ABSTRACT

Daniar Arisandi Dwi Agustine. Food Safety Education on Knowledge Levels and Attitudes of Food Handlers at Pondok Sawah Catering Turen. THESIS. Poltekkes Kemenkes Malang. Supervisor: Dr.T. Dra. Nurul Hakimah, SST., M.Kes dan Rani Nurmayanti, SST., M.Gizi.

Food that is not safe will be vulnerable to contamination from chemical, biological, and physical hazards. Food poisoning can be prevented by implementing the “Five Keys to Safer Food”. Food handlers who have low knowledge and attitudes towards food safety have 2,167 times risk of making their processed food unsafe. Food safety education is useful for adding insight into food handlers, they can implement in their work to improve quality and consumer confidence. The purpose of this study was to determine the knowledge level and attitudes towards food safety for food handlers at Pondok Sawah Catering Turen before and after being given education.

This research uses descriptive quantitative. The research population was 13 people. The sampling technique used purposive sampling and obtained 13 people.

There was a change in the knowledge of food handlers with the highest increase based on the characteristics, adult (31%), junior high school education level (38%), working period ≥ 3 years (31%), and female (46%) after. There was a change in the attitudes of food handlers with the highest increase based on the characteristics of food handlers, namely adult age (31%), high school education level (23%), working period <3 years (31%), and female (38%) after provided food safety education.

It is expected that Pondok Sawah Catering will routinely hold training activities related to food safety once every 3 weeks to 2 months with 30-45 minutes to increase and maintain good knowledge and attitudes of food handlers. It is hoped that in making posters related to food safety more emphasis will be placed on pictures and more detailed explanations regarding the 5 key points of food safety.

Keywords: education, food safety, knowledge, attitudes