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MEASUREMENT OF KNOWLEDGE, ATTITUDES AND PRACTICE LEVELS ON FOOD HYGIENE AND FOOD SAFETY OF GASTRONOMY AND CULINARY STUDENTS

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EXTENSIVE SUMMARY

The purpose of this study is to determine the level of knowledge, attitude and practice of food safety in the students of Gastronomy and Culinary Arts and Cookery department where the probability of employment in the sector is high in the future periods. In accordance with this purpose, a survey was conducted on a total of 386 students from different gastronomy and culinary arts and culinary departments in different universities on food hygiene and safety, factors that cause food deterioration, storage conditions of food and some problems with some pathogens. The survey technique, which is a quantitative research method, was used as data collection tool in the research. The questionnaire form consists of six parts. The first part of the questionnaire included demographic characteristics (gender, age, department, class, and internship). In the second part of the questionnaire, cross-contamination prevention / disinfection procedures; and in the third part, the right time, temperature and storage conditions of the food, food that increases the risk of illness in the fourth part; and food-borne diseases in the fifth chapter; and in part six, questions were asked to measure the level of knowledge about pathogens that are disease-causing. The expressions that took place in this study were compiled from the work of Osaili et al. (2010). The data obtained in the study were analyzed through the SPSS 21 program. Cronbach's Alpha coefficients were calculated for the reliability analysis. The reliability coefficient of the scale used was found to be Cronbach's Alpha 0,676. In addition to the frequency analyzes in the survey, the findings were evaluated by the arithmetic mean test. When the results of the research are reviewed, it can be seen that the students who study at the universities where the research has been conducted have changed the correct answers about the cross-contamination, storage and storage conditions, risky foods and risk groups by 45% to 60%, and it has been determined that there is a low level on the correct answers about the foodborne pathogens are fair. Therefore, it has been determined that there are problems with the education given in the subjects of food hygiene and food safety, especially pathogens that cause food-borne diseases in particular. Nowadays, since the consumers are increasingly conscious about food hygiene and safety, and the necessity for food and beverage producers to make production in safe conditions and in environments without risk of disease came into prominence.

Considering these results in the context of the research and the increasing awareness of consumers about food hygiene and safety, the following suggestions can be developed;

- It is very important to raise awareness of food hygiene and safety issues for students who have associate degree and undergraduate education as well as gastronomy and culinary education at the secondary education level. It is observed that the students who are educated in the mentioned departments give more importance to the application courses related to food production. Therefore, the issues related to food hygiene and food safety are neglected. However, if the presentation of a meal is as eye-catching as possible, and if they are at risk of food safety, then the food will not have any meaning or effect. Because today consumers are paying more attention not to carry any risk of health of this product to be consumed before serving or drinking.
- Food hygiene and food safety training course hours should be increased at training institutions where gastronomy and culinary training are provided and food hygiene and safety education should be given before other vocational courses and their level of awareness about food safety should be increased.
- Food hygiene and food safety courses should be made not only in vocational high schools and related departments of universities but also in the curriculum of primary education from now on to the extent and seriousness of this subject should be made felt by the individuals.
- In training establishments where gastronomy and culinary training are provided, in the application kitchens where the food production is made, it is necessary to increase the application skills in this area with warning signs and various application instructions about the food hygiene and safety.

In fact, a great responsibility falls on the managers of the business where the food and beverage production is done, in the sense that this consciousness is settled or the related applications are carried out in the sector in the lessons given in the educational institutions related to food hygiene and safety issues. The managers, when choosing the personnel to be employed, should prefer the personnel who have the necessary accumulation of knowledge in the food hygiene and safety issues rather than the application skills of the related personnel or the personnel who have not been educated in gastronomy and culinary but are called "trained from the cradle" in-service trainings in these matters.