the effectiveness in handling food.
5.	I found that using kitchen equipment in canteen operations is useful.

Independent Variable (Perceived Ease of Use)

Num.	Survey Item
1.	Using kitchen equipment will improve my food-handling performance.
2.	Using kitchen equipment will increase my productivity during operation.
3.	Using kitchen equipment could make it easier to maintain a safe food temperature.
4.	Using kitchen equipment enhance the effectiveness in handling food.

5. I found that using kitchen equipment in canteen operations is useful.

Independent Variable (Willingness to Invest)

Num.	Survey Item
1.	Investing in using the kitchen equipment is a good idea
2.	I feel positive towards the investment of the kitchen equipment
3.	I generally prefer investing for the use of kitchen equipment technology to keep a safe food temperature
4.	I believe that it is a good idea for me to use the kitchen equipment for the expenditure of my future food operations

Dependent Variable (Intention to Use Kitchen Equipment)

No.	Survey Item
1.	I plan to frequently use the kitchen equipment for handling food
2.	I plan to use the kitchen equipment greatly
3.	I plan to use the kitchen equipment throughout this canteen operation and the next
4.	I plan to regularly use the kitchen equipment as often as I possible
