ABSTRACT

Knowledge and Food Safety Practices among Culinary Micro and Small Business Actors in Penajam Paser Utara, Indonesia: A Cross-Sectional Study

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Background : Food safety is an important public health issue because contaminated food can cause foodborne diseases. Micro and small culinary businesses play an important role in providing safe food to consumers. Therefore, food safety knowledge and practices during food preparation, storage, and serving need to be considered. This study is important because adequate knowledge does not always translate into proper food safety practices. Business operators may understand the importance of hygiene and sanitation but face challenges related to facilities, costs, and daily working habits. The research gap is the need for specific information about food safety knowledge and practices among culinary micro and small business operators in Penajam Paser Utara, Indonesia. This study is expected to provide an overview of the current situation and support the development of food safety education and practices to protect consumer health.

Objective : Research Objective: To determine the relationship between nutrition knowledge and food processing practices among culinary MSME operators in Penajam Paser Utara Regency, Indonesia.

ResearThis study uses a quantitative approach with a cross-sectional design. Data are collected through questionnaires to assess nutrition knowledge and observations to evaluate food processing practices among culinary MSME operators at Alun-Alun, Penajam Paser Utara Regency. Data are analyzed using univariate and bivariate analyses with the Chi-Square test or Fisher's Exact Test, as appropriate.ch Methods/ Implementation Methods :

Results : Among 45 respondents, 64.4% had good knowledge and 55.6% demonstrated good food processing practices. Statistical analysis showed a significant relationship between knowledge and food processing practices (p-value = 0.015). These findings highlight the importance of improving knowledge to support safe food processing practices.

Conclusion/Lesson Learned : There is a significant relationship between knowledge and food processing practices among culinary MSME operators (p-value = 0.015). These findings highlight the importance of food safety education and training to encourage safer food processing practices and maintain the quality of food sold to consumers.

Keyword : Nutrition knowledge (i) Food processing practices (i) Food safety (i) Culinary MSMEs (i) Cross-sectional study