

**ASSESSING FOOD SAFETY KNOWLEDGE AND PRACTICES AMONG STREET-
FOOD VENDORS IN POBLACION, DAANBANTAYAN, CEBU.**

**CEBU TECHNOLOGICAL UNIVERSITY
DAANBANTAYAN CAMPUS
DAANBANTAYAN, CEBU**

**CABUCOS, BETTY MAE G.
CAÑETE, JHAY MYLYN O.
ESCARDA, NIÑA M.
DIVINAGRACIA, ERIKA A.
MAÑABO, SEAN CHAMBER M.
MISA, KYLE R.
MONTEJO, RIZZA P.
ROSACEÑA, CHRISTILE MAE G.
ROSALES, ARVIE M.**

FEBRUARY 2024

**ASSESSING FOOD SAFETY KNOWLEDGE AND PRACTICES AMONG
STREET-FOOD VENDORS IN POBLACION, DAANBANTAYAN, CEBU.**

**A THESIS PAPER
Presented to the Faculty in Hospitality Management of
CEBU TECHNOLOGICAL UNIVERSITY DAANBANTAYAN CAMPUS
Agujo, Daanbantayan, Cebu**

**In Partial Fulfilment of the Requirements for the Subject
HPC 2210 – RESEARCH IN HOSPITALITY
Bachelor of Science in Hospitality Management**

**CABUCOS, BETTY MAE G.
CAÑETE, JHAY MYLYN O.
ESCARDA, NIÑA M.
DIVINAGRACIA, ERIKA A.
MAÑABO, SEAN CHAMBER M.
MISA, KYLE R.
MONTEJO, RIZZA P.
ROSACEÑA, CHRISTILE MAE G.
ROSALES, ARVIE M.**

FEBRUARY 2024

APPROVAL SHEET

This research paper titled "Assessing Food Safety Knowledge and Practices among Street-Food Vendors in Poblacion, Daanbantayan, Cebu" prepared and submitted by Betty Mae Cabucos, Jhay Mylyn Cañete, Niña Escarda, Erika Divinagracia, Sean Chamber Mañabo, Kyle Misa, Rizza Montejo, Christile Mae Rosaceña, Arvie Rosales. In partial fulfillment for the subject HPC 2210 – Research in Hospitality for the degree of Bachelor of Science in Hospitality Management has been examined and is recommended for acceptance and approval.

THEESIS ADVISORY COMMITTEE

SUTERO S. MACABUDBUD, JR., Ph.D., Dev.Ed.D.
Faculty, HM Department/Chairman

DESIREE S. REYES, MSBA
Faculty, HM Department/Member

HONEY LOU O. LAYON, Ph.D.
Faculty, HM Department/Member

JEZZA MAUREEN C. COYOCÀ, MBA
Research Adviser

Approved by the Committee on Oral Examination with a grade of

PANEL OF EXAMINERS

SUTERO S. MACABUDBUD, JR., Ph.D., Dev. Ed.D
Chairman

ROGELIO C. SALA, JR., Dev.Ed.D. SHIELAMAE P. CASIA MAED-ET

Member

Honey Louie Layon, Ph.D.
Member

ISAIAS O CABANIT Bay E-1

Member

Member

1

ISAIAS Q. CABRAL

O. CABANAS

Accepted and approved in partial fulfillment in the requirements for the degree of
BACHELOR OF SCIENCE IN HOSPITALITY MANAGEMENT.

Date of Design Hearing/Rating: Nov. 23, 2023

Date of Oral Presentation/Rating: February 16, 2024

MAILYN T. LEQUIGAN, Ph.D.
Dean, College of Technology & Engineering

ABSTRACT**ASSESSING FOOD SAFETY KNOWLEDGE AND PRACTICES AMONG
STREET-FOOD VENDORS IN POBLACION, DAANBANTAYAN, CEBU**

Betty Mae G. Cabucos	bettymae.cabucos@gmail.com
Jhay Mylyn O. Cañete	jhaymylyn.canete@ctu.edu.ph
Niña M. Escarda	nina.escarda@ctu.edu.ph
Erika A. Divinagracia	erika.divinagracia@ctu.edu.ph
Sean Chamber M. Mañabo	seamchamber.manabo@ctu.edu.ph
Kyle R. Misa	kyle.misa@ctu.edu.ph
Rizza P. Montejo	rizza.montejo@ctu.edu.ph
Christile Mae G. Rosaceña	christilemae.rosacena@ctu.edu.ph
Arvie M. Rosales	arvie.rosales@ctu.edu.ph

**COLLEGE OF TECHNOLOGY AND ENGINEERING
CEBU TECHNOLOGICAL UNIVERSITY DAANBANTAYAN CAMPUS**

Agujo, Daanbantayan, Cebu.

Assessing food knowledge and practices among street-food vendors is essential for ensuring food safety and actual practices. This study aims to highlight the importance of understanding the level of food knowledge and actual practices among street-food vendors to identify potential areas for improvement and intervention. Street-food vendors play a significant role in providing convenient and affordable food options to the public. However, there are concerns regarding the hygiene and safety practices followed by these vendors, which can impact the quality of the food served and pose risks to consumer health. This study will employ a mixed-methods approach to assess the food knowledge and practices of street-food vendors in urban areas. The research will involve surveys to gather information on vendors' knowledge of food safety regulations, handling practices, and hygiene standards. By evaluating the food knowledge and practices of street-food vendors. The findings of this study can inform policy recommendations and training programs to enhance the food safety practices of street food vendors, ultimately contributing to the overall improvement of food quality and safety to the consumer.

Keywords: Food safety training, Food handling practices, Food safety knowledge.

ACKNOWLEDGEMENT

This research would not have been possible without the endless support, encouragement, and assistance of people who unselfishly extended time, energy, concern, and expertise. Their precious assistance in the preparation and completion of this study made everything smooth and successful. Our deepest gratitude to the following people who, in one way or another, helped us to get through.

To our research adviser, **Professor Jezza Maureen C. Coyoca**, with your guidance, patience, and advices that carried us through all the stages in research, you made this work possible.

To our subject teacher, **Dr. Sutero S. Macabudbud Jr.**, you have been extending genuine help and guidance to make this undertaking a successful one and for sharing your expertise and pertinent information as the study went on.

To the **Respondents** who willingly helped with their full cooperation, time, and knowledge which have made the research study achieve its smooth completion.

To our beloved **parents**, for their unconditional consideration, financial and undying support throughout the making of this research study and as well as their words of encouragement to make us pull through thick and thin.

Last but not the least, to our **Almighty God** for bestowing us with ample knowledge, wisdom, and good health necessary in the completion of this research and for all the blessings, and strength that served as our guiding light to finish this study.

-The Researchers

Kyle Misa

Niña Escarda

Rizza Montejo

Arvie Rosales

Jhay Mylyn Cañete

Erika Divinagracia

Betty Mae Cabucos

Sean Chamber Mañabo

Christile Mae Rosaceña

DEDICATION

I dedicate this piece of work to my loving parents for their endless support and uncle for the financial support, to my friends, classmates and everyone who had shown support. Above all, to our Almighty God for his immeasurable love and for all the blessings he had showered upon me. I thank him for his comfort when I was to give up, by his grace I was able to finish without any conflict.

- Erika
Divinagracia

This work is the fruit of countless and arduous sacrifices. Through the researchers' effort, I heartily and proudly dedicate to the people who serve as an inspiration. To our research adviser, my parents, classmates, and circle of friends for always providing words of encouragement and laughter during stressful days while doing research paper.

- Christile Mae
Rosaceña

To my cherished family, whose unwavering support fuels my journey; my dear friends, the pillars of laughter and solace in every chapter, and my esteemed research adviser, whose guidance shapes our intellectual pursuit. Thank you for being the foundation of my aspirations and the compass of my endeavors.

- Niña Escarda

I dedicate my life as a researcher to my beloved family, whose unwavering support has been the cornerstone of my academic journey. Their encouragement and sacrifices have fueled my pursuit of knowledge, motivating me to delve deeper into the realms of research. As a researcher, I am acutely aware of the time and energy my family has invested in my academic pursuits. This dedication is not only a testament to my passion for discovery but also a tribute to the resilience and unity that define our family. In every breakthrough and challenge, I carry the values instilled by my family, knowing that the fruits of my research are not just for my own advancement, but for the betterment of our collective future.

- Rizza Montejo

This study is fully dedicated to our parents, who have always been our source of inspiration, strength, and financial support. We also thank our friends and classmates for their support and guidance throughout our studies. Finally, we dedicate this book to the Almighty God, who we thank for providing us with a healthy life and for their guidance, strength, mental capacity, protection, and skills. We present all of these to you.

- Jhay Mylyn Cañete

This work was accomplished with the support of many people who deserve and outstanding appreciation. First, to Almighty God, who gave us strength, wisdom, and knowledge. To my parents and guardian who financially support, motivate and our source of inspiration for not giving up. To our classmates and close friends who offered suggestions and helped us in doing this research these amazing people marked an immerse part in our journey on fulfilling this work.

- Arvie Rosale

This research paper was made through the help and support of our family, teacher's, classmates and especially to you our Almighty God. This study is wholeheartedly dedicated to our beloved parents who support us during our ups and downs and gave us strength when thought of giving up. Parents, who continually provide their financial support to finalize our research.

- Betty Mae Cabucos

I am a student who wants to finish my study and become successful soon, I dedicate this research first to Almighty God whose been with us throughout this journey. To my family and peers that's been giving me all their support. To my teachers who have been teaching us so much knowledge to make this research journey a successful one. And to my fellow research group for giving all the hard work just to finish this research.

- Sean Chamber
Mañabo

To my esteemed adviser, supportive, family, and cherished friends. I dedicate this research with heartfelt gratitude for your unwavering support, encouragement, and belief in my abilities.

- Kyle Misa

TABLE OF CONTENTS

TITLE PAGE	ii
APPROVAL SHEET	iii
ABSTRACT	iv
ACKNOWLEDGEMENT	v
DEDICATION	vi
TABLE OF CONTENTS	viii
LIST OF TABLES	xii
LIST OF FIGURES	xiii

CHAPTER I THE PROBLEM AND ITS SCOPE

INTRODUCTION	1
Rationale	1
Theoretical Background	1
Theoretical Framework	4
Related Literature	5
Related Studies	6
THE PROBLEM	11
Statement of The Problem	11
Statement of Null Hypothesis	12
Scope and Limitation	12
Significance of the Study	13
RESEARCH METHODOLOGY	15
Design	15
Flow of the Study	16
Research Respondents	17

Sampling Techniques	17
Research Environment	17
Research Locale	18
Research Instruments	19
Data Gathering Procedure	20
Statistical Treatment of Data	21
Scoring Procedure	22
Ethical Consideration	23
Management of Data	23
DEFINITION OF TERMS	23
CHAPTER II ANALYSIS, PRESENTATION, AND INTERPRETATION OF DATA	26
DEMOGRAPHIC PROFILE OF THE RESPONDENTS	26
Sex	26
Civil Status	27
Educational Level	28
Length of Work Experience	28
Food-Related Training Attended	29
STREET-FOOD VENDORS' LEVEL OF AWARENESS ON FOOD SAFETY KNOWLEDGE	30
STREET-FOOD VENDORS' ACTUAL FOOD SAFETY PRACTICES	32

SIGNIFICANT DIFFERENCE BETWEEN THE STREET-FOOD VENDORS AND THEIR ACTUAL PRACTICES	35
SIGNIFICANT DIFFERNECE BETWEEN FOOD SAFETY KNOWLEDGE AND PRACTICES	36
CHAPTER III SUMMARY OF FINDINGS, CONCLUSIONS AND RECOMMENDATIONS	
Summary of Findings	38
Conclusions	38
Recommendations	38
	39
CHAPTER IV OUTPUT OF THE STUDY	
Introduction	40
Rationale	40
Objectives	40
Scheme of Implementation	41
Methods/Procedure	41
Action Plan	42
BIBLIOGRAPHY	44
APPENDICES	47
A. Approved Request Letter	52
B. Sample Questionnaire	53
C. Tally Sheet Result	54
D. Sample Computation of the Percentage	57
	58

E. Sample Computation of the Weighted Mean	59
DOCUMENTATION	
CURRICULUM VITAE	60
Betty Mae G. Cabucos	61
Jhay Mylyn O. Cañete	62
Niña M. Escarda	63
Erika A. Divinagracia	64
Sean Chamber M. Mañabo	65
Kyle R. Misa	66
Rizza P. Montejo	67
Christile Mae G. Rosaceña	68
Arvie M. Rosales	69
	70

LIST OF TABLES

Table	Title	Page
1	Distribution of Respondents	19
2	Scoring Procedure for Food Safety Knowledge	22
3	Scoring Procedure for Food Safety Practices	22
4	Sex of Respondents	27
5	Civil Status of the Respondents	27
6	Educational level of Respondents	28
7	Length of work experience of Respondents	29
8	Respondents' Attendance to Food-Related Trainings	30
9	Street Vendors level of awareness of food safety knowledge	31
10	Street-food vendors actual food safety practices	33
11	Hypothesis Testing	36

LIST OF FIGURES**TABLE**

	TITLE	PAGE
1	Theoretical Framework	5
2	Flow of the Study	16
3	The Research Locale	18

Chapter 1

THE PROBLEM AND ITS SCOPE

INTRODUCTION

Rationale of the Study

Food safety is a paramount concern that affects public health and well-being, and its significance is particularly pronounced in local communities where vendors operating in Poblacion, Daanbantayan, a vibrant and bustling locality in the Philippines, is no exception to the challenges and opportunities associated with food safety (Reyes et al., 2023). This research study embarks on an exploration of the various facets of food safety vendors operating in Poblacion, Daanbantayan, Cebu. The assurance of food safety is not only essential for the health of the consumers but also for the economic viability and reputation of the vendors themselves.

Street-vended-foods are described as food and beverages prepared in and around public areas in non-permanent structures, wherein such food normally costs less than foods sold in restaurants. Moreover, street-vended-food contributes significantly to the diet of many people in developing countries although it has been associated with unhygienic practices and foodborne illnesses (Hill et al., 2019).

Due to its low cost, wide availability, and deliciousness, street-foods has gained popularity in developing nations (Linh Le Dieu Pham, 2021). Therefore, the

study aimed to assess food safety knowledge and practices among street-food vendors in Poblacion, Daanbantayan, Cebu (Md Khairuzzaman et al., 2014).

Street-food satisfies a vital need of the urban population by being reasonably priced and conveniently available, and some segments of the population depend entirely on it. Food safety of street-food is a major concern as these foods are generally prepared and sold under unhygienic conditions, with limited access to safe water, sanitary services, and garbage disposal facilities.

Upholding food safety processes entails a number of steps and procedures designed to guarantee the safety of food items for consumption (Xiaofang Pei et al., 2011). To prevent contamination and foodborne illnesses, this includes practices including hygiene, quality control, correct handling, storage, and adherence to rules (Sahil Kamboj et al., 2020). Knowledge of techniques, principles, and rules aimed at ensuring secured handling, preparation, and consumption of food is referred to as food safety knowledge (Julie D. Bandral et al., 2020). It covers a variety of subjects, such as safe food handling, hygiene, effective cooking methods, and knowledge of potential foodborne hazards, for the sake of consumer safety and the prevention of foodborne illnesses, having a firm understanding of food safety is essential (Nevin Sanlier et al., 2012).

Assessing food handler knowledge and improving handling practices play a dominant role in adherence to food safety principles (Diogo Thimoteo et al., 2014). Food safety is essential to protect consumers from health risks related to common allergens and foodborne illnesses (Monica Gallo et al., 2020). According to Quantum Food Solutions, the food safety procedure must be explained to

everyone on how to safely store, refrigerate, prepare food, and how to effectively clean and sanitize surfaces, equipment and utensils. The correct practice of food safety and sanitation can greatly improve efficiency, keep productivity up, workers safe and consumer confidence high, as well as surpassing standards and thus avoiding untoward incidents such as having not only non-compliance fines or a potential shutdown. (Merck KGaA, Darmstadt, Germany et al., 2023).

Every vendor must make sure that their foods are safe for consumption and at least meet the standards of every consumer, they aim to prevent food from being contaminated, causing food poisoning which is the most critical part in food safety practices Fred Fung et al., 2018). Street vendors create a job not only for themselves as they perform the task of providing convenient ready-to-eat foods to a large section of local people (Kehinde Paul Adeosun et al., 2022).

Thus, the priority in assessing the street-food vendors' food safety knowledge and practices is a must in order to commend the necessary help they need, basically through trainings to improve such aspects and formulate further policies and measures relevant to such. Food products offered for a fair price means resources were cheap, needless to say that includes their purchased raw materials, kitchen facilities, and cooking tools and equipment being used. Despite the street-foods' rising popularity, a threat to consumer health due to food contamination is still highly evident, violations to food safety regulations supposedly could put food processors and businesses at risk (Vikas Gupta et al., 2018). And to at least address this in viable ways, the street-food vendors' needs must also be understood and anticipated, highlighting the vitality of food safety

knowledge and best practices in their food business (Nyemba Elizabeth Musa, 2017). Either way, programs must incorporate appropriate training needs as they put their consumer's best interest as a priority (Cliff Wymbs, 2011).

Theoretical Background

The food safety knowledge and practices of street-food vendors have been the subject of several studies and research. Research is being conducted to gain insight into how food safety is perceived by street vendors and the factors that influence their behaviors. It is important to understand food safety knowledge and practices. This includes understanding proper food handling, storage, temperature control, personal hygiene, and avoiding cross-contamination. Street-food vendors' attitudes and perceptions of food safety play an important role. Work practices are important to ensure food safety. This includes implementing proper hygiene practices, such as washing hands, wearing clean clothing, and keeping food preparation areas and utensils clean. It also includes following food safety laws and guidelines set by local health authorities.

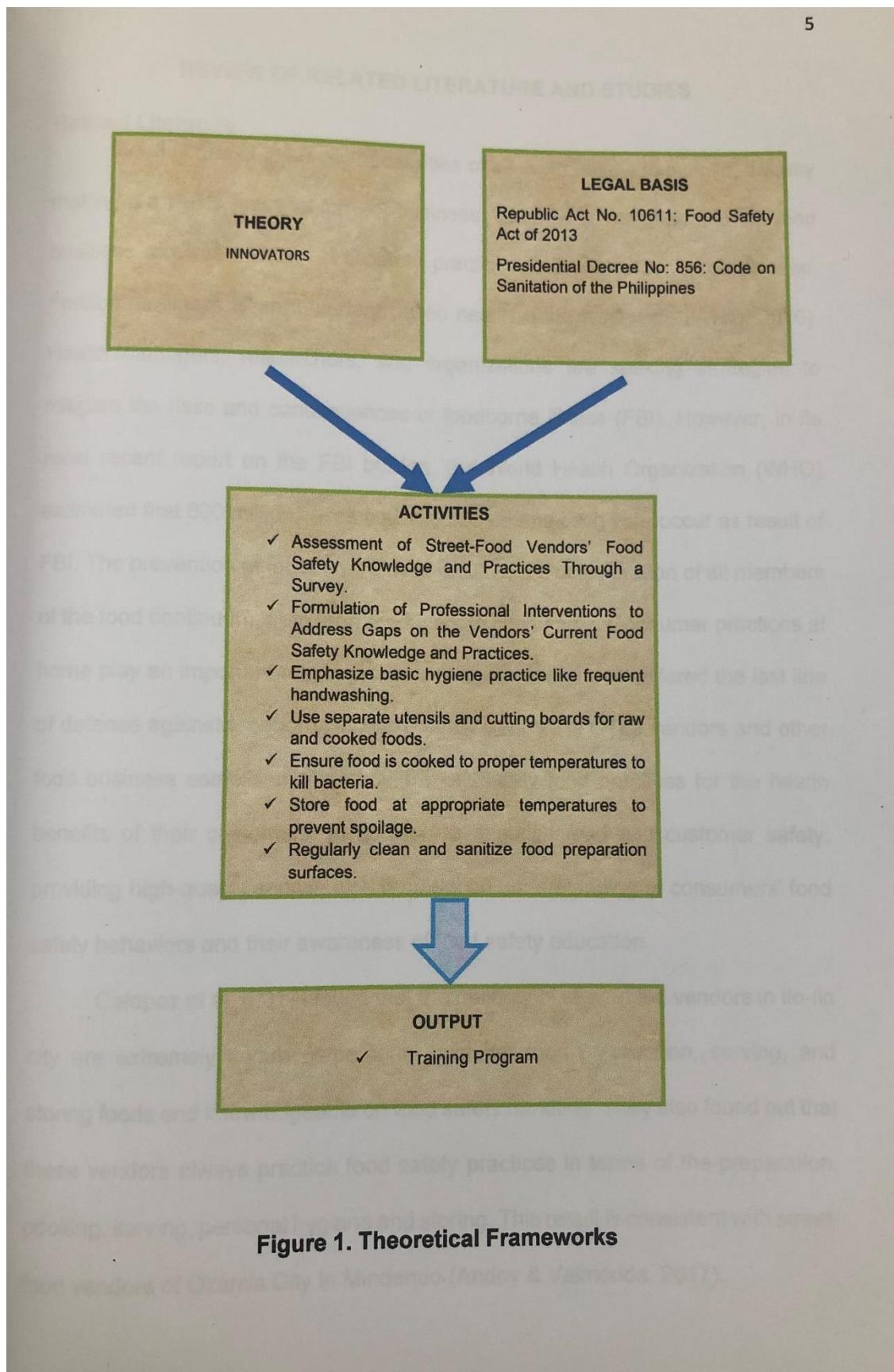


Figure 1. Theoretical Frameworks

REVIEW OF RELATED LITERATURE AND STUDIES

Related Literature

Food is one of the basic necessities of all living beings to survive, thereby making it a viable practical form of business. But having venturing into the food business requires initiation like safety practices to prevent foodborne disease. Foodborne illness is an important public health issue worldwide (WHO, 2016). Health managers, researchers, and organizations are seeking strategies to mitigate the risks and consequences of foodborne illness (FBI). However, in its most recent report on the FBI burden, the World Health Organization (WHO) estimated that 600 million cases and 420 000 deaths each year occur as result of FBI. The prevention of foodborne illness requires the collaboration of all members of the food continuum, from farm producers to consumers. Consumer practices at home play an important role in preventing illness and are considered the last line of defense against foodborne illness (Murray et.al, 2017). The vendors and other food business establishments should apply safety food practices for the health benefits of their customers. In addition to ensuring food and customer safety, providing high-quality service also requires an understanding of consumers' food safety behaviors and their awareness of food safety education.

Calopez et al. (2017) found that the majority of street-food vendors in Ilo-Ilo city are extremely aware of personal hygiene, food preparation, serving, and storing foods and knowledgeable on food safety handling. They also found out that these vendors always practice food safety practices in terms of the preparation, cooking, serving, personal hygiene and storing. This result is consistent with street-food vendors of Ozamis City in Mindanao (Andoy & Valmorida, 2017).

The term "street vendor" in English is used interchangeably with "street trader", "hawker" or "retailer" and is used to describe all the people marketing products and services to the community without a secured or proper vending structure (Rathod, 2017). Food vendors are described as people selling ready-to-eat foods and beverages in the streets or other public places and are regarded as informal workers (Hill, 2016; Nemo, Bacha & Ketema, 2017; Samapundo et al., 2015).

Thus, street-food handlers are not educated and require knowledge in safe food handling and sanitation (Hill, 2016; Rathod, 2017). However, regardless of all the noticeable unhygienic conditions, customers continued to patronize the street-food vendors indicating that affordability superseded issues of hygiene and safety.

Amaami et al. (2017) found that street-foods have now become a major source of food for most homes and individuals especially in developing countries. Zanin et al. (2017) revealed that 50 percent of the selected studies reported that knowledge was not translated into attitudes or practices. This is in accordance with the findings of our study. Jespersen et al. (2017).

Nora A Moreb, Anushree Priyadarshini, Amit K Jaiswal Food control 80, 341-349, 2017 Food safety concerns have existed for a long time, as millions of people across the globe suffer from food borne disease every year. Contamination of food owing to limited knowledge of food safety practices primarily increases the risk of food borne illnesses.

Street-vended-foods are ready-to-eat (RTE) foods and beverages that are occasionally prepared by vendors in the streets and other public places and are

mostly sold to consumers for immediate or later consumption without any further preparation or processing (Imathiu, 2017). Because of the growing population, many cities have seen an increase in the number of street-food vendors (SFVs) to meet the demand for affordable and easily accessible RTE meals. The majority of city dwellers rely on such foods because they are convenient. Street-foods are valued not only for their convenience and affordability, but they also contribute significantly to the country's economy, the preservation of cultural and social heritage, and the maintenance and improvement of people's nutritional status, and require low capital making it easier to enter the market (Rane, 2011; Moussavi et al., 2016; Hill et al., 2019).

Pascual et al. (2019) added that respondents' overall knowledge of food safety did not translate into positive attitudes in food safety practices. He also suggested that ongoing food safety education, as well as subsequent monitoring and evaluation, are vital.

The importance of the foodservice industry for the economy and health indicates the need for effective strategies to improve food safety. Food service management system (FSMS) is understood as a systematic approach to controlling food safety hazards within foodservice to ensure food safety (da Cunha, 2021). In (2007), Yiannas published an emblematic opinion, citing the need to strengthen food safety culture and behavioral approaches to improve food safety performance. According to them, psychological models linked to organizational culture would trigger changes in the behavior of food handlers (as quoted by da Cunha, 2021). Poor food safety practices and measures in the food service

industry can manifest themselves through contaminated food that can cause foodborne illness. Most foodborne illness outbreaks in food establishments are due to predictable errors in the food chain (da Cunha, 2021). Ready-to-eat meals are frequently implicated in foodborne illness incidents (Soon, Brazier, & Wallace, 2020).

To overcome the difficulties of improving food safety, studies have focused on the behavior-based approach strategies by strengthening the food safety climate and culture, leadership, and communication aligned with a food service management system. A comprehensive definition of food safety culture was proposed by Sharman et al. (2021) "Food safety culture is defined as a long-term construct existing at the organizational level relating to the deeply rooted beliefs, behaviors, and assumptions that are learned". Strengthening food safety culture in food services is feasible and promising. There are some strategies that managers, owners, and directors can employ to promote a proactive culture.

Studies on food services should be encouraged because there is a different relationship between service and consumers in these places and their preferences. Thus, these related studies help in assessing the food safety knowledge and practices among the vendors of Daanbantayan.

Access to safe food is considered a basic human right, but food-borne disease presents a significant public health concern globally. The problem is exacerbated in low- and middle-income countries. Due to the rise in urbanization and the popularity of street-food in low- and middle-income countries, understanding the Knowledge, Attitude, and Practice (KAP) of street-food vendors

is crucial to ensuring food safety. Therefore, this review was aimed to estimate the pooled proportion of KAP of street-food vendors toward food safety and its associated factors in low- and middle-income countries. A comprehensive search of published studies before January 30, 2023, was identified using databases like PubMed/MEDLINE, Cochrane Library. Gastrointestinal infections are usually present with symptoms of abdominal pain, diarrhea, fever, and vomiting. According to Defensor (n.d.), many vendors selling street-food may employ poor ingredients. They may witness improper food preparation and handling techniques and operate in facilities that do not meet minimum sanitary requirements. They might be able to use used cooking oil. They are not wearing hairnets or washing their hands before touching or preparing meals. Food, containers, and utensils may have been stored inappropriately or exposed to filth, smoke, and flies. These procedures can lead to bacterial proliferation and contamination, putting consumers at risk.

According to the Local Press (2020), garbage and dirt are spread by street-food sellers, increasing the risk of germs and viruses. Consumers should be informed that street-food vendors lack an appropriate garbage disposal system, and rubbish is frequently gathered and thrown away in proximity, such as on pavements or street corners. While some of these are cleaned up by the municipal government, others are ignored and eventually become major disease-spreading hotspots in the neighborhood.

The lack of key general food hygiene knowledge is concerning, given that the use of containers that are dirty can lead to food contamination by pathogens (Ghatak and Chatterjee, 2018; Loukieh et al., 2018; Samapundo et al., 2016).

RELATED STUDIES

Assessed the food safety knowledge and practices of street-food vendors in the Tamale Metropolis. The study found the street-food vendors had limited knowledge of food safety practices and most of them did not have access to proper training. (Ghana by Lian Lum et.al, 2018).

The study food safety knowledge and practices among street-food vendors in Lagos found that street-food vendors had relatively good knowledge of food safety practices but there were gaps in the implementation of these practices. (Oyetunji et al. 2019).

In Ecuador, a study assessed the food safety knowledge and practices of street-food vendors in the city of Quito. The study found that street-food vendors had limited knowledge of food safety practices and there was a need for improved training awareness programs. (Benito et.al, 2017).

This study presents a compelling exploration of the knowledge, attitudes, and practices of mobile food vendors pertaining to food safety. Food safety knowledge, attitudes and practices of mobile foodvendors in Vhembe district, Liampopo province, South Africa. Sibanyoni, et al. (2019).

THE PROBLEM

Statement of the Problem

This study examined the street vendors' food safety knowledge and practices in Poblacion, Daanbantayan, Cebu. Specifically, this study answered the following questions:

1. What is the respondent's profile as to:

- 1.1 Sex;
- 1.2 Civil Status;
- 1.3 Educational Level;
- 1.4 Length of food-related work experience, and
- 1.5 Food-related training attended?
2. What is the street-food vendors' level of awareness of food safety knowledge?
3. What is the street-food vendors' actual food safety practices?
4. Is there a significant difference between the street-food vendors' food safety knowledge and their actual practices?
5. Is there a significant relationship between the profile of the street-food vendors and food safety practices?
6. Based on the findings, what training program can be designed?

Statement of Null Hypothesis

The statement of null hypothesis will be tested at the 0.05 level of significance.

H₀: There is no significant difference between food safety knowledge and food safety practices among the street-food vendors in Poblacion, Daanbantayan, Cebu

Scope and Limitation

This study focused on Assessing Food Safety Knowledge and Practices among Street-Food Vendors of Poblacion, Daanbantayan, Cebu. The survey and the observations were done by the researchers. This study looked into the factors

that were related to the sanitation and hygiene practices of the street-food vendors. It also determined the relationship of the street-food vendors' Food Safety Knowledge to their actual practices in daily business operations. The respondents of the study were street-food vendors in Poblacion, Daanbantayan, Cebu.

Significance of the Study

The findings of the study provided vital information for the different affected and/or interested sectors as the following:

Vendors. They will be given ideas on the things that need to be improved in food preparation. They will know how to assess the quality of food to sell to the customers.

Customers. They will be enlightened regarding the food preparation that greatly affects their food preferences and safety.

Future Researchers/Hoteliers. This study will contribute to their research by using the findings of this study and apply it to their theoretical framework.

Graveyard Employees. The variety and ease of street food can be appreciated by graveyard personnel while they work during their workdays. Benefits can include easy access to food without having to leave the workplace, which could save time, and provide comfort during shift work that involves working through the night.

Entrepreneurship and Livelihoods. Selling Street food is a common source of income for many people, particularly in underdeveloped nations. Examining street food vendors can give light on the potential difficulties, and

entrepreneurial strategies of the informal food industry. It can assist in determining how to empower and assist street food vendors in their role as small business owners.

Cultural Heritage. Street food has a strong connection to the customs and culture of the area it is found in. Studying street food vendors can provide insights into the culinary traditions, food culture, and heritage of a community. It helps preserve and promote local food traditions, which are an essential part of cultural identity.

Obtain demographic information by interviewing food safety knowledge and practice judgments about conditions whether, and the like, after which such facts were evaluated, were also carefully considered. Collected data through survey questionnaires were calculated and evaluated through statistical treatments and analysis. Thereafter, findings, conclusions and recommendations were drawn from said data.

Flow of the Study

This study aims to identify the conditions and status of street food vendors and might determine the personal and environmental hygiene of vendors and their surroundings. It is important to know their capabilities and knowledge in food handling businesses and their experience with food safety practices and trainings regarding implementing proper hygiene (Choudhury et al., 2011). The aim of this research is to evaluate the level of participation with the sanitary requirements of their food handling activities.

RESEARCH METHODOLOGY

Research Design

To measure the respondents' food safety knowledge and practices, the descriptive survey method was employed. Factors relevant to industry standards on food preparation and service were used as a basis in crafting the survey materials. The survey method, which is often referred to as a normative survey, a fact-finding investigation with suitable and precise explication, was used in this study to obtain demographic information. As to evaluating food safety knowledge and practices, judgments, ideas, convictions, attitudes, and the like, after which such facts were evaluated, were also carefully considered. Gathered data through a survey questionnaire were calculated and validated through statistical treatments and analysis. Thereafter, findings, conclusions and recommendations were drawn from said data.

Flow of the Study

This study aims to identify the conditions and status of street food vendors that might determine the personal and environmental hygiene of vendors and their surroundings. It is important to know their capabilities and knowledge in food vending businesses and their experience with food safety practices and trainings including implementing proper hygiene (Choudhury et al., 2011). The aim of this study is to evaluate the level of perception with the sanitary requirements of their street food vending environment.

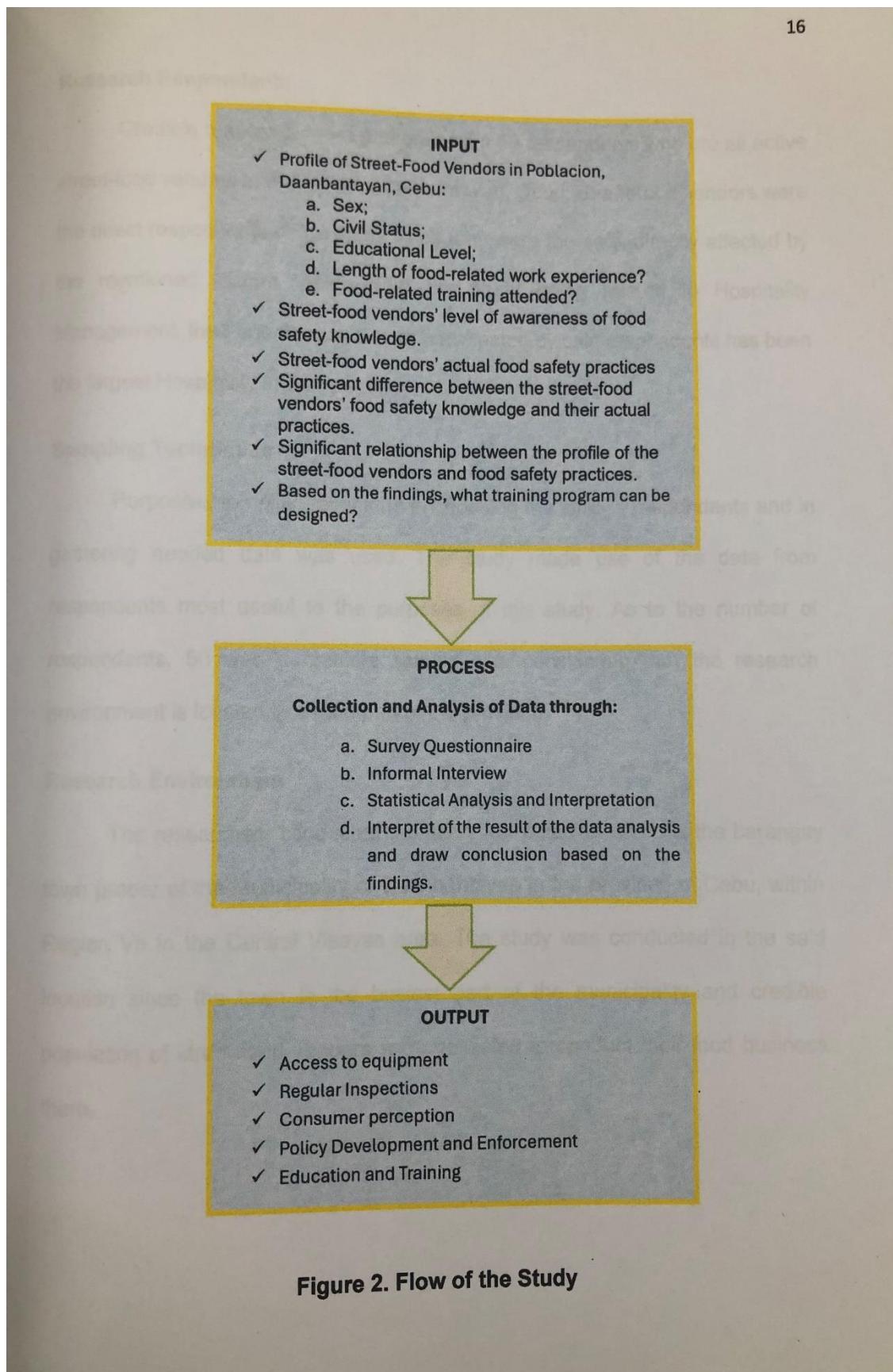


Figure 2. Flow of the Study

Research Respondents

Credible responses were gathered from 50 respondents who are all active street-food vendors in Poblacion, Daanbantayan, Cebu. Street-food vendors were the direct respondents of the study since they were the ones directly affected by the mentioned factors. Aside from the study being related to Hospitality Management, the Food Service Sector participated by said respondents has been the largest Hospitality Industry sector.

Sampling Techniques

Purposive sampling technique in choosing the study's respondents and in gathering needed data was used. The study made use of the data from respondents most useful to the purposes of this study. As to the number of respondents, 50 was a credible sample size considering that the research environment is located in a rural part of the province.

Research Environment

The researchers conducted the study in Poblacion which is the barangay town proper of the Municipality of Daanbantayan in the province of Cebu, within Region VII in the Central Visayas area. The study was conducted in the said location since the town is the busiest part of the municipality and credible population of street-food vendors were collected to conduct their food business there.



FIGURE 3. THE RESEARCH LOCALE

Table 1
Distribution of Respondents

Respondents	Frequency	Percentage (%)
Female	42	84 %
Male	8	16%
Total	50	100%

Discussions:

The respondents who were assessed for the study Assessing Food Safety Knowledge and Practices among Street-Food Vendors in Poblacion, Daanbantayan, Cebu had a frequency of forty-two (42) females, composed of eighty-four percent (84%) of the sample, and eight (8) males, composed of sixteen percent (16%).

Research Instruments

A survey questionnaire adopted from Akabanda. F. et. al. 2017 on Food Safety Knowledge, Attitudes and Practices of Institutional Food Handlers in Ghana, and study on Food Court Hygiene Assessment and Food Safety Knowledge, Attitudes and Practices of Food Handlers in Putrajaya conducted by Mohd, F et. al. 2015, which was modified by the researchers, was used as a tool to gather the necessary data. The survey questionnaire consisted of three (3) parts that were in line with food service, knowledge and safety. The language used were English and Filipino/Tagalog to avoid language barrier. The first part gathered the

profile of the respondents which were answerable in both open and checklist form. The second part evaluated the respondents' food safety knowledge. Statements were answerable through a 4-point likert scale, where "4" was represented as Strongly Aware, "3" as Aware, "2" as Undecided, while "1" as Unaware. As for the second part which evaluated the respondents' actual Food Safety Practices, options were given using the same scale but with varying meaning wherein "4" means Always, "3" as Often, "2" as Rarely, while "1" as Not at All.

(LPU – Laguna Journal of International Tourism and Hospitality Management Vol. 3, No. 1 September 2015). The survey questionnaire generally measured the respondents' deep insights regarding food knowledge and safety, and their actual practices.

Data Gathering Procedure

A researcher-modified survey questionnaire was used to serve its intended respondents and to accordingly achieve the intentions of this study. The survey was conducted using suitable questions adopted and modified by the researchers from related research and relevant studies. The questionnaire was comprised of parts which were all related to the respondents' perceptions regarding food safety knowledge and practices. In the questionnaire, a Likert scale was used to determine the respondents' level of awareness and agreement to the statements.

The questionnaire, after being checked and approved, was reproduced, and distributed to the 50 respondents. Ample time was given to each respondent before the filled questionnaires were collected.

Thereafter, gathered data were tallied and computed for interpretation according to the frequency of items checked by the respondents. Data were kept for future perusal.

Statistical Treatment

The following statistical procedures were employed to interpret the data gathered from the respondents of the study.

Simple Percentage. The demographic profile variables of the respondents were analyzed using the simple percentage with the following formula:

$$P = (f/n)100$$

Where:

P = Percentage

f = frequency for each category

n = total number of respondents

100 = constant value

Weighted Mean. This was used in determining the extent the respondents have rated the variables based on the rating scale. The formula in getting the weighted mean is as follows:

$$WM = \frac{\sum fw}{N}$$

Where:

WM = Weighted Mean

f = frequency

w = weighted

N = number of respondents

Σ = summation

Scoring Procedure

The scoring employed in this study is spelled out hereunder. The different variables that assessed the respondent's food safety knowledge and practices were rated as illustrated below.

Table 2
Scoring Procedure for Food Safety Knowledge

Weight Category	Category Scale	Verbal Descriptions
4	3.25 – 4.00	Strongly Aware
3	2.51 – 3.25	Aware
2	1.70 – 2.50	Undecided
1	1.00 – 1.75	Unaware

The scoring procedure in Table 2 reflects a 4 Likert scale to rate the level of food safety knowledge among of the street-food vendors. Each weight was assigned a range of values from 1 to 4. Each category was assigned a Likert scale score ranging from 1 (Unaware), 2 (Undecided), 3 (Aware) and 4 (Strongly Aware). The score was based on the respondent's assessment of the vendors' adherence to the specific criterion.

Table 3

Scoring Procedure for Food Safety Practices

Weight Category	Category Scale	Verbal Descriptions
4	3.25 – 4.00	Always
3	2.51 – 3.25	Often
2	1.70 – 2.50	Rarely
1	1.00 – 1.75	Not at all

The scoring procedure in Table 3 reflects a 4 Likert scale to rate the level of respondents with food safety knowledge among street-food vendors. Each category is assigned a range of values from 1 to 4, indicating different levels of respondents. Each category is assigned a Likert scale score ranging from 1 (Not

at All), 2 (Rarely), 3 (Often) and 4 (Always). The score is based on the respondent's assessment of the vendors' adherence to the specific criterion.

Ethical Considerations

The study upheld ethical ways of assessing the street-food vendors in Poblacion, Daanbantayan, Cebu. The major ethical consideration in this study was the respondents' voluntary participation with utmost consideration on the confidentiality of all gathered data. An informed consent from the participants was also sought. The nature including the objectives of the study was explained to the respondents prior to their participation. The technicalities of the study were explained with simplification using the local dialect understandable for the respondents. The study considered ethical policy implications and it was conducted mainly for academic purposes.

Management of Data

Filled study questionnaires, after being tallied, computed, treated, and analyzed, were stored securely for safekeeping and for future perusal of the researchers. Until such a time the data is no longer needed, proper disposal thereof shall be conducted.

DEFINITION OF TERMS

These initial definitions provide an understanding of key terms related to the study on food safety practices among street food vendors.

Cross Contamination – occurs when harmful microorganisms or contaminants are transferred from one surface or food to another.

Food Contamination – foods that are damaged or tainted because they either contain microorganisms, such as bacteria or parasites, or toxic compounds that render them unsafe for consumption are often referred to as contaminated foods.

Food Hygiene – all conditions and measures necessary to ensure the safety and suitability of food at all stages of food chain.

Food Safety – to avoid contamination and foodborne illness, food safety refers to the circumstances and routines that maintain food quality.

Health – the general condition of the body or mind, especially in the terms of the presence or absence of illnesses, injuries, or impairments.

Knowledge – refers to the understanding and awareness of food safety principles, guidelines, and best practices among street-food vendors.

Practices – refers to the actual behavior of street-food vendors in relation to food safety.

Public Health – the state of being free of physical or psychological disease, illness, or malfunction of people.

Sanitation – conditions or procedures related to the collection and disposal of sewage and garbage.

Street-foods – ready to eat foods prepared or sold by vendors in streets and other similar public places.

Street-Food Vendors – entrepreneurs selling ready to eat foods and beverages in the streets.

Temperature Control – involves maintaining proper temperatures during the storage, preparation, and serving of food.

Vendors – someone who sells something.

Chapter 2

PRESENTATION, ANALYSIS, AND INTERPRETATION OF DATA

The data gathered from the responses of the Street-Food Vendors in Población, Daanbantayan Cebu are herein presented and interpreted. For a clearer interpretation of the problem, similar data were arranged according to the following specifics: and (i) personal profile of the street-food vendors as to sex, civil status, educational level, food-related work experience, length of work experience, and trainings attended relevant to food preparation and service; (ii) street-food vendors level of awareness on food safety knowledge and food safety practices.

Consequently, all the data had been presented, analyzed, and interpreted as they are the bases for the formulation of conclusions and giving recommendations.

DEMOGRAPHIC PROFILE OF THE RESPONDENTS

Hereunder is the demographic profile of the respondents as to their sex, civil status, educational level, length of food-related work experience, and food related training attended.

SEX

in research refers to the biological characteristics that define an individual as male or female.

Table 4 depicts the respondent's profile in term of their sex.

Table 4
Sex of Respondents

SEX	FREQUENCY (f)	PERCENTAGE %
Male	8	16%
Female	42	84%
TOTAL	50	100%

As shown in table 4, out of 50 respondents 8 or 16% were male and 42 or 84% were female. From this, it is highly evident that there are more females who chose to do business on street-vended-foods than males.

Civil Status

This research included civil status data insights into the demographic composition of the identified. In this case, civil status data in revealed the proportion of respondents who are single, married, widow, or in other marital arrangements.

Table 5 presents the respondents' profile in terms of their civil status.

Table 5
Civil Status of Respondents

CIVIL STATUS	FREQUENCY (f)	PERCENTAGE %
Single	18	36 %
Married	29	58%
Widow	2	4%
Others (Separated)	1	2%
TOTAL	50	100%

The illustration above reveals that as to their civil status, 29 or 58% of the respondents were married, 18 or 36% were single, while 2 or 4% of them were widow. Furthermore, the percentage of the respondents who were separated is 1 or 2%. With this analysis, married vendors composed most of the respondents'

population which basically means that more married people opted to choose street-vending as their source of livelihood to sustain their family's needs.

Educational Level

This category refers to the highest level of education completed by the individuals who participated in a survey. This variable provides insights into their obtained level of formal education.

The table 6 below indicates the respondent's profile in terms of their educational level.

Table 6
Educational Level of Respondents

EDUCATIONAL LEVEL	FREQUENCY (f)	PERCENTAGE %
Elementary Graduate	12	24%
High-School Level or Graduate	22	44%
College or University Level	10	20%
College or University Graduate	6	12%
TOTAL	50	100%

As shown above, respondents who were at least a High-School Level or a High-School Graduate make the largest population of the respondents which is 22 or 44%, followed by those who have graduated in Elementary which is 12 or 24%. 10 or 20% of the respondents obtained College or University level of Education, while only 6 or 12% graduated from College or University. These results indicated that street-food vending is a more practical and accessible livelihood choice for those who had obtained at least high-school academic level.

Length of Work Experience

The study also considered the length of work experience of the respondents to determine the amount of time that individuals have spent working to gain professional experience in their respective careers.

Table 7 shows the respondents' profile in terms of their length of work experience.

**Table 7
Length of Work Experience of Respondents**

LENGTH OF WORK EXPERIENCE	FREQUENCY (<i>f</i>)	PERCENTAGE %
Less than 1 year	18	36%
1 – 5 years	21	42%
6 – 10 years	4	8%
More than 10 years	8	14%
TOTAL	50	100%

Table 7 revealed that there are 21 out of 50 respondents with 1–5 years' work experience dominantly comprised 42% of the sample population. Eighteen out of 50 respondents or 36% of the respondents had less than a year of experience, 4 or 8% have a notable 6-10 years' work experience, while only eight out of 50 respondents or 14% have more than 10 years of work experience.

Food-Related Training Attended

This category evaluated if the respondents had attended specific training, or educational programs related to food. Attendance to training programs, courses, workshops, or certifications that respondents have completed to enhance their knowledge and skills in food industry are included here.

Table 8 presents the respondents profile in terms of their Food-related Trainings Attended.

Table 8
Respondents' Attendance to Food-Related Trainings

FOOD RELATED TRAININGS	FREQUENCY (f)	PERCENTAGE %
YES	9	18%
NO	41	82%
TOTAL	50	100%

Table 8 shows that nine out of 50 respondents or 18% of the respondents had attended food-related trainings, while 41 or 82% of the respondents had not. This also shows that majority of the respondents didn't attend any training program related to food preparation and service but still found their way into street-food business.

STREET-FOOD VENDORS' LEVEL OF AWARENESS ON FOOD

SAFETY KNOWLEDGE

The level of awareness of food safety knowledge refers to the extent to which individuals, particularly those involved in the handling, preparation, and distribution of food, understand, and apply the principles of food safety in their practices. Street-food vendors are a common sight across the world, offering a variety of delicious and affordable meals. Food safety encompasses practices ranging from proper food handling, preparation, and storage, to maintaining cleanliness and hygiene in the cooking and serving areas. Understanding and improving the level of food safety awareness among street-food vendors is essential. It can help enhance food safety standards, protect consumers, and contribute to the overall success and reputation of the street food industry.

The table 9 below displays the ratings of the respondents on the level of awareness in food safety.

Table 9
Street-Food Vendors' Level of Awareness on Food Safety Knowledge
N = 50

Statements	WEIGHTED MEAN	VERBAL DESCRIPTION
1. Chilling or freezing eliminates harmful germs in food.	3.48	Strongly Aware
2. There is no inconvenience that the waste materials are kept in the kitchen together with the foodstuffs.	2.90	Aware
3. Cooked and uncooked foods should be prepared with separate equipment and should be stored separately.	3.54	Strongly Aware
4. Bacteria can also be transmitted to food via poorly cleaned equipment.	3.52	Strongly Aware
5. Any case of food poisoning caused by a meal prepared by your store causes damage to the store's reputation.	3.56	Strongly Aware
6. Hot-served foods should be kept at 60°C or above while cold-served foods at 4°C and below.	3.30	Strongly Aware
7. There is no harm in keeping animal-originated food such as meat, milk, and eggs at room temperature.	2.92	Aware
8. The water used every in the kitchen must be drinkable.	3.58	Strongly Aware
9. Frozen foods can be frozen again after being thawed.	3.26	Strongly Aware
10. Frozen foods can be thawed at room temperature.	3.06	Aware
11. The most important signs of food poisoning are diarrhea, nausea, vomiting, fever, abdominal pain, fatigue, and loss of appetite.	3.50	Strongly Aware
12. It is still harmless to consume food with molds starting to grow.	2.98	Aware
13. Each kitchen worker is a tool for bacterial contamination.	3.26	Strongly Aware
14. Food can be prepared and served with bare hands.	3.10	Aware
15. Kitchen workers must go through a health check every 6 months.	2.62	Aware
16. It is enough for kitchen workers to wash their hands just before commencing work.	3.38	Strongly Aware
17. If the kitchen worker is suffering from flu, diarrhea, and other illnesses, there is no problem allowing them to still work.	3.08	Aware
18. Appropriate hand washing is done with hot water and by brushing the nails with soap and disinfectant by rubbing hands.	3.60	Strongly Aware
19. Smoking is allowed in the food processing area.	2.64	Aware
20. Employees do not need to remove their jewelry before starting work.	2.64	Aware

Legend:

3.26 – 4.00 Strongly Aware (SA)

1.76 – 2.50 Undecided (U)

2.51 – 3.25 Aware (A)

1.00 – 1.75 Unaware (UA)

As illustrated in Table 9, respondents were strongly aware to the statements of appropriate hand washing is done with hot water and by brushing the nails with

soap and disinfectant by rubbing hands, having a highest weighted mean of 3.60 described as strongly aware and the lowest mean is 2.62 described as aware, with the statement of kitchen workers must go through a health check every 6 months. Respondents had strongest awareness on the importance of appropriate hand washing, proper food storage, hazards of food contamination, and factors contributing to food poisoning including its signs and symptoms. They are sufficiently aware about the value of having a periodic health check of their food handlers, and that they must not be allowed to work if they have communicable diseases. In addition to this, they also admit awareness to the appropriateness of grooming and hygiene standards, and also the importance of segregation of food items according to kind.

STREET-FOOD VENDORS' ACTUAL FOOD SAFETY PRACTICES

The actual food safety practices of street-food vendors significant importance in ensuring the safety and well-being of consumers. Street-food vendors play a vital role in providing delicious and convenient meals to people around Poblacion, Daanbantayan, Cebu. Adhering to food safety practices not only protects consumers from foodborne illnesses but also ensures the reputation and success of food business. By enhancing food safety practices among street-food vendors, we can promote a safer and healthier dining experience for consumers while supporting the growth and sustainability of the street food industry.

The table 10 displays the ratings of the respondents on the level of awareness in food safety knowledge.

Street-Food Vendors' Actual Food Safety Practices

Table 10
Food Safety Practices
N = 50

STATEMENTS	WEIGHTED MEAN	FREQUENCY OF PRACTICES
1. Wearing an apron while working.	3.42	Often
2. Wearing a hair restrainer and trimming nails before food processing.	3.38	Often
3. Wearing a mask or spit guard when working with unwrapped foods.	2.84	Rarely
4. Eating and drinking at the workstation.	2.86	Often
5. Washing hands properly for at least 20 seconds before and after handling food, using toilets, and touching surfaces.	3.84	Always
6. Using gloves during food processing.	3.26	Often
7. Wearing nail polish when handling food.	2.74	Often
8. Remove any jewelry when handling food.	3.24	Often
9. Using sanitizer when washing service utensils (plates, cups, spoons, food tongs, and ladies)?	3.74	Always
10. Purchasing ingredients that are clean and in fresh condition.	3.90	Often
11. Checking of expiry dates on food ingredients and doing visual check for freshness.	3.78	Always
12. Storing leftover food items in the chiller or freezer.	2.96	Often
13. Reheating or recooking of leftover foods.	2.64	Often
14. Using rancid oils or other pass-off ingredients in cooking to save.	2.52	Often
15. Tasting leftover food items to see if they are still safe to eat before selling.	3	Often
16. Blowing air in plastic or paper bags when packing foods.	2.46	Rarely
17. Cleaning of food storage area before storing food products.	3.90	Often
18. Washing and sanitizing food contact surfaces with soap, water, and disinfectant.	3.88	Always
19. Storing food and food ingredients in appropriate airtight containers to avoid odor and bacterial contamination.	3.82	Always
20. Wastes and trash are disposed of daily.	3.92	Always

Legend:

3.51 – 4.50 = Always

1.51 – 2.50 = Rarely

2.51 – 3.50 = Often

1.00 – 1.50 = Not at all

Table 10 shows the street-food sellers totally watched and practiced nourishment security which is translated as continuously with the most noteworthy mean of 3.92. In terms of squanders and junk are arranged of every day, that the method of getting freed materials and rubbish happens every day. Legitimate squander transfer is vital for keeping up cleanliness, cleanliness, and natural maintainability. And the least mean of 3.74, utilizing sanitizer when washing benefit utensils. It recommends that after washing the utensils with cleanser and water, a sanitizer is connected to assist purify and kill remaining microbes or germs on the utensils.

In terms of the vendor's cleanliness hones, sellers translated regularly with the most elevated mean of 3.9. Acquiring fixings that are clean and in new condition. This ordinarily implies that the fixings have been as of late collected, created, or handled, and have not experienced noteworthy debasement. Cleaning of nourishment capacity zone some time recently putting away nourishment items, sometime recently starting any nourishment planning or taking care of exercises, it is critical to completely clean the zone where nourishment is put away.

Table 10 appears the street-food sellers totally watched and practiced nourishment security which is translated as continuously with the most noteworthy mean of 3.92.

In terms of squanders and junk are disposed of every day, that the method of getting freed materials and waste happens every day. Appropriate squander transfer is vital for keeping up cleanliness, cleanliness, and natural maintainability. And the most reduced mean of 3.74, utilizing sanitizer when washing benefit utensils. It recommends that after washing the utensils with cleanser and water, a sanitizer is connected to encourage purify and dispense with remaining microbes or germs on the utensils.

In terms of the vendor's cleanliness hones, merchants translated regularly with the most elevated mean of 3.9. Obtaining fixings that are clean and in new condition. This regularly implies that the fixings have been as of late collected, created, or prepared, and have not experienced critical debasement. Cleaning of nourishment capacity region some time recently putting away nourishment items, sometime recently starting any nourishment planning or dealing with exercises, it is critical to completely clean the region where nourishment is put away.

Nourishment sellers translated occasionally with the most noteworthy mean 2.46 that blowing discuss plastics and paper packs are not great. Since there could be a chance that the one blowing the plastic and paper sack might have malady and might get to the nourishment that will be put within the pack.

SIGNIFICANT DIFFERENCE BETWEEN THE STREET-FOOD VENDORS

FOOD SAFETY KNOWLEDGE WITH THEIR ACTUAL PRACTICES

The significant difference between the food safety knowledge of street-food vendors and their actual practices lies in the application and implementation of that knowledge. Street-food vendors may have some understanding of food safety

principles, contributing to a gap between their knowledge and actual practices. Food safety knowledge refers to the understanding of proper food handling, preparation, storage, and hygiene practices that prevent foodborne illnesses. Vendors may have some level of awareness about these principles, either through formal training or experience. Bridging this gap is essential to ensure the safety of the food served by street-food vendors and protect the health of consumers. By enhancing the actual food safety practices of street-food vendors, we can ensure the safety of the food they serve.

The table 11 below displays the significant difference between Food Safety Knowledge and actual Practices of the respondents.

Table 11
Significant difference between Food Safety Knowledge and Practices

Variable	Mean	t-value	p-value	Significant level	Decision	Interpretation
Food Safety Knowledge	3.193	-2.205	0.032	0.05	Reject H ₀	Significant
Food Safety Practices	3.314					

*p-value <0.05a or p-value <0.01a, reject null hypothesis

Based on the p-value and the significant level, a decision is made regarding the null hypothesis (H_0). If the p-value is less than or equal to the significant level, the null hypothesis is rejected. In this case, for "Food Safety Knowledge" and "Food Safety Practices", the decision is to reject the null hypothesis.

In this case, for Food Safety Knowledge and actual Practices of the respondents interpretation, is "Significant," indicating that there is enough evidence to reject the null hypothesis. The study showed that there is a significant difference between Food Safety Knowledge and Food Safety Practices.

This study shows that there is a significant association between Food Safety Knowledge and Food Safety Practices, with a rejection of the null hypothesis ($t = -2.205$, $p = 0.032$), suggesting that individuals with higher levels of food safety knowledge tend to exhibit better food safety practices.

CONCLUSIONS

Chapter 3

SUMMARY OF FINDINGS, CONCLUSIONS, AND RECOMMENDATIONS

This chapter of the research study presents the summary of findings on the personal profiles of the respondents including their awareness on food safety knowledge and the extent of practicing such awareness during food preparation and service. The purpose of this study is to formulate ways and means to assist the street-food vendors in improving their knowledge and practices on what is right and proper in doing food business.

SUMMARY OF FINDINGS

The assessment of food safety knowledge and practices among street-food vendors revealed concerning gaps in their understanding and implementation of proper food safety measures. Many vendors lacked formal food safety training, leading incomplete knowledge about safe food handling procedures. Observations indicated poor hand hygiene practices, inadequate food storage conditions, and a lack of temperature control measures. The findings highlighted the urgent need for education and training initiatives to improve food safety practices among street-food vendors and protect consumers from the risk of foodborne illnesses.

CONCLUSIONS

In conclusions, assessing food safety knowledge and practices among street-food vendors is essential for ensuring the safety of the food they sell to the public. Have a good practice, the street-food should have time to take trainings

RECOMMENDATIONS

Based on the findings of the study, the following recommendations were drawn:

1. Develop and implement comprehensive education and training programs specially tailored for street food vendors.
2. Ensuring street-food vendors had adequate food safety knowledge can reduce the risk of foodborne illnesses among consumers.
3. Proper monitoring continuously assessing food safety knowledge among street-food vendors.
4. Research findings can support evidence-based policymaking to strengthen food safety regulations and enforcement mechanism for the street-food sector.

Chapter 4
OUTPUT OF THE STUDY
Training Program

Introduction

This chapter outlines a comprehensive action plan aimed at developing and implementing a competency skills enhancement program, improving hands-on experiences, providing learning tools and equipment, and fostering a supportive learning environment for the food safety knowledge and practices among street-food vendors' in Poblacion, Daanbantayan, Cebu.

Rationale

This study on the perceived effects of competency-based training in Assessing Food Safety Knowledge and Practices Among Street-Food Vendors' in Poblacion, Daanbantayan, Cebu, revealed that although street-food vendors perceived competency-training as beneficial for enhancing their skills, knowledge, and overall competence. It can also evaluate their understanding of food safety principles, such as proper hygiene, temperature control, cross-contamination prevention, and safe food handling practices. The study aims to assess the actual practices of street-food vendors regarding food safety, such as using clean utensils, maintain proper food storage, and practicing good personal hygiene. This information can help develop targeted educational programs and training initiatives to enhance their knowledge and promote better food safety practices.

OBJECTIVES

1. To assess the level of food safety knowledge about food safety knowledge among street-food vendors.
2. To evaluate the actual practices of street-food vendors in relation to food safety.
3. To understand the consumers' perceptions and exceptions regarding food safety in the street-food vending.
4. To explore the impact of local regulations and policies on the food safety practices of street-food vendors.
5. To contribute to the development of policies and regulations aimed at enhancing food safety in the street-food sector.

Scheme of Implementation

1. Conduct a literature review on food safety knowledge and practices among street-food vendors.
2. Provide training or workshops to Street-food vendors.
3. Conduct observations and inspections of street-food vending sites to evaluate actual food safety practices.
4. Conduct interviews or focus group discussions with consumers to understand their perceptions and expectations regarding food safety in street-food vending.
5. Provide learning tools and equipment to support street -food vendors in implementing food safety practices.

Methods/Procedures

1. Development of Assessment Tools:

- Develop a questionnaire or survey to assess the food safety knowledge of street food vendors.
- Include questions related to hygiene practices, temperature control, cross-contamination prevention, and safe food handling practices.
- Design the questionnaire to be easily understandable and accessible to street food vendors.

2. Evaluation of Consumers' Perceptions:

- Conduct surveys or interviews with consumers to understand their perceptions and expectations regarding food safety in street-food vending.
- Analyze the data to identify areas of concern or improvement from the consumers' perspective.

3. Review of Existing Food Safety Guidelines and Regulations:

- Conduct a comprehensive review of existing food safety guidelines and regulations applicable to street food vendors.
- Identify the key principles and practices outlined in these guidelines and regulations.

4. Implementation of Educational Programs and Training Initiatives:

- Based on the recommendations, design and implement educational programs and training initiatives targeted at street-food vendors.
- Include topics such as proper hygiene practices, temperature control, cross-contamination prevention, and safe food handling practices.
- Provide hands-on training, workshops, and seminars to enhance practical skills and knowledge.

5. Program Evaluation and Continuous Improvement:

- Regularly assess the effectiveness of the educational programs and training initiatives implemented.
- Collect feedback from street-food vendors, consumers, and relevant stakeholders to identify areas for improvement.
- Use the feedback and evaluation results to continuously improve the food safety knowledge and practices among street food vendors.

ACTION PLAN ON COMPETENCY SKILLS ENHANCEMENT PROGRAM

Areas of Concern	Objectives	Strategies	Person involved	Budget	Source of Budget	Time Frame	Expected Outcome	Actual Achievement	Remarks
Access to Equipment	To assess the level of food safety knowledge about food safety knowledge among street-food vendors.	Collaborate with local authorities and organization to provide affordable equipment.	Street Food Vendor S	₱100,000	Government Funding	1 year	Improved access to affordable equipment necessary for food safety practices, such as clean utensils, food storage containers, and temperature control devices.		
Regular Inspection	To evaluate the actual practices of street-food vendors in relation to food safety.	That conducts routine and surprise inspections of street-food vendors.	Street-Food Vendor S	₱10,000	Government Funding	6 months	This will lead to improved food safety practices and a safer environment for consumers.		

Consumer Perception	To understand the consumers perception and exceptions regarding food safety in street-food vending.	Educate consumers about the importance of food safety and hygiene in street-food.	Street-Food Vendor	₱10,000	Government Funding	1 year	This will enhance their perception and expectations regarding food safety practices among street-food vendors.
Policy Development and Enforcement	To explore the impact of local regulations and policies on the food safety practices of street-food vendors.	Providing support and resources to enforce these regulations effectively will contribute to improve food safety practices among street-food vendors.	Street-Food Vendor	₱15,000	Government Funding	6 months	It will be supported, and resources will be provided to ensure effective enforcement, resulting in improved food safety standards.
Education Training	To contribute the development of policies and regulations aimed at	Develop and implement comprehensive training that enhances the food safety knowledge and practices	Street-Food Vendor	₱30,000	Government Funding	1 year/on-going	Will contribute to the development of policies and regulations aimed at enhancing

enhancing food safety in the street-food sector.	of street-food vendors.	nity Contribu tions	food safety in the street-food vendor.
--------------------------------------------------	-------------------------	---------------------	----------------------------------------

Prepared by:

CABUCOS, BETTY MAE G

ROSACENA, CHRISTILE MAE G.

DIVINAGRACIA, ERIKA A.

CAÑETE, JHAY MYLYN O.

ESCARDA, NIÑA M.

ROSALES, ARVIE M.

MAÑABO, SEAN CHAMBER M.

MONTEJO, RIZZA P.

MISA, KYLE R.

BIBLIOGRAPHY

Electronic Sources

Barbosa, S., P. Gómez, M. & Chapman, P. (2013). Influence of food safety training on food safety knowledge and food handling practices of street food vendors in Bogotá, Colombia. *Food Safety*, 33, 765-783.

Azad-Poor, R., Ayash-Brempong, E., Yamagishi, H., Nagahashi-Yamada, E., & Yamashita, K. (2010). Knowledge on food safety and food-handling practices of street food vendors in Tokyo, Japan. *Advances in Public Health*, 2010, 1-11.

Carvalho, M. A. & da Cunha, M. S. (2013). Assessing the Food Hygiene Practices among Food Vendors Operating in the Via Madureira.

González, M., Vazquez, G., Latorre, L., Muñoz, A., Muñoz, D., Palomino, M., ... & Gómez, M. (2013). Can Food Safety Practices and Knowledge of Raw Food Promote Perception of Safety and Safe Consumption? Results from a Survey in the Andean Pacific Area. *Food Safety*, 33, 101-113.

BIBLIOGRAPHY

Chora, M. (2010). *Food traditions. Women cooking and eating for nutrition and health in South Asia*. Indiana University.

<http://www.indiana.edu/~mchora/foodtradition.htm>

De Gucht, D. J., Stedjebeit, E., & De Roos, V. V. (2014). The role of education, food safety training on street food handlers' knowledge, attitude and practice. *Food Control*, 43, 767-774.

<http://dx.doi.org/10.1016/j.foodcont.2014.01.014>

Durkay, B. J. & Addo, H. C. (2010). Food hygiene awareness, processing, and food safety status of food vendors in Ghana. *Food and Nutrition*, 40(3), 65-74.

<http://www.ncbi.nlm.nih.gov/pmc/articles/PMC2904871/>

Durkay, B. J. (2014). Assessing the Food and Beverage Hygiene Practices among Food Vendors Operating in the Izn Municipal.

BIBLIOGRAPHY

Electronic Sources

Adeosun, K. P., Greene, M., & Oosterveer, P. (2022). Informal ready-to-eat food vending: a social practice perspective on urban food provisioning in Nigeria. *Food Security*, 14(3), 763-780.
<https://link.springer.com/article/10.1007/s12571-022-01257-0>

Addo-Tham, R., Appiah-Brempong, E., Vampere, H., Acquah-Gyan, E., & Gyimah Akwasi, A. (2020). Knowledge on food safety and food-handling practices of street food vendors in Ejisu-Juaben Municipality of Ghana. *Advances in Public Health*, 2020, 1-7.

[https://www.academia.edu/8405571/Assessing the Food Personal Hygiene Practices among Food Vendors Operating in the Wa Municipality](https://www.academia.edu/8405571/Assessing_the_Food_Personal_Hygiene_Practices_among_Food_Vendors_Operating_in_the_Wa_Municipality)

Cancellieri, U., Amicone, G., Cicero, L., Milani, A., Mosca, O., Palomba, M., ... & Bonaiuto, M. (2023). Can Food Safety Practices and Knowledge of Raw Fish Promote Perception of Infection Risk and Safe Consumption Behavior Intentions Related to the Zoonotic Parasite Anisakis? *Sustainability*, 15(9).

<https://iris.unica.it/handle/11584/363363>

Chera, M. (2020). *Tamil traditions: Women cooking and eating for heritage and health in South India*. Indiana University.

<https://search.proquest.com/openview/d899221a8db7c4afea8d76f8cb0f6e59/1?pq-origsite=gscholar&cbl=18750&diss=y>

Da Cunha, D. T., Stedefeldt, E., & De Rosso, V. V. (2014). The role of theoretical food safety training on Brazilian food handlers' knowledge, attitude and practice. *Food Control*, 43, 167-174.

<https://www.sciencedirect.com/science/article/pii/S0956713514001376>

Dun-Dery, E. J., & Addo, H. O. (2016). Food hygiene awareness, processing, and practice among street food vendors in Ghana. *Food and Public Health*, 6(3), 65-74.

https://www.researchgate.net/profile/Elvis-Dun-Dery/publication/307575535_Food_Hygiene_Awareness_Processing_and_Practice_among_Stre et_Food_Vendors_in_Ghana/links/57cff6d708ae83b374649272/Food-Hygiene-Awareness-Processing-and-Practice-among-Street-Food-Vendors-in-Ghana.pdf

Dun-Dery, E. J. (2014). *Assessing the Food and Personal Hygiene Practices among Food Vendors Operating in the Wa Municipality*.

[https://www.academia.edu/8405571/Assessing the Food Personal Hygiene Practices among Food Vendors Operating in the Wa Municipality](https://www.academia.edu/8405571/Assessing_the_Food_Personal_Hygiene_Practices_among_Food_Vendors_Operating_in_the_Wa_Municipality)

Frankish, E. J., McAlpine, G., Mahoney, D., Oladele, B., Luning, P. A., Ross, T., ... & Bozkurt, H. (2021). Food safety culture from the perspective of the Australian horticulture industry. *Trends in Food Science & Technology*, 116, 63-74.

<https://www.sciencedirect.com/science/article/pii/S0924224421004453>

Kamboj, S., Gupta, N., Bandral, J. D., Gandotra, G., & Anjum, N. (2020). Food safety and hygiene: A review. *International Journal of Chemical Studies*, 8(2), 358-368.

https://www.researchgate.net/profile/Neeraj-Gupta-17/publication/339877534_Food_safety_and_hygiene_A_review/links/5e7f7b41299bf1a91b866018/Food-safety-and-hygiene-A-review.pdf

Lues, J., Rasephei, M. R., Venter, P., & Theron, M. M. (2006). Assessing food safety and associated food handling practices in street food vending. *International Journal of Environmental Health Research*, 16(5), 319-328.

[https://www.academia.edu/8405571/Assessing the Food Personal Hygiene Practices among Food Vendors Operating in the Wa Municipality](https://www.academia.edu/8405571/Assessing_the_Food_Personal_Hygiene_Practices_among_Food_Vendors_Operating_in_the_Wa_Municipality)

Letuka, P. O., Nkhebenyane, J., & Thekisoe, O. (2021). Street food handlers' food safety knowledge, attitudes and self-reported practices and consumers' perceptions about street food vending in Maseru, Lesotho. *British Food Journal*, 123(13), 302-316.

<https://www.emerald.com/insight/content/doi/10.1108/BFJ-07-2020-0595/full/html>

Mathauilula, M. A. (2020). *Pillars of a safety management system for small-scale vended foods in a rural-based municipality of South Africa* (Doctoral dissertation).

<https://univendspace.univen.ac.za/handle/11602/1537>

Musakala, D. I., Wandolo, M. A., & Maranga, V. N. (2023). FOOD HANDLING PRACTICES AND SAFE FOOD PROVISION BY UNCLASSIFIED RESTAURANTS IN NAIROBI CITY COUNTY. *African Journal of Emerging Issues*, 5(17), 210-224.

<https://ajoeijournals.org/sys/index.php/ajoei/article/view/524>

Ma, L., Hong, C., Yan, H., Wu, L., & Zhang, W. (2019). Food safety knowledge, attitudes, and behavior of street food vendors and consumers in Handan, a third-tier city in China. *BMC Public Health*, 19(1).

[https://www.academia.edu/8405571/Assessing the Food Personal Hygiene Practices among Food Vendors Operating in the Wa Municipality](https://www.academia.edu/8405571/Assessing%20the%20Food%20Personal%20Hygiene%20Practices%20among%20Food%20Vendors%20Operating%20in%20the%20Wa%20Municipality)

Musa, N. E. (2017). *Participatory action research to improve safety and hygiene practices among street food vendors in Lusaka central business district* (Doctoral dissertation, The University of Zambia).

<https://dspace.unza.zm/bitstream/123456789/5243/1/MAIN%20DOCUMENT.pdf>

Pei, X., Tandon, A., Alldrick, A., Giorgi, L., Huang, W., & Yang, R. (2011). The China melamine milk scandal and its implications for food safety regulation. *Food policy*, 36(3), 412-420.

<https://www.sciencedirect.com/science/article/abs/pii/S0306919211000479>

Pham, L. L. D. (2021). *Tourists' Emotional Responses to Street Food Experiences in Vietnam* (Doctoral dissertation, University of Surrey).

[Abid, M. T., Banna, M. H. A., Hamiduzzaman, M., Seidu, A. A., Kundu, S., Rezyona, H., ... & Khan, M. S. I. \(2022\). Assessment of food safety knowledge, attitudes and practices of street food vendors in Chattogram city, Bangladesh: A cross-sectional study. *Public Health Challenges*, 1\(3\), e16.](https://s3.eu-central-1.amazonaws.com/eu-st01.ext.exlibrisgroup.com/44SUR_INST/storage/ alma/33/F3/E3/A3/4E/74/F5/72/77/35/D7/47/BC/C1/BC/46/Linh%20Pham%20-%20PhD%20thesis%20-%20April%202021.pdf?response-content-type=application%2Fpdf&X-Amz-Algorithm=AWS4-HMAC-SHA256&X-Amz-</u></p>
</div>
<div data-bbox=)

<https://onlinelibrary.wiley.com/doi/full/10.1002/phch.2.16>

Khairuzzaman, M. D., Chowdhury, F. M., Zaman, S., Al Mamun, A., & Bari, M. L. (2014). Food safety challenges towards safe, healthy, and nutritious street foods in Bangladesh. *International journal of food science*, 2014.

<https://www.hindawi.com/journals/ijfs/2014/483519/>

Pham, L. L. D. (2021). *Tourists' Emotional Responses to Street Food Experiences in Vietnam* (Doctoral dissertation, University of Surrey).

https://openresearch.surrey.ac.uk/view/delivery/44SUR_INST/12155158620002346/13155158610002346

Scallan Walter, E. J., Griffin, P. M., Bruce, B. B., & Hoekstra, R. M. (2021). Estimating the number of illnesses caused by agents transmitted commonly through food: A scoping review. *Foodborne Pathogens and Disease*, 18(12), 841-858.

<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8672317/>

Van Olem, E., & Olmogues, A. J. (2021). Food Safety Practices among Street Food Vendors in Dipolog City.

<https://www.ijams-bbp.net/wp-content/uploads/2021/11/IJAMS-OCTOBER-12-23.pdf>

Zanin, L. M., da Cunha, D. T., De Rosso, V. V., Capriles, V. D., & Stedefeldt, E. (2017). Knowledge, attitudes and practices of food handlers in food safety: An integrative review. *Food research international*, 100, 53-62.

<https://www.sciencedirect.com/science/article/pii/S0963996917303459>

Zanin, L. M., Stedefeldt, E., & Luning, P. A. (2021). The evolution of food safety culture assessment: A mixed-methods systematic review. *Trends in Food Science & Technology*, 118, 125-142.

<https://www.sciencedirect.com/science/article/pii/S0924224421005008>

APPENDICES

APPENDIX A
LETTER OF REQUEST TO CAMPUS DIRECTOR



Republic of the Philippines
CEBU TECHNOLOGICAL UNIVERSITY
DAANBANTAYAN CAMPUS
 Agoo, Daanbantayan, Cebu, Philippines
 Website: <http://www.ctu.edu.ph> E-mail: Info@daanbantayan.ctu.edu.ph
 Phone: +6332 239-6549



January 04, 2024

DR. RUBEN M. UNGUI
 Campus Director
 CTU Daanbantayan Campus
 Agujo, Daanbantayan, Cebu

Dear Sir,

Greetings of peace and prosperity!

We are students taking up a degree of Bachelor of Science in Hospitality Management (BSHM) who are currently conducting a research study titled "Assessing Food Safety Knowledge and Practices Among Street-Food Vendors in Poblacion, Daanbantayan, Cebu." in partial fulfillment of the subject HPC 317 (Research in Hospitality).

In relation to this, we are humbly asking for your permission to launch the survey questionnaires among our respondents in order to complete the study.

We are hoping for your positive response on this matter. Thank you so much for your support! God bless and more power!

Respectfully yours,

The Researchers

BETTY MAE CABUCOS	JHAY MYLYN CAÑETE	NIÑA ESCARDA
ERIKA DIVINAGRACIA	SEAN CHAMBER MAÑABO	KYLE MISA
RIZZA MONTEJO	CHRISTILE MAE G. ROSACEÑA	ARVIE ROSALES

Recommending Approval:

JEZZA MAUREEN C. COYOCAS
 Research Adviser

Approved:

RUBEN M. UNGUI
 Campus Director



APPENDIX B**SAMPLE QUESTIONNAIRE****"ASSESSING OF FOOD SAFETY KNOWLEDGE AND PRACTICES AMONG
STREET-FOOD VENDORS IN POBLACION, DAANBANTAYAN, CEBU"****SURVEY QUESTIONNAIRE**

Dear Respondents,

The researchers are inviting you to participate in the study whose purpose is to examine the street-food vendors' food safety knowledge and practices. It also aims to determine the possible interventions that can be done to help them.

Your honest response to this questionnaire will be used as the basis for the results of this study. Kindly provide the information needed as all items will be treated confidential. Thank you for your time, effort, and cooperation.

I. RESPONDENT'S PROFILE: Please check (✓) the box that corresponds to your answer.

Name: _____ Sex at birth: Female
 Male

Age: 17-20 years old 21-24 years old
 25-28 years old 29 years old and above

Civil Status: Single Married Widow Others: _____
(please specify)

Educational Level:

Elementary Graduate College or University Level
 High School Level/Graduate College or University Graduate
 TECH-VOC Others: _____
(please specify)

Length of food-related work experience if any:

Less than 1 year 6 to 10 years
 1 to 5 years More than 10 years

Food -related training experience: Yes No

II. FOOD SAFETY KNOWLEDGE: Please check the box that corresponds with your answer to the statements below.

Statements	Strongly aware (4)	Aware (3)	Undecided (2)	Unaware (1)
1. Chilling or freezing eliminates harmful germs in food.				
2. There is no inconvenience that the waste materials are kept in the kitchen together with the foodstuffs.				
3. Cooked and uncooked foods should be prepared with separate equipment and should be stored separately.				
4. Bacteria can also be transmitted to food via poorly cleaned equipment.				
5. Any case of food poisoning caused by a meal prepared by your store causes damage to the store's reputation.				
6. Hot-served foods should be kept at 60°C or above while cold-served foods at 4°C and below.				
7. There is no harm in keeping animal-originated food such as meat, milk, and eggs at room temperature.				
8. The water used every in the kitchen must be drinkable.				
9. Frozen foods can be frozen again after being thawed.				
10. Frozen foods can be thawed at room temperature.				
11. The most important signs of food poisoning are diarrhea, nausea, vomiting, fever, abdominal pain, fatigue, and loss of appetite.				
12. It is still harmless to consume food with molds starting to grow.				
13. Each kitchen worker is a tool for bacterial contamination.				
14. Food can be prepared and served with bare hands.				
15. Kitchen workers must go through a health check every 6 months.				
16. It is enough for kitchen workers to wash their hands just before commencing work.				
17. If the kitchen worker is suffering from flu, diarrhea, and other illnesses, there is no problem allowing them to still work.				
18. Appropriate hand washing is done with hot water and by brushing the nails with soap and disinfectant by rubbing hands.				
19. Smoking is allowed in the food processing area.				
20. Employees do not need to remove their jewelry before starting work.				

III. FOOD SAFETY PRACTICES: Please check the box that corresponds with your answer to the statements below.

Statements	Always (4)	Often (3)	Rarely (2)	Not at all (1)
1. Wearing an apron while working.				
2. Wearing a hair restrainer and trimming nails before food processing.				
3. Wearing a mask or spit guard when working with unwrapped foods.				
4. Eating and drinking at the workstation.				
5. Washing hands properly for at least 20 seconds before and after handling food, using toilets, and touching surfaces.				
6. Using gloves during food processing.				
7. Wearing nail polish when handling food.				
8. Remove any jewelry when handling food.				
9. Using sanitizer when washing service utensils (plates, cups, spoons, food tongs, and ladles)?				
10. Purchasing ingredients that are clean and in fresh condition.				
11. Checking of expiry dates on food ingredients and doing visual check for freshness.				
12. Storing leftover food items in the chiller or freezer.				
13. Reheating or recooking of leftover foods.				
14. Using rancid oils or other pass-off ingredients in cooking to save.				
15. Tasting leftover food items to see if they are still safe to eat before selling.				
16. Blowing air in plastic or paper bags when packing foods.				
17. Cleaning of food storage area before storing food products.				
18. Washing and sanitizing food contact surfaces with soap, water, and disinfectant.				
19. Storing food and food ingredients in appropriate airtight containers to avoid odor and bacterial contamination.				
20. Wastes and trash are disposed of daily.				

(Respondent's Signature over Printed Name)

APPENDIX C
TALLY SHEET

RESPONDENTS	FOOD SAFETY KNOWLEDGE	FOOD SAFETY PRACTICES
1	3.2	
2	2.3	3.35
3	3.4	3.3
4	3.4	3.3
5	3.75	3.3
6	2.95	3.35
7	2.3	3.4
8	3.3	3.2
9	2.95	3
10	2.85	3.6
11	2.8	3.35
12	3.1	3.35
13	3.15	2.9
14	3.45	3.4
15	3.6	3.6
16	2.95	4
17	3.85	3.25
18	3	3.25
19	3.45	3
20	2.75	3.25
21	3.7	3.65
22	3.1	3.85
23	2.85	3.5
24	3.4	3.3
25	2.85	3.2
26	3.3	3.1
27	3.5	3.25
28	3.4	2.95
29	3.4	3.3
30	3.2	3.1
31	3.05	3.7
32	3.25	3.3
33	3.4	3.3
34	3.4	3.2
35	2.75	3.2
36	3.05	2.95
37	3.05	2.95
38	3.25	3.4
39	3.25	3.55
40	3.25	3.4
41	3.7	3.85
42	3.05	3.25
43	3.15	3.35
44	3.25	3.05
45	2.85	3.45
46	3.2	2.75
47	3.35	3.25
48	4	3.35
49	3.05	3.55
50	3.15	3.05

APPENDIX D
SAMPLE COMPUTATION OF THE PRECENTAGE

Profile of the Street Vendors in Terms of Sex

SEX	FREQUENCY (f)	PERCENTAGE %
Male	8	16%
Female	42	84%
	Total = 50	100%

FORMULA:

$$P = \frac{f}{N} \times 100$$

Where:

P = percentage

F = frequency

N = number of respondents

100 = being a constant

Solution:

$$P = \frac{8}{50} \times 100$$

$$= 0.16 \times 100$$

$$= 16$$

APPENDIX E
SAMPLE COMPUTATION OF THE WEIGHTED MEAN

Statement	Strongly Aware (4)	Aware (3)	Undecided (2)	Unaware (1)	Total	WM	VD
Chilling or freezing eliminates harmful germs in food.	26	23	0	1	50	3.48	SA
There is no inconvenience that the waste materials are kept in the kitchen together with the foodstuffs	6	35	7	2	50	2.9	U
Cooked and uncooked foods should be prepared with separate equipment and should be stored separately.	28	21	1	0	50	3.54	SA
Bacteria can also be transmitted to food via poorly cleaned equipment.	30	18	0	2	50	3.52	SA
Any case of food poisoning caused by a meal prepared by your store causes damage to the store's reputation.	30	19	0	1	50	3.56	SA

Sample Computation:

$$WM = 26(4) + 23(3) + 0(2) + 1(1) / 50$$

$$WM = 104 + 69 + 0 + 1 / 50$$

$$WM = 174 / 50$$

WM = 3.48 ----- Strongly Aware (SA)

DOCUMENTATION:

60



GRETTE MAE GOMEZ CABUCOS

Agoo, Guadalupe, Cebu.

grettelcabucos@gmail.com

18 years old

PERSONAL INFORMATION

Date of Birth:

September 19, 2001

Age:

18

Sex:

CURRICULUM

Place of Birth:

Agoo, Guadalupe, Cebu

Civil Status:

Single

Father's Name:

Ramilo A. Cabucos Sr.

Mother's Maiden Name:

Gomez

VITAE

EDUCATIONAL BACKGROUND

TERIARY

: Bachelor of Science in Hospitality Management

Year Graduation: On-going

SECONDARY

: Guadalupe National High School

Patadian, Guadalupe, Cebu

2010 ~ 2016

ELEMENTARY

: Agoo Elementary School

Agoo, Guadalupe, Cebu

2014 ~ 2016

BETTY MAE GOMEZ CABUCOS

Laray, Agujo, Daanbantayan, Cebu.

bettymae.cabucos@ctu.edu.ph

09927639522



PERSONAL INFORMATION

Date of Birth : September 19, 2001
Age : 22
Sex : Female
Place of Birth : Laray, Agujo, Daanbantayan, Cebu.
Civil Status : Single
Father's Name : Ranulfo A. Cabucos Sr.
Mother's Maiden Name : Jennifer C. Gomez

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management
Year Graduated: On-going

SECONDARY : Daanbantayan National High School
Poblacion, Daanbantayan, Cebu.
2019 – 2020

ELEMENTARY : Agujo Elementary School
Agujo, Daanbantayan, Cebu
2014 – 2015

JHAY MYLYN OLING CAÑETE

Camaras, Bateria, Daanbantayan, Cebu.

jhaymylyn.canete@ctu.edu.ph

09694879586

**PERSONAL INFORMATION****Date of Birth** : February 01, 2003**Age** : 20**Sex** : Female**Place of Birth** : Camaras, Bateria, Daanbantayan, Cebu.**Civil Status** : Single**Father's Name** : Richard P. Cañete**Mother's Maiden Name** : Rosita O. Oling**EDUCATIONAL BACKGROUND****TERTIARY** : Bachelor of Science in Hospitality Management
Year Graduated: On-going**SECONDARY** : Bateria National High School

Bateria, Daanbantayan, Cebu.

2020 – 2021

ELEMENTARY : Bateria Elementary School

Bateria, Daanbantayan, Cebu.

2014 – 2015

NIÑA MERCADER ESCARDA

Dalingding Sur

nina.escarda@ctu.edu.ph

09123939349



PERSONAL INFORMATION

Date of Birth : January 19, 2002

Age : 21

Sex : Female

Place of Birth : Dalingding Sur

Civil Status : Single

Father's Name : Jody Escarda

Mother's Maiden Name : Marites Mercader

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management

Year Graduated: On-going

SECONDARY : Bakhawan National High School

Bakhawan, Daanbantayan, Cebu.
2020 – 2021

ELEMENTARY : Dalingding Sur Elementary School

Dalingding Sur, Medellin, Cebu.

2014 – 2015

ERIKA ALPUERTO DIVINAGRACIA

Camaras, Bateria, Daanbantayan, Cebu.

erika.divinagracia@ctu.edu.ph

09610370387

**PERSONAL INFORMATION**

Date of Birth : October 11, 2001
Age : 22
Sex : Female
Place of Birth : Camaras, Bateria, Daanbantayan, Cebu.
Civil Status : Single
Father's Name : Edgar M. Olasiman
Mother's Maiden Name : Ma. Yanyan A. Divinagracia

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management
Year Graduated: On-going

SECONDARY : Bateria National High School
Bateria, Daanbantayan, Cebu.
2019 – 2020

ELEMENTARY : Bateria Elementary School
Bateria, Daanbantayan, Cebu.
2013 – 2014

SEAN CHAMBER MONTAÑEZ MAÑABO

Tagasa, Maya, Daanbantayan, Cebu.

seanchamber.manabo@ctu.edu.ph

09925254301

**PERSONAL INFORMATION****Date of Birth** : October 29, 2002**Age** : 21**Sex** : Male**Place of Birth** : Tagasa, Maya, Daanbantayan, Cebu.**Civil Status** : Single**Father's Name** : Nazareno C. Mañabo**Mother's Maiden Name** : Redalyn T. Montañez**EDUCATIONAL BACKGROUND****TERTIARY** : Bachelor of Science in Hospitality Management

Year Graduated: On-going

SECONDARY : Maya National High School

Maya, Daanbantayan, Cebu.

2020 – 2021

ELEMENTARY : Maya Elementary School

Maya, Daanbantayan, Cebu.

2014 – 2015

KYLE RUSTIA MISA

Calma, Calape, Daanbantayan, Cebu.
kyle.misa@ctu.edu.ph

09686373460

**PERSONAL INFORMATION**

Date of Birth : June 25, 2000

Age : 23

Sex : Male

Place of Birth : Calma, Calape, Daanbantayan, Cebu.

Civil Status : Single

Father's Name : Nolito Misa

Mother's Maiden Name : Daisy Rustia

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management
Year Graduated: On-going

SECONDARY : Calape National High School
Calape, Daanbantayan, Cebu.

2020 – 2021

ELEMENTARY : Calape Elementary School
Calape, Daanbantayan, Cebu.

2014 – 2015

RIZZA POSTRERO MONTEJO

Tapilon, Daanbantayan, Cebu.
rizza.montejo@ctu.edu.ph
09655845773



PERSONAL INFORMATION

Date of Birth : August 27, 2001
Age : 22
Sex : Female
Place of Birth : Tapilon, Daanbantayan, Cebu.
Civil Status : Single
Father's Name : Ramerito Montejo
Mother's Maiden Name : Emmanuelita Postrero

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management
Year Graduated: On-going

SECONDARY : Dover Academic Center for Excellence
Poblacion, Daanbantayan, Cebu.

2019 – 2020

ELEMENTARY : Tapilon Central Elementary School
Tapilon, Daanbantayan, Cebu.
2013 – 2014

CHRISTILE MAE GASTADOR ROSACEÑA

Bitoon, Daanbantayan, Cebu.

09317868327

**PERSONAL INFORMATION****Date of Birth** : December 28, 2002**Age** : 21**Sex** : Female**Place of Birth** : Bitoon, Daanbantayan, Cebu.**Civil Status** : Single**Father's Name** : Richard D. Rosaceña**Mother's Maiden Name** : Ma. Suzette P. Gastador**EDUCATIONAL BACKGROUND****TERTIARY** : Bachelor of Science in Hospitality Management

Year Graduated: On-going

SECONDARY : Dover Academic Center for Excellence

Poblacion, Daanbantayan, Cebu.

2020 – 2021

ELEMENTARY : Bitoon Elementary School

Bitoon, Daanbantayan, Cebu.

2014 – 2015

ARVIE MALINAO ROSALES

Campatoc. Talisay Daanbantayan, Cebu.
arvie.rosales@ctu.edu.ph
09817948754



PERSONAL INFORMATION

Date of Birth : April 17, 2002
Age : 21
Sex : Female
Place of Birth : Campatoc. Talisay Daanbantayan, Cebu.
Civil Status : Single
Father's Name : Victoriano P. Rosales
Mother's Maiden Name : Salome P. Malinao

EDUCATIONAL BACKGROUND

TERTIARY : Bachelor of Science in Hospitality Management
Year Graduated: On-going

SECONDARY : Tominjao National High School

Tominjao, Daanbantayan, Cebu.

2020 – 20201

ELEMENTARY : Talisay Elementary School

Talisay, Daanbantayan, Cebu

2014 – 2015