

**FOOD SAFETY KNOWLEDGE, ATTITUDE, AND PRACTICES OF
SELECTED CARINDERIA FOOD HANDLERS**

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the Faculty of the College of Business and Management
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**In Partial Fulfillment of the Requirements for the Degree
Bachelor of Science in Hospitality Management**

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THESIS ABSTRACT

Title : **FOOD SAFETY KNOWLEDGE, ATTITUDE, AND PRACTICES OF
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Food handlers play a crucial role in maintaining food safety and ensuring that food served to the public is safe for consumption. The purpose of the study was to assess the knowledge, attitude, and practices regarding food safety of selected carinderia food handlers through a structured survey tool to obtain relevant information. A total of 85 food handlers from carinderias were selected through convenience sampling so that the data collected would reflect the level of food safety awareness and practices among these food handlers. The data was analyzed through means, standard deviations, and the Pearson correlation. The results of the study show that there is a significantly large positive correlation between the personal hygiene practices of food handlers and their level of knowledge in food safety. Such a significant relationship implies that education on food safety is important because it means increased knowledge directly leads to improved hygiene practices among food



handlers. This, therefore, means the finding supports the overall aim of the research: investigating how food safety knowledge impacts actual practice. However, there is an absence of a significant link between food safety attitudes and food safety practices among selected food handlers in carinderias. It is recommended that future researchers should conduct further analysis regarding food handler's attitude towards food safety practices.

Keywords: *food handlers, food safety knowledge, attitude and practices, foodborne disease*



DEDICATION

This humble work is sincerely dedicated to our parents, whose love and support have been our foundation. Most of all, we give all glory to God for granting us strength, wisdom, and perseverance in completing this research.

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RATIONALE OF THE STUDY

Food safety in food establishments is a very important issue related to public health. According to some research. Poor food safety could include to improper sanitary equipment and structures, food handlers not having enough knowledge of hygiene and sanitation, and just simply not taking the precautions when handling food (Azanaw et al., 2019). Food handlers, those people who come in contact with food at any point in time, from its origin to the final consumer, are key in keeping food safe. The preparation of food-by-food handlers under unsanitary conditions is a serious health problem in developed as well as poor countries (Chukuezi, 2010).

Of the many routes of food contamination, usually carried by food handlers, who are the largest vehicles for the microorganisms that cause foodborne illness. Poor personal hygiene and improper cooking temperatures are two examples of inadequate food practices that can cause disease outbreaks (Halim-Lim et al., 2023). Three main factors are the subject of this study: the carinderia food handlers' knowledge, attitudes, and practices. Understanding the essential handling guidelines is referred to as food safety knowledge. This knowledge is very important as it affects the food handler's practice of the highest food safety standards (Halim-Lim et al., 2023).

Attitude also defines the belief systems and perceptions food handlers have toward food safety. A positive attitude is very important because it will influence post-compliance levels, with research evidencing that a good attitude correlates with better compliance (da Vitória et al., 2021). Last but not least, practices study the specific behaviours and actions of food handlers while performing their day-to-day activities with the aim of safeguarding food on the premises. Preventive practices are critical in

eliminating the risks of foodborne illnesses and in protecting the safety of the food served (Lee et al., 2017). By examining these variables, the study seeks to identify areas where these variables are needed to determine where training and improvements are needed. Carinderia food handlers' knowledge, attitudes, and practices regarding food safety practices are crucial for enhancing food safety and lowering unintentional foodborne infections (da Vitória et al., 2021). Contamination of food occurs because of problems with cleanliness, particularly poor handwashing, which has been identified as a significant food poisoning risk factor (Adane et al., 2018). In 2014, more than half of Malaysia's food handlers' incorrect handling practices were connected to poisoning instances (Lee HK et al., 2017). Similarly, 10–20% of foodborne disease outbreaks and more than 70% of diarrheal illnesses in Ethiopia are associated with consuming contaminated food caused by food handler infections (Tegegne et al., 2017). University food handlers in Pakistan have demonstrated contamination rates of *Staphylococcus aureus* and *Salmonella* (29%). (57%) as well as *E. coli* (35%) in food samples, pointing to significant flaws in food safety procedures. This emphasizes how crucial it is to follow food safety guidelines (Ali et al., 2022). Food handlers play a crucial part in preventing food contamination, which can lead to outbreaks of foodborne illness.

To address the likelihood of potential damages to poor hygienic conditions, food handlers at an eating establishment in a carinderia should manage food accordingly. Therefore, this study aimed to explore the knowledge, attitudes, and practices of handling food safety and personal hygiene amongst carinderia food handlers. The results of this research can be applied to policymakers for the better employment of carinderia as a strategy for improving food safety in food handling and

safeguarding sectors of the community from any devastating outcome due to the brought by carinderias on the vulnerable sectors by way of foodborne infections.

Theoretical Framework

The Knowledge, Attitude, and Practice (KAP) model served as a foundational framework for understanding health behaviours, particularly concerning food safety among food handlers. This model posits that enhancing knowledge about food safety principles, including hygiene standards and disease prevention, can lead to the formation of positive attitudes, which ultimately influences safe handling practices (Wang et al., 2020). Research indicates that food handlers have been shown to have more positive attitudes regarding food safety (Madaki and Bavorova, 2021; Asmawi et al., 2018). However, handling behaviours can be adversely affected by inadequate knowledge, underscoring the significance of education and training (Asmawi et al., 2018).

Attitudes toward food safety are shaped by the knowledge that food handlers possess, with positive attitudes arising from a solid understanding of food safety's significance (Sibanyoni et al., 2017). External factors, such as economic and social influences, can mediate these attitudes, affecting commitment to safe practices (Stratev et al., 2017). The practice component reflects actual behaviours, which may not always align with the knowledge and positive attitudes. While increased knowledge generally promotes better practices, this relationship can be complex, as evidenced by studies indicating that knowledge alone may not suffice to improve food-handling behaviours (Stratev et al., 2017). Implementing training programs has been shown to enhance both attitudes and practices, highlighting the necessity of continuous education (da Cunha

et al., 2013). The KAP model underscores the interplay between knowledge, attitudes, and practices, while also acknowledging the influence of external factors. By recognizing and filling knowledge gaps, encouraging positive attitudes, and strengthening safe practices. Ongoing research into this model's dynamics will be crucial for developing strategies that enhance food safety in diverse settings.

Statement of the Problem

This study explored the Carinderia food handlers' knowledge, attitude and practices in Ozamis City. Specifically, this study sought to address the following specific objectives:

1. Determine the level of food safety knowledge among food handler in terms of personal hygiene, time and temperature, control food borne diseases, and cross-contamination.
2. Determine the food handlers' attitude towards food safety in terms of general hygiene awareness, cross-contamination prevention, cooking and temperature control, and food storage awareness.
3. Determine the food safety practices of food handlers in selected Carinderia.
4. Explore the significant relationship between food safety knowledge and food safety practices among selected Carinderia food handlers.
5. Explore the significant relationship between food safety attitude, and practices among selected carinderia food handlers.

Null Hypothesis

H₀₁: Among a subset of carinderia food handlers, there is a significant correlation between food safety practices and knowledge.

H₀₂: There is no significant relationship between food safety attitude and food safety practices among selected carinderia food handlers.



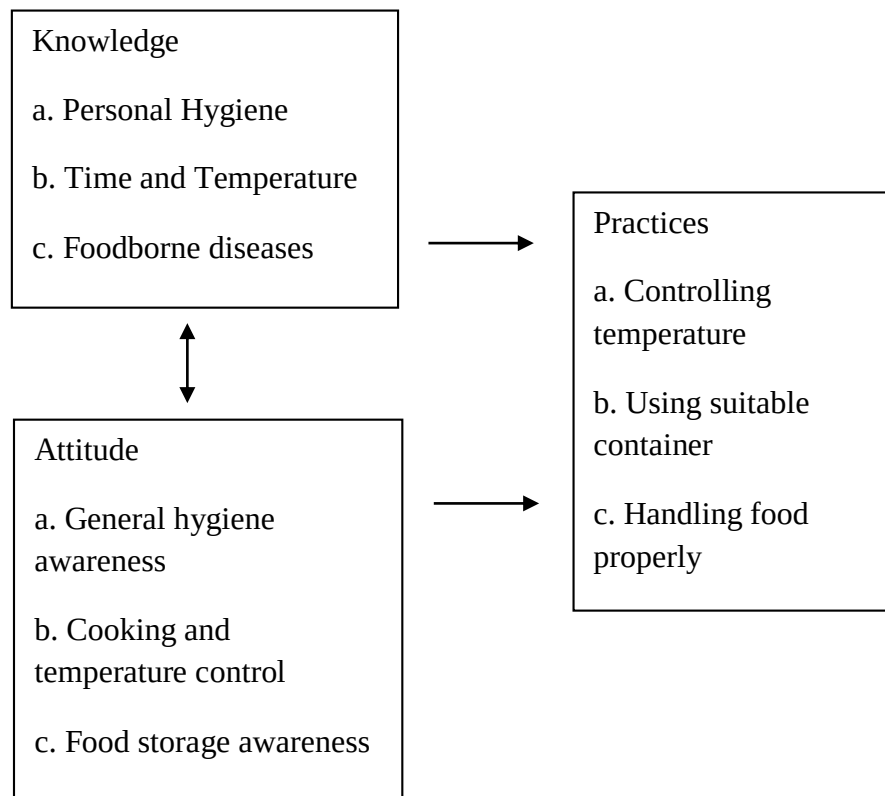


Figure 1.0 Schematic Diagram of the Study

SIGNIFICANCE OF THE STUDY

The findings of this study determined the food safety knowledge, attitude, and practices of selected carinderia food handlers that hopefully were useful to the following persons:

Carinderia Food Handlers. Apart from advocating for improved health standards, it is hoped that the study's findings will help evaluate the level of food safety knowledge, attitude, and practices among carinderia food handlers, reducing the risk of foodborne illnesses and enhancing the overall quality of food service in surrounding restaurants.

Consumers. It is hoped that the result of this study will ensure carinderia services and meals are less likely to cause foodborne illnesses, benefiting the health of teachers, students, and the wider consumer base. The findings may help consumers make more informed choices about where they eat and encourage them to prioritize establishments with strong food safety practices.

Community. The broader community will benefit from reduced rates of foodborne illnesses, leading to improved overall health. Better food safety practices in carinderias will raise community awareness about food hygiene. Safer food handling can lead to increased consumer trust in local eateries, potentially boosting business for carinderias, which would have positive economic effects in the community.

Public Health Officials. The results of the study can be used by public health officials to evaluate the region's present food safety procedures and create more efficient rules or food handler education initiatives. Additionally, it can help guide public health initiatives, improve the way food safety regulations are enforced, and encourage routine food establishment inspections.

Other Researchers. Future studies into the relationships between food safety practices, attitudes, and knowledge in other industries or geographical areas may also be led to through this study.

Research Methodology

Design

The study employed a descriptive correlational research design, which is very useful for observing and recording the current state of phenomena without changing any variables, was used in this study. This strategy gives researchers a glimpse of food handlers' knowledge, attitudes, and practices about food safety while enabling them to collect comprehensive data on food safety awareness in a natural environment. The awareness of food safety among food handlers, in particular carinderias is the main topic of investigation for this research design. By using survey questions as the primary source of information collection method, the researchers sought to evaluate these food handlers' daily behaviours directly, concentrating on their attitudes toward safe food handling procedures, their current understanding of food safety principles, and the ways in which these elements relate to their real procedures for preparing and serving food. This approach enables a thorough understanding of how well food handlers are informed about and committed to maintaining food safety standards, ultimately contributing to the identification of areas for improvement and targeted interventions.

Setting

This study was conducted exactly 50 meters outside the campus of Misamis University, a university with the distinction of being the number one educational institution in Ozamis City, Misamis Occidental. The researchers used a questionnaire to gather data on food safety knowledge, attitudes, and practices.

Respondents

Cooks, servers, food preparers, and dishwashers are among the food handlers who are the research subjects and respondents of this study, which aims to assess food safety knowledge, attitudes, and practices in Ozamis City's carinderias. This group was selected due to their direct involvement in food preparation, handling, and serving, which makes them essential to upholding standards for food safety. Their everyday tasks, like preparing meals, cleaning, and serving guests, have a direct influence on the cleanliness and security of the food that patrons eat. The total population of carinderia food handlers within 50 meters outside the campus of Misamis University is 108. Using the Raosoft sample size calculator at a 95% confidence level and a 5% margin of error, a representative sample size of 85 respondents was determined. Researchers used a convenience sampling strategy to select respondents. Convenience sampling strategy involves selecting participants who are easily accessible and available. In this case, the researchers chose food handlers from the 24 carinderias located within 50 meters outside Misamis University. With a total of 108 food handlers available in this area, the researchers surveyed individuals from these carinderias to gather the needed data for the study.

Instruments

The following instruments were used in this study to collect data.

A. Knowledge of Food Handlers Questionnaire: This questionnaire used a Four-Point Likert scale adapted from Ital Food Staf (2021). The questionnaire consists of three constructs: personal hygiene has 6 indicators, time and temperature has 4 indicators, and foodborne disease has 9 In determining the Food Handlers Knowledge, the following continuum was used:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25 - 4.0	Very High (VH)
3- Agree (A)	2.50 - 3.24	High (H)
2- Disagree (D)	1.75 - 2. 49	Low (L)
1- Strongly Disagree (SD)	1.0 - 1.74	Very Low (VL)

(SD)

B. Attitude of Food Handlers Questionnaire: This questionnaire determines the level of attitude of food handlers. Using Four-Point Likert scale which consists three constructs: general hygiene awareness has three indicators, cooking and temperature control has 2 indicators, and food storage has five indicators adopted from: Sizwe Earl Makhunga etal., (2021). In determining the Food Handlers Attitude, the following continuum was used:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25 - 4.0	Very High (VH)

3- Agree (A)	2.50 - 3.24	High (H)
2- Disagree (D)	1.75 - 2. 49	Low (L)
1- Strongly Disagree (SD)	1.0 - 1.74	Very Low (VL)
(SD)		

C. Food Handlers Practices Questionnaire: This questionnaire used Four-Point Likert scale which was adapted from Lawrence Sena Tuglo et al., (2021). This questionnaire was used to determine the practices of food handlers in terms of food safety. In determining the Food Handlers Practices, the following continuum was used:

Responses	Continuum	Interpretation
4- Strongly Agree (SA)	3.25 - 4.0	Very High (VH)
3- Agree (A)	2.50 - 3.24	High (H)
2- Disagree (D)	1.75 - 2. 49	Low (L)
1- Strongly Disagree (SD)	1.0 - 1.74	Very Low (VL)
(SD)		

Data Gathering Procedure

Prior to conducting the study, data collection commenced by selecting carinderias located within 50 meters outside the campus of Misamis University. Questionnaires were used to gather data. The researchers sought approval from the dean and their research advisor to conduct the study. Permission letters were also sent to the respondents, informing them about the intention to conduct a survey. Upon receiving approval, the researchers visited the respondents on their business premises during off-hours to minimize disruptions to their work. The researchers ensured that participants fully understood their rights, including the confidentiality of their responses. Questionnaires were administered in person. The data gathered was carefully and thoroughly analyzed and interpreted.

Data Analysis

- The study utilized Weighted Mean and Standard Deviation to evaluate food safety knowledge, attitudes, and practices among food handlers in selected carinderias. The weighted mean provides an accurate average that reflects the varying importance of responses, while the standard deviation measures variability around the mean. This analysis helps identify strengths and areas needing improvement, guiding targeted training programs.
- The Pearson Product-Moment Correlation Coefficient was used to examine the relationship between attitudes toward food safety protocols and food safety knowledge. This statistical tool assesses the direction and strength of the linear relationship between these two variables to determine whether higher knowledge levels are linked to more positive attitudes.

- When combined, these analyses will offer a thorough grasp of carinderia food handlers' food safety, identifying their strengths and areas that require improvement. The study intends to inform successful interventions that improve food safety standards and lower the risk of foodborne illnesses in community food settings by examining the relationships between knowledge, attitudes, and practices.

Ethical Consideration

The researcher ensured that the information used to support the study was not plagiarized and that authors were cited and referenced. The adviser received a letter of consent requesting authorization to collect information from the respondents regarding the practices, attitudes, and knowledge of food handlers. Additionally, a second letter was sent to the

food handlers of the identified respondents who are requesting authorization to carry out the study. Food handlers' knowledge was evaluated in the first stage of data collection, followed by an assessment of their attitudes in the second stage, and finally, an examination of their procedures. The researcher ensured absolute confidentiality with the data from the Carinderia food handlers, and no names were written on the questionnaires or answer sheets. The gathered data were then sent to the statistician for interpretation and for testing the hypothesis.

Results and Discussions

Table 1
Level of Food Safety Knowledge among Food Handlers

Constructs	M	SD	Interpretation
Personal Hygiene	3.322	.3371	Very High
Time and Temperature Control	3.379	.4166	Very High
Foodborne Disease	3.275	.2928	Very High
Knowledge of Food Handlers	3.325	.2324	Very High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Level of Food Safety Knowledge among Food Handlers

The Level of Food Safety Knowledge among Food Handlers is categorized into three principal constructs: Personal Hygiene, Time and Temperature Control, and Foodborne Disease. The findings indicate that the food handlers demonstrate a high level of knowledge regarding food safety practices. This is proven by the overall mean 3.325 corresponding to a "Very High" range according to the provided interpretation scale.

Table 1 shows that food handlers' overall average mean score for food safety knowledge was 3.325, which is considered very high. Temperature and time received the greatest response among the sub-variables, with an overall mean of 3.379, which is considered very high. The results show that the respondents' high awareness of crucial procedures, such as maintaining appropriate food temperatures to prevent microbial growth, is reflected in the highest mean score for Time and Temperature Control. This is consistent with generally accepted idea that one of the best strategies to prevent foodborne illness is to regulate the temperature of food.

Although food handlers show a strong understanding of food safety and maintain high levels of personal hygiene, regular training and monitoring are advised

to ensure that this knowledge translates consistently into practice and to sustain these standards over time. Personal Hygiene got an overall mean of 3.322, falling under the 'Very High' category. This means that the food handlers generally exhibit excellent practices in maintaining personal hygiene, which is crucial for ensuring food safety and preventing contamination.

Foodborne Disease got the lowest mean score of 3.275, still falls within the very high range according to the provided interpretation scale (3.25-4.0). It stated that respondents demonstrate a solid baseline understanding; this area is vital as foodborne diseases result from contamination. Foodborne knowledge is essential in preventing contamination, as it helps food handlers recognize and avoid actions that may introduce pathogens such as salmonella

According to Anon (2003), the majority of foodborne disease outbreaks are caused by inappropriate food handling, which includes mishandling time and temperature. Respondents to this survey knew very little about time-temperature controls. (Webb & Morancie, 2015) whose findings indicate that food handlers lacked adequate understanding of crucial temperatures. Additionally, the responses related to Salmonella typhoid and diarrhea transmission suggest a general understanding that foodborne illnesses can be transmitted through contaminated food, reinforcing the importance of food hygiene and safe food practices (Kamboj et al., 2020).

The evaluation of food safety knowledge among food handlers indicates a generally high level of understanding, particularly in personal hygiene and time and temperature control, with mean scores of 3.322 and 3.379, respectively. However, the lower score in foodborne diseases (3.275) suggests a need for improvement in this critical area. While food handlers exhibit commendable knowledge, continuous

training and monitoring are essential to ensure that this knowledge translates into effective practices, thereby reducing the risk of foodborne illnesses and enhancing overall food safety standards in handling environments. This highlights the importance of targeted educational initiatives to address knowledge gaps and reinforce safe food handling practices.

According to a study by Altekruze et al. (1999) found that food handlers are more likely to follow safe food handling procedures if they are better informed about these procedures. This conclusion is consistent with the findings because the food handlers in this study demonstrate a high level of understanding regarding time and temperature management, as well as personal hygiene, all of which are critical in preventing foodborne illnesses.

According to the review by Kumar et al. (2017), food handlers' understanding of food safety has significantly increased as a result of appropriate training and education. The study shows that regular training sessions greatly improve knowledge and application of safe food handling procedures, thereby bolstering the current recommendation for ongoing instruction.

According to the study conducted by Buchanan et al. (2002), personal hygiene is considered one of the most fundamental preventive measures against foodborne illness. In this regard, it indicates that food handlers with a stricter adherence to personal hygiene substantially decrease the chances of contaminating foodstuffs; therefore, it also corresponds with the high mean value of personal hygiene obtained in this study as 3.322.

According to a meta-analysis by Garrido et al. (2019), the main reason for outbreaks of foodborne illness is inadequate temperature control. The high mean score



for time and temperature control (3.379) in this study is supported by this result, indicating that food handlers are aware of the importance of maintaining appropriate temperatures to prevent microbial growth.

Hassan et al. (2020) discuss the significance of educating food handlers about foodborne pathogens and how they spread. Their study's conclusions demonstrate that the more information about pathogens like Salmonella and E. coli, the lower mean score of foodborne illnesses in this study (3.275) is related to the better practice of avoiding cross-contamination and managing food safety risks.

According to Tobin et al. (2017), positive attitudes towards food safety significantly influence the actual practices of food handlers. This reinforces the conclusion that while knowledge is important, it is through constant support and education that the knowledge can be translated into practice.

The results of the study on food handlers' knowledge of food safety generally showed a high degree of understanding, particularly in the areas of time and temperature control and personal hygiene. The lower score in foodborne diseases, however, marks an important area for improvement. This indicates that food handlers know the key safety practices but need to be better educated about foodborne pathogens and how they are transmitted. These implications make it necessary to implement ongoing training initiatives that fill in knowledge gaps regarding foodborne illnesses while also reinforcing previously acquired knowledge. In order to lower the risk of foodborne illnesses and promote safer food, such initiatives are required to guarantee that food handlers can apply their knowledge in practice managing environments. In addition, regulatory bodies should have regular assessments and

refresher courses to ensure that handlers are maintaining high standards of food safety knowledge, thereby protecting public health.

Table 2
Level of Food Safety Attitude towards Food Handlers

Constructs	M	SD	Interpretation
General Hygiene Awareness	3.706	.3428	Very High
Cooking and Temperature Control	3.424	.5318	Very High
Food Storage	3.725	.3251	Very High
Attitude of Handlers	3.618	.2787	Very High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Level of Food Safety Attitude towards Food Handlers

The Level of Food Safety Attitude towards Food Handlers is categorized into three principal constructs: General Hygiene, Cooking Temperature Control, Food Storage. The results show that the food handlers have a high level of attitude towards food safety. This is demonstrated by the overall average mean of 3.618, which is considered very high and indicates that food handlers typically exhibit a strong commitment to maintaining a positive attitude toward food safety procedures, which is essential in reducing the risk of contracting a foodborne illness.

Table 2 shows that the attitude toward food safety received an overall average mean of 3.618, which is considered to be very high. Food storage received the most responses of all the sub-variables, with an overall mean of 3.725, which is considered very high and indicates that food handlers give top priority to hygienic practices that directly avoid contamination.

General hygiene awareness has an overall mean of 3.322, which is interpreted as very high, which shows a consistent commitment to maintaining hygiene standards in food preparation and handling. It reflects the understanding that keeping kitchen

surfaces clean significantly reduces the risk of illness. It demonstrates that food handlers are highly conscious and dedicated to food safety procedures pertaining to cleanliness.

Cooking and temperature got the lowest mean response of 3.424, although still interpreted as very high, it suggests that there might be specific areas within temperature management that require further attention. Improper temperature control is one of the most common contributors to foodborne disease outbreaks, highlighting the need for ongoing training and reinforcement to ensure adherence to temperature safety standards.

When food is improperly thawed, such as by leaving it at room temperature or in warm environments, it spends too much time in the danger zone temperatures between 4°C and 60°C or 40°F to 140°F, which is where dangerous bacteria like Salmonella or E. coli can grow. Coli can grow quickly. It is safer to thaw food in a cool location, like the refrigerator or under cold running water, as this keeps the food at a temperature low enough to inhibit the growth of bacteria. As stated by Hussain et al. (2019).

Improper temperature control is one of the most common contributors to foodborne disease outbreaks, highlighting the need for ongoing training and reinforcement to ensure adherence to temperature safety standards. (Van Doren et al. 2017) According to (Dietrich W. 2020) never leave raw meat, prepared food, or chopped fresh fruits or vegetables alone and that use a meat thermometer to make sure food reaches an acceptable internal temperature.

The assessment of food safety attitudes among food handlers reveals a very high overall average mean of 3.618, indicating a strong commitment to food safety

practices, particularly in food storage (3.725) and general hygiene (3.322). However, the slightly lower mean score for cooking temperature control (3.424) suggests that there are specific areas within temperature management that require further attention, especially given the critical role of proper temperature control in preventing foodborne illnesses. In conclusion, while food handlers demonstrate a commendable attitude towards food safety, ongoing training and reinforcement are essential to address knowledge gaps and ensure consistent adherence to temperature safety standards. This highlights the importance of targeted educational initiatives focused on safe thawing and cooking practices to minimize the risk of bacterial growth and enhance overall food safety in handling environments.

Yusof et al. (2020) have shown that a positive attitude toward food safety has a significant correlation with good food handling practices by food handlers. This further strengthens the result of this study where the overall average mean was very high, standing at 3.618, indicating that strong commitment to food safety could be translated into better practice.

Hassan et al. (2020) suggest through their research that maintaining good standards of general hygiene would reduce the risk of foodborne illnesses. Their research finding is in line with the high mean score for general hygiene awareness, which reads 3.322, and places the importance of cleanliness in preparing and handling food.

According to Garrido et al. (2019), proper food storage is critical in minimizing risks of contamination and ensuring food safety. The research supports the high score for food storage (3.725) found in this study, showing that food handlers value practices that prevent contamination.



A meta-analysis by Van Doren et al. (2017) reveals that foodborne disease outbreaks are primarily caused by improper temperature control. This is consistent with the findings of the present study on the aspect of cooking temperature control, which requires more attention, as it received a slightly lower mean score of 3.424.

A systematic review by Angelillo et al. (2000) indicated that training programs enhance the knowledge and attitudes of food handlers regarding food safety. This supports the recommendation to provide ongoing training in temperature management that this study suggests.

The work of Dietrich (2020) emphasizes the need for safe thawing methods to avoid bacterial growth, supporting the need for targeted educational initiatives focused on proper thawing and cooking practices as indicated in this research.

The bottom line is that food handlers show good attitudes towards food safety, but more emphasis should be given towards safe thawing practices and proper cooking temperatures to prevent possible foodborne illnesses. Implications drawn from these research outcomes reveal the necessity for involving community settings in structured training programs reiterative of key food safety practices in the interest of public health benefits and compliance with food safety standards.



Table 3

Level of Food Safety Practices of Food Handlers

Constructs	M	SD	Interpretation
Controlling Temperature	2.541	.8905	High
Using Suitable Container	3.400	.5164	Very High
Handling Food Properly	3.251	.4215	Very High
Food Handling Practices	3.064	.4564	High

Note: Interpretation: 3.25-4.0 (Very High); 2.50-3.24 (High); 1.75-2.49 (Low); 1.0-1.74 (Very Low)

Level of Food Safety Practices of Food Handlers

Level of food safety practices of food handlers is categorized into three principal constructs: Controlling Temperature, Using Suitable Container, Handling Food Properly. The findings indicate that the food handlers demonstrate a high level of practices. This is proven by the overall average mean of 3.064, Interpreted as high. These findings underscore a commitment among food handlers.

Table 3 shows that food handlers' overall average mean score for food safety procedures was 3.064, which is interpreted as high. Using the appropriate container received the highest response among the sub-variables, with an overall mean of 3.400, which is considered very high. The high scores demonstrate a dedication to using the right containers to keep food safe and avoid contamination, which is an essential component of food handling safety.

Handling food properly is 3.251, interpreted as very high. It shows that "Check and dispose of meals past their expiry date" was ranked highest, meaning participants are already well-versed in the importance of monitoring food expiry dates and have established routines for checking and discarding items that are no longer safe to serve. This adherence reflects a strong commitment to food safety and demonstrates that the food handlers are proactive in minimizing the risks associated with serving expired food. Moreover, this behaviour shows a clear awareness of the direct link between

food safety practices and the health of consumers, highlighting the participants' responsibility in upholding food safety standards.

With the lowest mean score of 3.251, which is considered very high, was the controlling temperature. Given that temperature control is a fundamental component of food safety, this finding highlights a critical area for improvement. Because inadequate temperature control greatly raises the risk of foodborne illnesses, this component of food safety is important.

According to Galán-Malo et al. (2019), highlighted the critical role of proper cleaning and storage techniques in maintaining food safety. Their study showed that cleaning utensils properly and using designated containers for different food types helps reduce the transfer of allergens and pathogens, which further supports the high adherence to using suitable containers in food handling.

The evaluation of food safety practices among food handlers indicates a high overall average mean of 3.064, reflecting a strong commitment to safe food handling behaviors, particularly in using suitable containers (3.400) and handling food properly (3.251). However, the slightly lower score in controlling temperature (3.251) highlights an area that requires further attention, as effective temperature management is crucial for preventing foodborne illnesses. In conclusion, while food handlers exhibit commendable practices in several areas, ongoing training and targeted interventions are essential to enhance their understanding and implementation of temperature control measures. This will not only reinforce their responsibility in safeguarding consumer health but also ensure a comprehensive approach to food safety that minimizes risks associated with improper handling and storage practices.

A study by Kumar et al. (2017) emphasizes that effective temperature control is vital in preventing foodborne illnesses. Their findings indicate that food handlers with a strong understanding of temperature management are more likely to implement safe practices, which aligns with the need for improvement highlighted in the current study regarding controlling temperature.

Research by Galán-Malo et al. (2019) also supported appropriate containers for food storage. It found that proper use of containers reduces the risks of contamination and enhances the safety of food, which explains why using appropriate containers received the highest mean score in this research, at 3.400.

Hassan et al. (2020) claim that reducing health risks requires using appropriate food handling procedures, such as verifying expiration dates and throwing away dangerous products. This supports the conclusion that, as indicated by the mean score of 3.251, food handlers in this study exhibit a strong commitment to handling food properly.

Food handlers' knowledge and practices regarding food safety are greatly improved by training programs, according to a systematic review by Angelillo et al. (2000). This study also emphasizes how crucial it is to provide ongoing training to fill in the gaps in temperature control and other crucial food safety areas.

According to Yusof et al. 2020, there is a relationship between food handlers' knowledge of food safety and their actual practices, and greater knowledge may result in better application of safe practices, particularly in control of temperature.

In conclusion, food handlers have been seen practicing good practices, but there is a great need for continuing training and focused interventions that enhance their understanding of temperature control measures. This should be focused on

reemphasizing the need to maintain safe temperatures and proper thawing to avoid health risks that come from poor handling practices. This suggests the need for systematic education in handling foods that not only enhances knowledge but also facilitates the constant use of safe food handling practices, thus improving public health and adherence to food safety regulations across food service settings.

Table 4

Correlations of Food Safety Knowledge and Practices

Food Handling Practices	r-value	p-value	Interpretation
Personal Hygiene	.355**	.001	Strong Positive Correlation/Highly Significant
Time and Temperature Control	.284**	.008	Moderate Positive Correlation/Highly Significant
Foodborne Diseases	.210	.053	No Significant Relationship
Knowledge of Food Handlers	.373**	.000	Strong Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), Weak Negative Correlation (-0.01 to -0.10), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

*2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)*

There is a strong positive correlation ($r = .355$, $p = .001$) between food handlers' knowledge of food safety and their personal hygiene practices. This means that as food safety knowledge increases, the likelihood of practicing proper personal hygiene also

increases. This result is highly significant, as evidenced by a p-value of 0.001, which is below the threshold of 0.01.

This supports findings in literature that suggest food handlers' knowledge of food safety significantly impacts their hygiene practices (Alimi et al., 2018).

Food handlers' time and temperature control procedures and their understanding of food safety are found to be moderately positively correlated ($r = .284$, $p = .008$). At the 0.01 level of statistical significance, the correlation indicates that food handlers with people who are more knowledgeable about food safety typically adhere to better guidelines for when to cook, store, and chill food.

This supports studies showing that education on food safety principles improves adherence to time-temperature controls Nesbitt & Lutz (2019).

The relationship between food handlers' knowledge and their understanding of foodborne diseases ($r = .210$, $p = .053$) is not statistically significant, with a p-value just above the 0.05 threshold. This suggests that while knowledge of foodborne diseases is important, it does not have a strong or significant relationship with food safety practices in this sample.

This finding contrasts with studies that argue foodborne disease knowledge directly influences food safety practices Afifah, M. et al., (2020), indicating that more targeted training may be needed to strengthen this link.

Overall, food safety knowledge and food safety practices have the strongest correlation ($r = .373$, $p = .000$), suggesting a substantial and highly significant relationship. This implies that food handlers with a greater understanding of food safety, according to research, generally employ safer food handling techniques,

proving that food safety education initiatives enhance real-world food handling practices Young, I. et al., 2019).

The data indicated that knowledge about food safety correlates positively with safe food handling practices, notably in areas such as personal hygiene and time/temperature control, but knowledge about foodborne diseases does not correlate with practice. Therefore, the overall results may suggest that enhancing food handlers' knowledge is a step toward safer food practices.

Table 5

Correlations of Food Safety Attitude and Practices

Food Handling Practices	r-value	p-value	Interpretation
General Hygiene Awareness	.401**	.000	Strong Positive Correlation/Highly Significant
Cooking and Temperature Control	.181	.098	No Significant Relationship
Food Storage	.028	.797	No Significant Relationship
Attitude of Handlers	.266*	.014	Moderate Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), Weak Negative Correlation (-0.01 to -0.10), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)

This indicates a strong positive correlation between food safety attitudes and general hygiene awareness, and it is highly significant. The strong correlation suggests



that the more positive the food handlers' attitudes toward food safety, the better their general hygiene practices (e.g., washing hands, using clean utensils, etc.). The low p-value ($p < 0.01$) reinforces the statistical significance of this relationship.

This finding is consistent with Sembiring, H. et al., 2023 that emphasizes the role of attitudes in influencing hygienic behaviors among food handlers.

The correlation is weak and not significant ($p > 0.05$), meaning there is no meaningful relationship between food handlers' attitudes and their practices related to cooking and temperature control. This suggests that while food safety attitudes may play a role, they may not directly influence practices such as maintaining proper cooking temperatures. It could also indicate that other factors (such as knowledge of food safety guidelines or equipment available) may have a stronger impact on this aspect of food handling.

With a very weak correlation and a p-value significantly above the significance threshold ($p > 0.05$), there is no significant relationship between attitudes toward food safety and food storage practices. This suggests that the attitudes of food handlers regarding food safety are unlikely to affect how they store food.

According to Hassan, (2020), this could reflect either a lack of awareness or the absence of the necessary conditions (e.g., storage facilities, training) to improve storage practices.

This is highly significant ($p < 0.05$) and exhibits a moderately positive correlation. This implies that food handlers are more likely to adopt safer food handling procedures if they have a positive outlook on food safety. It illustrates how crucial it is to promote a favourable attitude toward food safety in order to enhance general procedures.

Several studies suggest that food safety knowledge alone is not enough without a corresponding positive attitude, which motivates proper practices (Buzby et al., 2001).

Conclusion

The following conclusions were reached by the researcher based on the strength of the findings on the three variables.

- The food safety knowledge in terms of time and temperature control finding is crucial in maintaining food safety. Effective management of these factors is essential to prevent bacterial growth within the temperature danger zone, which can lead to foodborne illnesses. Some studies emphasize the challenges food handlers face in properly managing time and temperature, with improper control being a leading cause of foodborne diseases. These results highlight the need for targeted training and the use of temperature monitoring devices to ensure food is kept at safe temperatures, ultimately reducing health risks.
- Food handlers' commitment to food safety is quite high, as indicated by their overall mean score of 3.618, which shows their attitude toward food safety. This illustrates how committed they are to upholding safe food handling procedures. Food safety demonstrates that food handlers value safety and understand how crucial it is to avoid foodborne illness.
- The study concludes that carinderia food handlers demonstrate a strong dedication to food safety procedures, as evidenced by high scores on important constructs like Food Safety, Cooking and Temperature Control, General Hygiene Awareness, and the handlers' attitude. These findings demonstrate that food handlers are generally knowledgeable about and supportive of food safety

procedures, such as good hygiene and appropriate cooking techniques, which are crucial for avoiding foodborne illnesses. While the slightly higher variability in Cooking and Temperature Control suggests some areas for improvement, overall, the food handlers demonstrate a high level of uniformity in their positive attitudes and practices. This commitment to food safety is likely to contribute to better public health outcomes and build customer trust in the cleanliness and safety of food served in these carinderias.

- The results show a substantial positive correlation ($r = .355$, $p = .001$) between food handlers' personal hygiene practices and their knowledge of food safety, which is a significant link that supports the goal of investigating the relationship between food safety knowledge and practices. This suggests that food handlers are more likely to follow good hygiene procedures as their understanding of food safety grows, which has a direct effect on their behaviour in general. Furthermore, by demonstrating that greater knowledge results in better adherence to safe food storage, cooking, and cooling methods, the moderately positive correlation ($r = .284$, $p = .008$) between food safety knowledge and time/temperature control practices supports the goal even more. Both results emphasize how crucial food safety knowledge is to improving food handling procedures.
- The results show a significant relationship between food safety attitudes and certain food handling practices among the respondents. Specifically, there is a strong, highly significant positive correlation between food safety attitude and general hygiene awareness ($r = .401$, $p = .000$), as well as a moderate, significant positive correlation between the overall attitude of handlers and food handling practices ($r = .266$, $p = .014$). However, no significant relationship was found

between food safety attitudes and practices related to cooking, temperature control ($r = .181$, $p = .098$), and food storage ($r = .028$, $p = .797$).

Recommendations

The following courses of action were recommended by the researchers for the improvement of food safety knowledge, attitude, and practices.

1. Enhancing food safety knowledge, with additional training focused on foodborne diseases, is recommended. Emphasizing practical examples and case studies can help food handlers better understand the risks and prevention strategies associated with foodborne pathogens.
2. Strengthen food handlers' attitudes toward cooking and temperature control; additional targeted training on the importance of accurate temperature management is recommended. This can help reinforce safe cooking practices, ensuring food is prepared and stored at safe temperatures to reduce contamination risks.
3. The study recommended to provide additional training for food handlers on effective temperature control methods. Emphasizing accurate temperature monitoring tools and techniques can help improve adherence to safe temperature standards, thereby reducing potential risks of foodborne illness.
4. The study recommended to enhance awareness campaigns focusing on the importance of temperature control in preventing foodborne illnesses. Additional practical workshops or demonstrations could help bridge this gap, fostering better adherence to safe cooking and temperature standards.
5. The study recommended implementing regular training sessions that emphasize the importance of using food thermometers instead of tactile methods (like touching food)

to check if food is fully cooked. This will help ensure the accurate assessment of food safety and reduce the risk of foodborne illnesses.



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APPENDICES

Appendix A

Questionnaire on Food Safety knowledge, attitude, and practices of Food Handlers

Demographic Profile

Directions: Please fill out the information needed on the space provided.

Sex: _____

Age: _____

Education Level: () No formal education

() Elementary School

() Junior High School

() High School

() University

Length of Employment: () 5 to 10 years

() 11 to 20 years

() 21 to 30 years

Employment Status: () Full-time

() Part-time

Food Safety Training: () Yes

() No

Table 1. Knowledge of food handler regarding food safety.

Food safety knowledge is adopted from: Ital Food Staf (2021). Food safety knowledge, attitudes, and practices of food handlers at kitchen premises in the Port 'X' area, North Jakarta, Indonesia.

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA)

2 = Disagree (D)

3 = Agree (A)

1 = Strongly Disagree (SD)

No.	Indicators	4	3	2	1
Personal hygiene					
1.	Food must be stored in a closed container. (Ang pagkaon kinahanglan ibutang sa sirado nga sudlanan.)				
2.	Storage of several types of food dishes can be mixed in one container. (Ang pagusa sa lain-laing klase sa mga putahe mahimong isagol sa usa ka sudlanan.)				
3.	Using a mask, head cover, gloves can reduce the risk of contamination of food. (Ang paggamit og maskara, panakip sa ulo, ug mga gwantis makatabang				

	pagpakunhod sa peligro sa kontaminasyon sa pagkaon.)				
4.	Using clean clothes while doing food processing activities cannot reduce the risk of contamination of food. (Ang paggamit og limpyo nga sinina samtang nagproseso og pagkaon dili makatabang sa pagpaminos sa peligro sa kontaminasyon sa pagkaon.)				
5.	Hand washing before starting food processing activities can reduce the risk of contamination of food. (Ang paghugas sa mga kamot sa wala pa magsugod sa mga kalihokan sa pagproseso sa pagkaon makatabang sa pagpaminos sa peligro sa kontaminasyon sa pagkaon.)				
6.	Maintaining the cleanliness of the environment where food is managed (such as refrigerators, hand washing stations, floors, etc.) can reduce the risk of food poisoning to consumers. (Ang pagpangalaga sa kalimpyo sa palibot nga diin gipangdumalahan ang pagkaon (sama sa mga refrigerator, mga istasyon sa paghugas sa kamot, mga salog, ug uban pa) makatabang sa pagpaminos sa peligro sa pagkaon nga makadaot sa mga konsumidor.)				
Time and temperature control					
1.	The refrigerator temperature used to store food containing protein (fish, beef, chicken, etc.) must be above 5°C. (Ang temperatura sa refrigerator nga gigamit sa pagtipig sa pagkaon nga adunay protina (isda, baka, manok, ug uban pa) kinahanglan mas taas sa 5°C.)				
2.	The cooking temperature must be at least 90°C so that the pathogenic germs die, and it must not be cooked too long so that the nutrients are not lost due to evaporation. (Ang temperatura sa pagluto kinahanglan labing menos 90°C aron mamatay ang mga pathogenic nga bakterya, ug dili				

	kini lutoon og dugay aron dili mawala ang mga nutrisyon tungod sa pagpangawas.)				
3.	Gravy foods must be served immediately at temperatures above 60°C. (Ang mga gravy nga pagkaon kinahanglan ipaserve dayon sa temperatura nga labaw sa 60°C.)				
4.	Cold food should be served at temperatures lower than 4.4°C to avoid contamination of food from pathogenic germs. (Ang mga bugnaw nga pagkaon kinahanglan ipaserve sa temperatura nga ubos sa 4.4°C aron malikayan ang kontaminasyon sa pagkaon tungod sa pathogenic nga bakteryas.)				
Foodborne diseases					
1.	Food storage in an open place can cause health hazards to buyers/consumers. (Ang pagtipig sa pagkaon sa hayag nga lugar mahimong magresulta sa mga peligro sa kahimsog alang sa mga mamalitay o konsumidor.)				
2.	Diarrhea can be transmitted through food. (Ang diarrhea mahimong maipasa pinaagi sa pagkaon.)				
3.	S. aureus is one of the germs that cause foodborne illness. (Ang S. aureus usa sa mga mikrobyo nga nagdala sa sakit nga resulta sa pagkaon.)				
4.	S. aureus is a bacteria that causes typhoid fever. (Ang S. aureus usa ka bakteryas nga nagdala sa typhoid fever.)				
5.	Contamination of S. aureus in food can occur if food handlers do not wash their hands before starting food management. (Ang kontaminasyon sa S. aureus sa pagkaon mahimong mahitabo kung ang mga food handler dili maghugas sa ilang mga kamot sa wala pa magsugod sa pagdumala sa pagkaon.)				

6	Contamination of <i>S. aureus</i> in food can occur when food handlers sneeze or cough toward food. (Ang kontaminasyon sa <i>S. aureus</i> sa pagkaon mahimong mahitabo kung ang mga food handler mosinina o mosuka sa direksyon sa pagkaon.)				
7	<i>Salmonella typhii</i> (<i>S. typhii</i>) is one of the germs that cause foodborne illness. (Ang <i>Salmonella typhii</i> (<i>S. typhii</i>) usa sa mga mikrobyo nga nagdala sa sakit nga resulta sa pagkaon.)				
8	<i>S. typhii</i> is a bacteria that causes typhoid fever. (Ang <i>S. typhii</i> usa ka bakterya nga nagdala sa typhoid fever.)				
9.	Food and beverage cleanliness does not affect the occurrence of foodborne diseases. (Ang kalimpyo sa pagkaon ug inumin dili makaapekto sa paglitok sa mga sakit nga resulta sa pagkaon.)				

Table 2. Attitudes of food handlers regarding food safety.

Attitudes of food handlers regarding food safety is adopted from: Sizwe Earl Makhunga et al., (2021). Food handlers' knowledge, attitude and self-reported practices regarding safe food handling in charitable food assistance programmes in the eThekweni District, South Africa: cross-sectional study.

NO.	Indicators	4	3	2	1
General Hygiene Awareness					
1.	Frequent handwashing during food preparation is worth the extra time. (Ang kanunay nga paghugas sa mga kamot samtang nag-andam og pagkaon angay sa dugang nga panahon.)				
2.	Keeping kitchen surfaces clean reduces the risk of illness. (Ang pagpangalaga sa kalimpyo sa mga ibabaw sa kusina makatabang sa pagpaminus sa peligro sa pagkasakit.)				
3.	Using different knives and cutting boards for raw and cooked foods is worth the extra effort. (Ang paggamit og lain-laing mga kutsilyo ug cutting board para sa hilaw ug luto nga pagkaon angay sa dugang nga paningkamot.)				
Cooking and Temperature Control					

1.	Meat thermometers help ensure food is cooked thoroughly. (Ang mga thermometers sa karne makatabang sa pagsiguro nga ang pagkaon luto nga maayo.)				
2.	I think it is unsafe to leave cooked food out of the refrigerator for more than 2 hours. (Sa akong hunahuna, dili luwas nga iwanan ang lutong pagkaon nga wala sa refrigerator sulod sa labaw sa 2 ka oras.)				
Food Storage					
1.	Keeping raw and cooked food separate helps to prevent illness. (Ang pagbulag sa hilaw ug luto nga pagkaon makatabang sa pagpugong sa pagkasakit.)				
2.	Soups and stews should always be boiled to ensure safety. (Ang mga sabaw ug mga nilaga kinahanglan kanunay nga pakuluan aron masiguro ang kaluwasan.)				
3.	Thawing food in a cool place is safer. (Ang pagdefrost sa pagkaon sa usa ka bugnaw nga lugar mas luwas.)				
4.	Inspecting food for freshness and wholesomeness is valuable. (Ang pagsusi sa pagkaon para sa kaanindot ug pagka-ayo nga kan-on kay bililhon.)				
5.	I think it is important to throw away foods that have reached their expiry date. (Sa akong hunahuna, importante nga ilabay ang mga pagkaon nga naabot na ang ilang petsa sa pag-expire.)				

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA)

2 = Disagree (D)

3 = Agree (A)

1 = Strongly Disagree (SD)

Table 3. Food handling practices.

Food handling practices is adopted from: Lawrence Sena Tuglo et al., (2021). Food safety knowledge, attitude, and hygiene practices of street-cooked food handlers in North Dayi District, Ghana.

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA)

2 = Disagree (D)

3 = Agree (A)

1 = Strongly Disagree (SD)

No.	Indicators	4	3	2	1
Controlling Temperature					

1.	Keep prepared food at room temperature for 2 h when finished cooking.(Ibutang ang andam nga pagkaon sa temperatura sa kwarto sulod sa 2 ka oras human lutoon.)				
2.	Examine if a meal is grilled by touching it. (Susiha kung ang pagkaon luto sa ihaw pinaagi sa paghapak niini.)				
Using suitable container					
1.	Wash cooking utensils used to cook a meal before using for different meal. (Hugasi ang mga gamit sa pagluto nga gigamit sa pagluto sa usa ka pagkaon sa dili pa gamiton para sa lain nga pagkaon)				
2.	Use different cooking bowls and chopping material if cooking a fresh and prepared meal. (Gamit ug lahi nga mga sudlanan sa pagluto ug mga materyales sa pagputol kung magluto ug bag-o ug andam nga pagkaon.)				
Handling food properly					
1.	Clean your fingers throughout meal cooking. (Limpyohi ang imong mga tudlo sa tibuok nga proseso sa pagluto sa pagkaon.)				
2.	Dispersed uncooked and prepared meal before preservation. (I-dispersed ang dili luto ug andam nga pagkaon sa dili pa kini itago.)				
3.	Check and disposed of meal past their expiry date. (Susiha ug ilabay ang mga pagkaon nga miabot na sa ilang petsa sa pag-expire.)				
4.	Clean fresh food that needs no cooking before consumption.(Limpyohi ang preskong pagkaon nga dili na kinahanglan lutoon sa dili pa kaonon.)				
5.	Inspect if a meal is cooked by eyeing. (Susiha kung luto na ang pagkaon pinaagi sa pagtan-aw.)				
6.	Use similar kitchen cloth to clean shells and hands.(Gamit ug parehas nga panaptun sa kusina aron limpyohan ang mga kabugaan ug mga kamot.)				

APPENDIX B

Sample of the filled-out Questionnaire

Demographic Profile

Directions: Please fill out the information needed on the space provided.

Sex: Male

Age: 49

Education Level: ☐ No formal education
☐ Elementary School
☐ Junior High School
☒ High School
☐ University

Length of Employment: ☒ 5 to 10 years
☐ 11 to 20 years
☐ 21 to 30 years

Employment Status: ☒ Full-time
☐ Part-time

Food Safety Training: ☒ Yes
☐ No

Table 1. Knowledge of food handler regarding food safety.

Food safety knowledge is adopted from: Ital Food Staf (2021). Food safety knowledge, attitudes, and practices of food handlers at kitchen premises in the Port 'X' area, North Jakarta, Indonesia.

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA) 2 = Disagree (D)
3 = Agree (A) 1 = Strongly Disagree (SD)

N o.	Indicators	4	3	2	1
Personal hygiene					
1.	Food must be stored in a closed container. (Ang pagkaon knahanglan ibutang sa sirado nga sudlanan.)		/		
2.	Storage of several types of food dishes can be mixed in one container. (Ang pagusa sa lain-laing klase sa mga putahe mahimong isagol sa usa ka sudlanan.)			/	

3.	Using a mask, head cover, gloves can reduce the risk of contamination of food. (Ang paggamit og maskara, panakip sa ulo, ug mga gwantis makatabang pagpakunhod sa peligro sa kontaminasyon sa pagkaon.)	/			
4.	Using clean clothes while doing food processing activities cannot reduce the risk of contamination of food. (Ang paggamit og limpyo nga sinina samtang nagproseso og pagkaon dili makatabang sa pagpaminos sa peligro sa kontaminasyon sa pagkaon.)	/			
5.	Hand washing before starting food processing activities can reduce the risk of contamination of food. (Ang paghugas sa mga kamot sa wala pa magsugod sa mga kalihokan sa pagproseso sa pagkaon makatabang sa pagpaminos sa peligro sa kontaminasyon sa pagkaon.)		/		
6.	Maintaining the cleanliness of the environment where food is managed (such as refrigerators, hand washing stations, floors, etc.) can reduce the risk of food poisoning to consumers. (Ang pagpangalaga sa kalimpyo sa palibot nga diin gipangdumalahan ang pagkaon (sama sa mga refrigerator, mga istasyon sa paghugas sa kamot, mga salog, ug uban pa) makatabang sa pagpaminos sa peligro sa pagkaon nga makadaot sa mga konsumidor.)	/			
Time and temperature control					
1.	The refrigerator temperature used to store food containing protein (fish, beef, chicken, etc.) must be above 5°C. (Ang temperatura sa refrigerator nga gigamit sa pagtipig sa pagkaon nga adunay protina (isda, baka, manok, ug uban pa) kinahanglan mas taas sa 5°C.)		/		
2.	The cooking temperature must be at least 90°C so that the pathogenic germs die, and it must not be cooked too long so that the nutrients are not			/	

	lost due to evaporation. (Ang temperatura sa pagluto kinahanglan labing menos 90°C aron mamatay ang mga pathogenic nga bakteryang, ug dili kini lutoon og dugay aron dili mawala ang mga nutrisyon tungod sa pagpangawas.)	✓				
3.	Gravy foods must be served immediately at temperatures above 60°C. (Ang mga gravy nga pagkaon kinahanglan ipaserve dayon sa temperatura nga labaw sa 60°C.)	✓				
4.	Cold food should be served at temperatures lower than 4.4°C to avoid contamination of food from pathogenic germs. (Ang mga bugnaw nga pagkaon kinahanglan ipaserve sa temperatura nga ubos sa 4.4°C aron malikayan ang kontaminasyon sa pagkaon tungod sa pathogenic nga bakteryang.)		✓			
Foodborne diseases						
1.	Food storage in an open place can cause health hazards to buyers/consumers. (Ang pagtipig sa pagkaon sa hayag nga lugar mahimong magresulta sa mga peligro sa kahimsog alang sa mga mamalitay o konsumidor.)	✓				
2.	Diarrhea can be transmitted through food. (Ang diarrhea mahimong maipasa pinaagi sa pagkaon.)		✓			
3.	S. aureus is one of the germs that cause foodborne illness. (Ang S. aureus usa sa mga mikrobyo nga nagdala sa sakit nga resulta sa pagkaon.)	✓				
4.	S. aureus is a bacteria that causes typhoid fever. (Ang S. aureus usa ka bakteryang nga nagdala sa typhoid fever.)		✓			
5.	Contamination of S. aureus in food can occur if food handlers do not wash their hands before starting food management. (Ang kontaminasyon sa S. aureus sa pagkaon mahimong mahitabo kung ang mga food handler dili maghugas sa ilang mga kamot sa	✓				

	wala pa magsugod sa pagdumala sa pagkaon.)				
6	Contamination of <i>S. aureus</i> in food can occur when food handlers sneeze or cough toward food. (Ang kontaminasyon sa <i>S. aureus</i> sa pagkaon mahimong mahitabo kung ang mga food handler mosinina o mosuka sa direksyon sa pagkaon.)	/			
7	<i>Salmonella typhii</i> (<i>S. typhii</i>) is one of the germs that cause foodborne illness. (Ang <i>Salmonella typhii</i> (<i>S. typhii</i>) usa sa mga mikrobyo nga nagdala sa sakit nga resulta sa pagkaon.)		/		
8	<i>S. typhii</i> is a bacteria that causes typhoid fever. (Ang <i>S. typhii</i> usa ka bakterya nga nagdala sa typhoid fever.)		/		
9.	Food and beverage cleanliness does not affect the occurrence of foodborne diseases. (Ang kalimpyo sa pagkaon ug inumin dili makaapekto sa paglitok sa mga sakit nga resulta sa pagkaon.)	/			

Table 2. Attitudes of food handlers regarding food safety.

Attitudes of food handlers regarding food safety is adopted from: Sizwe Earl Makhunga et al., (2021). Food handlers' knowledge, attitude and self-reported practices regarding safe food handling in charitable food assistance programmes in the eThekweni District, South Africa: cross-sectional study.

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA) 2 = Disagree (D)
3 = Agree (A) 1 = Strongly Disagree (SD)

NO.	Indicators	4	3	2	1
General Hygiene Awareness					
1.	Frequent handwashing during food preparation is worth the extra time. (Ang kanunay nga paghugas sa mga kamot samtang	/			

	nag-andam og pagkaon angay sa dugang nga panahon.)				
2.	Keeping kitchen surfaces clean reduces the risk of illness. (Ang pagpangalaga sa kalimpyo sa mga ibabaw sa kusina makatabang sa pagpaminus sa peligro sa pagkasakit.)	/			
3.	Using different knives and cutting boards for raw and cooked foods is worth the extra effort. (Ang paggamit og lain-laing mga kutsilyo ug cutting board para sa hilaw ug luto nga pagkaon angay sa dugang nga paningkamot.)		/		
Cooking and Temperature Control					
1.	Meat thermometers help ensure food is cooked thoroughly. (Ang mga thermometers sa karne makatabang sa pagsiguro nga ang pagkaon luto nga maayo.)	/			
2.	I think it is unsafe to leave cooked food out of the refrigerator for more than 2 hours. (Sa akong hunahuna, dili luwas nga iwanan ang lutong pagkaon nga wala sa refrigerator sulod sa labaw sa 2 ka oras.)		/		
Food Storage					
1.	Keeping raw and cooked food separate helps to prevent illness. (Ang pagbulag sa hilaw ug luto nga pagkaon makatabang sa pagpugong sa pagkasakit.)	/			
2.	Soups and stews should always be boiled to ensure safety. (Ang mga sabaw ug mga nilaga kinahanglan kanunay nga pakuhuan aron masiguro ang kaluwasan.)	/			
3.	Thawing food in a cool place is safer. (Ang pagdefrost sa pagkaon sa usa ka bugnaw nga lugar mas luwas.)	/			
4.	Inspecting food for freshness and wholesomeness is valuable. (Ang pagsusi sa pagkaon para sa kaanindot ug pagka-ayo nga kan-on kay bililhon.)	/			
5.	I think it is important to throw away foods that have reached their expiry date. (Sa akong hunahuna, importante nga ilabay ang mga pagkaon nga naabot na ang ilang petsa sa pag-expire.)	/			

Table 3. Food handling practices.

Food handling practices is adopted from: Lawrence Sena Tuglo et al., (2021). Food safety knowledge, attitude, and hygiene practices of street-cooked food handlers in North Dayi District, Ghana.

Directions: Read each statement and put a checkmark on your chosen scale that corresponds to your food safety knowledge using the rating scale below:

4 = Strongly agree (SA)

2 = Disagree (D)

3 = Agree (A)

1 = Strongly Disagree (SD)

No.	Indicators	4	3	2	1
Controlling Temperature					
1.	Keep prepared food at room temperature for 2 h when finished cooking. (Ibutang ang andam nga pagkaon sa temperatura sa kwarto sulod sa 2 ka oras human lutoon.)	/			
2.	Examine if a meal is grilled by touching it. (Susiha kung ang pagkaon luto sa ihaw pinaagi sa paghapak niini.)		/		
Using suitable container					
1.	Wash cooking utensils used to cook a meal before using for different meal. (Hugasi ang mga gamit sa pagluto nga gigamit sa pagluto sa usa ka pagkaon sa dili pa gamiton para sa lain nga pagkaon)		/		
2.	Use different cooking bowls and chopping material if cooking a fresh and prepared meal. (Gamit ug lahi nga mga sudlanan sa pagluto ug mga materyales sa pagputol kung magluto ug bag-o ug andam nga pagkaon.)	/			
Handling food properly					
1.	Clean your fingers throughout meal cooking. (Limpyohi ang imong mga tudlo sa tibuok nga proseso sa pagluto sa pagkaon.)	/			
2.	Dispersed uncooked and prepared meal before preservation. (I-dispersed ang dili luto ug andam nga pagkaon sa dili pa kini itago.)		/		
3.	Check and disposed of meal past their expiry date. (Susiha ug ilahay ang mga				

	pagkaon nga miabot na sa ilang petsa sa pag-expire.)		/		
4.	Clean fresh food that needs no cooking before consumption. (Limpyohi ang preskong pagkaon nga dili na kinahanglan lutoon sa dili pa kaonon.)			/	
5.	Inspect if a meal is cooked by eyeing. (Susiha kung luto na ang pagkaon pinaagi sa pagtan-aw.)			/	
6.	Use similar kitchen cloth to clean shells and hands. (Gamit ug parehas nga panaptun sa kusina aron limpyohan ang mga kabugaan ug mga kamot.)		/		

APPENDIX C Informed Consent Form

 **MISAMIS UNIVERSITY**
OZAMIZ CITY

Date: 10-21-24
Name of Affiliation: Purok Eatery

Dear Ma'am/Sir:

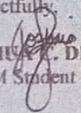
Greetings!

The undersigned are students of Bachelor of Science in Hospitality Management (BSHM) in Misamis University undertaking thesis writing having the research entitled: "Food Safety Knowledge, Attitude, and Practices of Selected Carinderia Food Handlers".

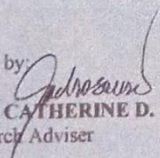
For this, the purpose of this study is to assess the level of food safety knowledge, attitudes, and practices among food handlers in selected carinderias, focusing on personal hygiene, temperature control, prevention of foodborne diseases, and cross-contamination. Additionally, it will explore the relationship between their knowledge and practices, as well as between their attitudes and practices. As an output of the study, the researcher will propose recommendations for policymakers to improve food safety standards in carinderias, aiming to protect the community, particularly vulnerable sectors, from foodborne illnesses.

With this, we humbly ask for your permission to allow the food handlers of this selected carinderia to participate by answering the questions related to the study. Rest assured that the information that would be obtained will only be used for research purposes and would be treated with utmost confidentiality. Should you have any concerns regarding this query, here are my contact details: 09071702687 and email address joshuadeiparine07.

We are looking forward to your request and would merit your positive response. Thank you.

Respectfully,

JOSHUA C. DEIPARINE
BSHM Student Researcher

Received and approved by:
Name: Antonette Eginosa
Affiliation: Purok Eatery

Noted by: 
MRS. CATHERINE D. ROSAURO
Research Adviser

College of Business and Management
Misamis University
Ozamiz City, Misamis Occidental, Philippines
(088)-521-0367 / (088)-521-0431
www.miu.edu.ph 

APPENDIX D

Statistical Computations

Determine the profile of the respondent in terms to gender, age, educational attainment, length of business operation, employment status, and food safety course.

S

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1.0	35	41.2	41.2	41.2
	2.0	50	58.8	58.8	100.0
	Total	85	100.0	100.0	

A

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1.0	8	9.4	9.4	9.4
	2.0	34	40.0	40.0	49.4
	3.0	26	30.6	30.6	80.0
	4.0	14	16.5	16.5	96.5
	5.0	3	3.5	3.5	100.0
	Total	85	100.0	100.0	

EL

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	3	3.5	3.5	3.5
2.0	9	10.6	10.6	14.1
3.0	18	21.2	21.2	35.3
4.0	51	60.0	60.0	95.3
5.0	4	4.7	4.7	100.0
Total	85	100.0	100.0	

LOE

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	82	96.5	96.5	96.5
2.0	2	2.4	2.4	98.8
3.0	1	1.2	1.2	100.0
Total	85	100.0	100.0	

ES

	Frequency	Percent	Valid Percent	Cumulative Percent
Valid 1.0	84	98.8	98.8	98.8
2.0	1	1.2	1.2	100.0
Total	85	100.0	100.0	

FST

		Frequency	Percent	Valid Percent	Cumulative Percent
Valid	1.0	84	98.8	98.8	98.8
	3.0	1	1.2	1.2	100.0
	Total	85	100.0	100.0	

Category	Frequency	Percentage
Sex		
1.0	35	41.2
2.0	50	58.8
Total	85	100.0
Age		
1.0	8	9.4
2.0	34	40.0
3.0	26	30.6
4.0	14	16.5
5.0	3	3.5
Total	85	100.0
Educational level		
1.0	3	3.5
2.0	9	10.6
3.0	18	21.2
4.0	51	60.0
5.0	4	4.7
Total	85	100.0
Length of Employment		
1.0	82	96.5
2.0	2	2.4
3.0	1	1.2
Total	85	100.0
Employment Status		



	Misamis University 63	
	1.0 84 98.8 2.0 1 1.2 Total 85 100.0 Food Safety training 1.0 84 98.8 3.0 1 1.2 Total 85 100.0	



2. Determine the level of food safety knowledge among food handler in terms of personal hygiene, time and temperature, control food borne diseases, and cross-contamination.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
PH	85	2.0	4.0	3.322	.3371
TATC	85	1.8	4.0	3.379	.4166
FD	85	2.8	4.0	3.275	.2928
Knowledge of Food Handlers	85	2.9	3.9	3.325	.2324
Valid N (listwise)	85				

PH2	1.80
PH4	2.78
PH1	3.69
PH3	3.88
PH6	3.88
PH5	3.89
PH	3.32
TATC3	3.11
TATC2	3.39
TATC4	3.42
TATC1	3.60
TATC	3.38
FD 9	2.24
FD 2	3.13
FD 1	3.14
FD 8	3.36

FD 7	3.41
FD 6	3.45
FD 3	3.51
FD 4	3.59
FD 5	3.65
FD	3.27
Knowledge of Food Handlers	3.33

3. Determine the food handlers' attitude towards food safety in terms of general hygiene awareness, cross-contamination prevention, cooking and temperature control, food storage awareness.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
GHA	85	2.7	4.0	3.706	.3428
CATC	85	2.0	4.0	3.424	.5318
FS	85	3.0	4.0	3.725	.3251
Attitude of Handlers	85	2.9	4.0	3.618	.2787
Valid N (listwise)	85				

GHA3	3.54
GHA 1	3.71
GHA 2	3.87
GHA	3.71
CATC2	3.29
CATC1	3.55
CATC	3.42
FS3	3.49

FS1 3.72

FS4 3.74

FS2 3.82

FS5 3.85

FS 3.72

Attitude of
Handlers 3.62

4. Determine the food safety practices of food handlers in selected Carinderia.

Descriptive Statistics

	N	Minimum	Maximum	Mean	Std. Deviation
CT	85	1.0	4.0	2.541	.8905
USC	85	1.0	4.0	3.400	.5164
HFP	85	2.5	4.0	3.251	.4215
Food Handling Practices	85	2.3	4.0	3.064	.4564
Valid N (listwise)	85				

CT2 2.33

CT1 2.75

CT 2.54

USC1 3.39

USC2 3.41

USC 3.40

HFP6 2.15

HFP5 2.99

HFP2 3.39

HFP4 3.56

HFP1	3.69
HFP3	3.72
HFP	3.25
Food Handling Practices	3.06

5. Explore the significant relationship between food safety knowledge, and food safety practices among selected Carindaria food handlers.

Correlations						
			PH	TATC	FD	Knowledge of Food Handlers
Spearman's rho	PH	Correlation Coefficient	1.000	.105	.148	.548**
		Sig. (2-tailed)	.	.341	.175	.000
		N	85	85	85	85
	TATC	Correlation Coefficient	.105	1.000	.302**	.735**
		Sig. (2-tailed)	.341	.	.005	.000
		N	85	85	85	85
	FD	Correlation Coefficient	.148	.302**	1.000	.667**
		Sig. (2-tailed)	.175	.005	.	.000
		N	85	85	85	85
	Knowledge of Food Handlers	Correlation Coefficient	.548**	.735**	.667**	1.000
		Sig. (2-tailed)	.000	.000	.000	.
		N	85	85	85	85
	Food Handling Practices	Correlation Coefficient	.355**	.284**	.210	.373**
		Sig. (2-tailed)	.001	.008	.053	.000
		N	85	85	85	85

**. Correlation is significant at the 0.01 level (2-tailed).

Food Handling Practices	r-value	p-value	Interpretation
PH	.355**	.001	Strong Positive Correlation/Highly Significant
TATC	.284**	.008	Moderate Positive Correlation/Highly Significant
FD	.210	.053	No Significant Relationship
Knowledge of Food Handlers	.373**	.000	Strong Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), Weak Negative Correlation (-0.01 to -0.10), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)

6. Explore the significant relationship between food safety attitude, and practices among selected carindaria food handlers.

Correlations			GHA	CATC	FS	Attitude of Handlers	Food Handling Practices
Spearman's rho	GHA	Correlation Coefficient	1.000	.234*	.111	.564**	.401**
		Sig. (2-tailed)		.031	.313	.000	.000
		N	85	85	85	85	85
	CATC	Correlation Coefficient	.234*	1.000	.353**	.833**	.181
		Sig. (2-tailed)	.031		.001	.000	.098
		N	85	85	85	85	85
	FS	Correlation Coefficient	.111	.353**	1.000	.643**	.028
		Sig. (2-tailed)	.313	.001		.000	.797
		N	85	85	85	85	85
	Attitude of Handlers	Correlation Coefficient	.564**	.833**	.643**	1.000	.266*
		Sig. (2-tailed)	.000	.000	.000		.014
		N	85	85	85	85	85
	Food Handling Practices	Correlation Coefficient	.401**	.181	.028	.266*	1.000
		Sig. (2-tailed)	.000	.098	.797	.014	
		N	85	85	85	85	85

*. Correlation is significant at the 0.05 level (2-tailed).

**. Correlation is significant at the 0.01 level (2-tailed).

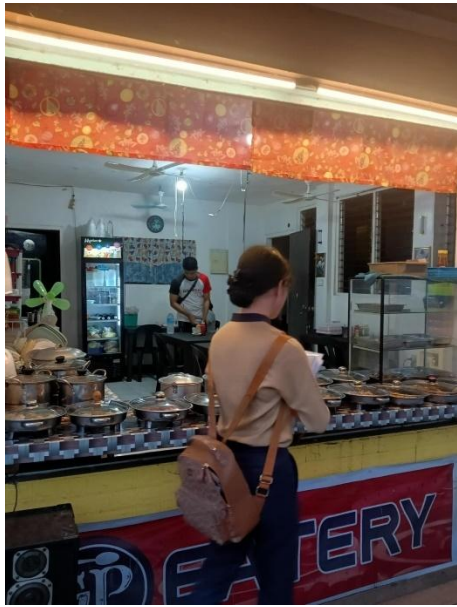
Food Handling Practices	r-value	p-value	Interpretation
GHA	.401**	.000	Strong Positive Correlation/Highly Significant
CATC	.181	.098	No Significant Relationship
FS	.028	.797	No Significant Relationship
Attitude of Handlers	.266*	.014	Moderate Positive Correlation/Highly Significant

Note: 1). Perfect Negative Correlation (-0.61 to -1.00), Strong Negative Correlation (-0.31 to -0.60), Moderate Negative Correlation (-0.11 to -0.30), Weak Negative Correlation (-0.01 to -0.10), No Correlation (0.00), Weak Positive Correlation (0.01 to 0.10), Moderate Positive Correlation (0.11 to 0.30), Strong Positive Correlation (0.31 to 0.60), and Perfect Positive Correlation (0.61 to 1.00)

2). ** $p < 0.01$ (Highly Significant); * $p < 0.05$ (Significant); $p > 0.05$ (Not Significant)

APPENDIX E
Proposal Defense





APPENDIX F

Plagiarism Test Result



Page 2 of 52 - Integrity Overview

Submission ID trn:oid::28447:93980493

35% Overall Similarity

The combined total of all matches, including overlapping sources, for each database.

Filtered from the Report

- Bibliography

Exclusions

- 1 Excluded Source

Match Groups

- 207 Not Cited or Quoted 29%**
Matches with neither in-text citation nor quotation marks
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- 16% Internet sources
- 18% Publications
- 33% Submitted works (Student Papers)

Integrity Flags

0 Integrity Flags for Review

No suspicious text manipulations found.

Our system's algorithms look deeply at a document for any inconsistencies that would set it apart from a normal submission. If we notice something strange, we flag it for you to review.

A Flag is not necessarily an indicator of a problem. However, we'd recommend you focus your attention there for further review.



APPENDIX G

Grammarly Test Result

Report: BHSM_GROUP D

BHSM_GROUP D

by Misamis University

General metrics

57,364	8,223	547	32 min 53 sec	1 hr 3 min
characters	words	sentences	reading time	speaking time

Score



This text scores better than 97%
of all texts checked by Grammarly

Writing Issues

121	12	109
Issues left	Critical	Advanced

Plagiarism

This text hasn't been checked for plagiarism

APPENDIX H Curriculum Vitae

FAITH H. ALBARICO

Catadman Mangga, Ozamiz City,
Misamis Occidental
0907-170-2687
Faithalbarico13@gmail.com



CAREER OBJECTIVE

Motivated Hospitality Management student seeking a job opportunity where I can apply my academic knowledge and practical skills. I am eager to contribute to the company by supporting daily operations, learning from experienced professionals and making a significant contribution to the success of the company.

PERSONAL INFORMATION

Nickname	:	Faith	Religion	:	Roman Catholic
Birth Date	:	February 18, 2003	Father	:	Anastacio F. Albarico
Birth Place	:	Margosatubig Regional Hospital	Occupation	:	Farmer
Civil Status	:	Single	Mother	:	Teodora H. Albarico
Sex	:	Female	Occupation	:	Retired Public School Teacher
Nationality	:	Filipino			

EDUCATION BACKGROUND

Tertiary	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	2024 - 2025
Secondary	Zamboanga Del Sur National High School Pagadian City, Zamboanga Del Sur	2019 - 2020

SKILLS AND KNOWLEDGE

- Team collaboration
- Time Management
- Adaptability
- Strong work ethic
- Resilience

SEMINARS/WORKSHOPS/TRAININGS

- NC II Housekeeping October 2024
 - Coffee Making Seminar-Workshop May 2023
MU Manor, Ozamiz City, Philippines
 - Career Orientation Seminar in the Cruise Line Industry April 2023
MIHCA Cebu, Cebu City, Philippines
 - Lecture & Demonstrating on Basic House Keeping and Bed Making April 2023
Mezzo Hotel, Cebu City, Philippines
 - On the Job Training December 2024
~~Jpark~~ Island Resort and Waterfront, Cebu
-

WORK EXPERIENCE

- Food & Beverage Service (Internship) December – February 2025
~~Jpark~~ Island Resort and Waterpark Mactan, Cebu
 - Sea Department (Internship) February 2024 – March 2025
~~Jpark~~ Island Resort and Waterpark Mactan, Cebu
-

REFERENCES

Catherine D. Rosauro, MBA, MIHM
BSHM OJT Coordinator
Misamis University
0951-885-5461
catherine.rosauro@mu.edu.ph



JOSHUA C. DEIPARINE

- 0970 875 1560
- Plaridel, Misamis Occidental
- joshuadeiparine07@gmail.com

"Motivated and customer-focused Hospitality Management graduate seeking a dynamic role in the hospitality industry where I can apply my skills in guest services and operations. Eager to contribute to a high-performing team while delivering exceptional guest experiences and supporting business growth in a fast-paced, service-oriented environment."

PERSONAL INFORMATION

Nickname: Joana
Birth Date: July 21, 2002
Birth Place: Plaridel
Civil Status: Single
Sex: Sex
Nationality: Filipino
Religion: Roman Catholic

EDUCATION

Tertiary

- Misamis University
- Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental
- 1 Semester 2021-present

Secondary

- Saint Nicholas School of Plaridel Inc.
- General Academic Strand Plaridel, Misamis Occidental
- 2019-2021

SKILLS & KNOWLEDGE

- Food Preparation Serving Skills
- Culinary Expertise
- Pastry Expertise
- Basic Japanese Language
- Punctuality and Cooperative

WORK EXPERIENCE

On the Job Training

JPark Island Resort and Waterpark

December 5, 2024 - April 17, 2025.

- Trained in food and beverage service operations within a high-volume buffet restaurant at a five-star resort.
- Delivered excellent guest service by professionally greeting and assisting customers, addressing inquiries, and ensuring overall satisfaction.
- Supported daily buffet operations, including food station setup, restocking, and maintaining cleanliness and hygiene in line with health standards.
- Collaborated with team members and kitchen staff to ensure smooth workflow during peak hours.
- Developed strong communication, time management, and multitasking skills in a fast-paced hospitality environment.

CERTIFICATIONS

Certificate of Completion-OJT

JPark Island Resort and Waterpark, Lapu-Lapu City, Cebu
April 2025

Coffee Maling Seminar-Workshop

MU Manor, Ozamiz City, Philippines
May 2023

Career Orientation Seminar in the Cruise Line Industry

MIHCA Cebu, Cebu City, Philippines
April 2023

NC II Housekeeping

Mezzo Hotel, Cebu City, Philippines
October 2024

REFERENCES

Catherine D. Rosauero, MBA, MIM
BSHM OFT Coordinator
Misamis University
0051-885-5461
catherine.rosauero@ma.edu.ph

MC VINCENT G. PIEDAD

Carmen Annex, Ozamiz City,
Misamis Occidental
0919-7517-851
piedadmcvincent3@gmail.com



CAREER OBJECTIVE

Highly motivated and detail oriented individual with strong work - ethics. Flexible and willing to learn to whatever circumstance.

PERSONAL INFORMATION

Nickname :	Mc	Religion :	Roman Catholic
Birth Date :	April 4, 2000	Father :	Virgilio M. Piedad
Birth Place :	Ozamiz City	Occupation :	~~Survivor~~
Civil Status :	Single	Mother :	Gina N. Piedad
Sex :	Female	Occupation :	House Wife
Nationality :	Filipino		

EDUCATION BACKGROUND

Tertiary	Misamis University Bachelor of Science in Hospitality Management Ozamiz City, Misamis Occidental	2 nd Semester 2021 - present
Secondary	Ozamiz City School of Arts and Trades ~~Manningcol~~ , Ozamiz City	2012-2019

SKILLS AND KNOWLEDGE

- Communication Skills
- Computer Skills (MS Word and Ppt)
- Organizational Skills
- Resourceful

► **ACHIEVEMENTS**

- **BRONZE SERVICE AWARDEE (2023)** Hoteliers of Tomorrow Organization
Misamis University
-

SEMINARS/WORKSHOPS/TRAININGS

- **Career Orientation Seminar in the Cruise Line Industry** April 2023
MIHCA Cebu, Cebu City, Philippines
 - **Lecture & Demonstrating on Basic House Keeping and Bed Making** April 2023
Mezzo Hotel, Cebu City, Philippines
 - **Educational Tour** April 2023
Cebu City, Philippines
-

REFERENCES

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