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FACULTY OF HOTEL & TOURISM MANAGEMENT

FOOD HYGIENE AWARENESS : KNOWLEDGE, ATTITUDE AND
PRACTICE AMONG OUTSOURCING FOOD HANDLERS AT HOSPITAL
UNIVERSITI SAINS MALAYSIA KUBANG KERIAN, KELANTAN

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ABSTRACT

This study is to identify the level of food hygiene knowledge, attitude and practice among outsourcing food handlers in HUSM Kubang Kerian and to identify the strongest variable awareness among outsourcing food handlers in HUSM. The quantitative method is used, self-administered questionnaire was distributed to 210 outsourcing food handlers in HUSM Kubang Kerian. All data was keyed in into SPSS Version 23 and then the data was analyzed using statistical analyzes to know how the questions responds to the two research objectives. However, even the food handlers know the knowledge about food hygiene, they do not practice in their daily work. The overall results is the food hygiene knowledge is the strongest variable among outsourcing food handlers in HUSM Kubang Kerian.

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