

Determining the Awareness Level of Chefs and Students on Food Safety and Allergens in Kano State, Nigeria and Ankara City in Turkey

Authors : Balarabe Bilyaminu Ismail, Osman Cavus, Fügen Durlu Özkaya

Abstract : This study is aimed at determining the level of awareness of chefs and students of food science and technology on food safety in general and allergens in particular. To get appropriate data, a questionnaire comprising of 19 questions covering many food safety issues and allergens in foods were used to collect information for the study through face to face interviews. Interviews were conducted for 284 people in Nigeria and Turkey. Sixty-eight percent of respondents from Turkey; 31.3% were students and 68.7% were chefs. Thirty-one percent of respondents from Nigeria include 33.7% students and 66.3% chefs. The result of the study indicated that most of the findings of scientific studies on food safety issues have not been directly applied by the people working in the food sector. Additionally, the knowledge level of the gastronomy and culinary arts students on food safety and allergens are significantly higher than the restaurant chefs that prepare the food and serve it to the public. The study, therefore, concluded that proper training of food business operators is critical to ensuring the safety of foods and control of allergens.

Keywords : allergens, food safety, questionnaire survey, training

Conference Title : ICFSNPH 2017 : International Conference on Food Safety, Nutrition and Public Health

Conference Location : Zurich, Switzerland

Conference Dates : July 27-28, 2017