Identifying the Needs of Trainers to Promote Food Safety and Hygiene Among Turkish HoReCa Workers

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Introduction

- ✓ Foodborne illnesses are a major public health concern worldwide.
- ✓ They are caused by consuming food contaminated with harmful bacteria, viruses, parasites, or chemical substances.
- ✓ According to the WHO (2022), contaminated food results in 600 million cases (7.69% individuals of world population) of foodborne illnesses and approximately 420,000 deaths worldwide every year.
- ✓ Preventing foodborne illnesses requires a multifaceted approach that includes implementing food safety regulations, promoting good hygiene practices, and **educating the staff on safe food handling and preparation.**
- ✓ A needs analysis should be performed prior to conducting food safety and hygiene training to identify the specific training needs of the target audience for educators.

Objectives

- ✓ *To assess the trainers' needs on food safety and hygiene practices of the **HoReCa** (hotel, restaurant and catering) staff through a survey.*
- ✓ Trainers can ensure that the training is tailored to meet the specific needs of the audience and is therefore more effective in promoting safe food handling practices.
- ✓ This can help reduce the risk of foodborne illnesses and improve overall food safety in the ***HoReCa*** **.**

Methodology

Online survey was conducted with 38 educators (23 women and 15 men).

A questionnaire consisting of 22 questions (Q) with four different categories

A 5-point Likert scale was used for categories 3 and 4

- ✓ 1-Demographic Features (Gender, Age and Academic level)
- ✓ 2-Professional Competencies (Profession, Educator/Trainer in which Educational Stage and Working Experience as an Educator/Trainer)
- ✓ 3-Vocational Development Activities
- ✓ 4-Educational Management and Curriculum Adequacy/Challenges

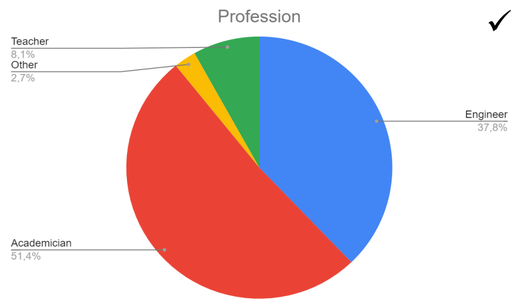
Strongly Disagree	Disagree	Neutral	Agree	Strongly Agree
1	2	3	4	5

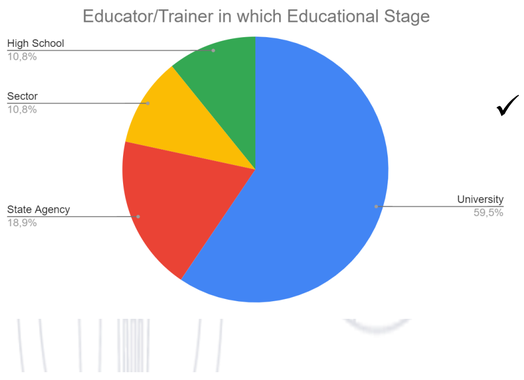
Results & Discussions

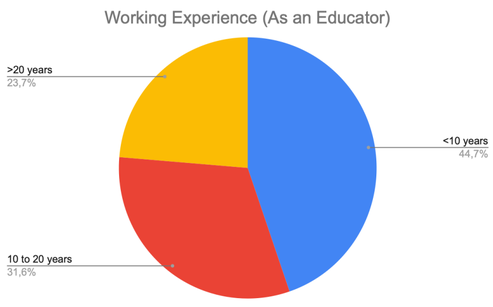
Academic level

- ✓ In this study, 89% of the people involved held a master's or doctoral degree.
- ✓ The participants' advanced education levels are indicative of their ability to make significant contributions to the analysis of ***HoReCa*** training requirements.

Professional Competencies



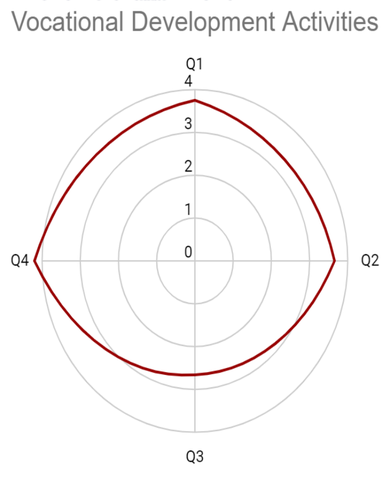




- ✓ The diversity of the participants in terms of both profession and educational stage and the predominance of academics in this diversity creates a balance in determining the needs of the curriculum for ***HoReCa***
- ✓ Having a high level of experience will contribute to the creation of a grounded curriculum and the transfer of the results obtained from the needs analysis to real life.

Vocational Development Activities

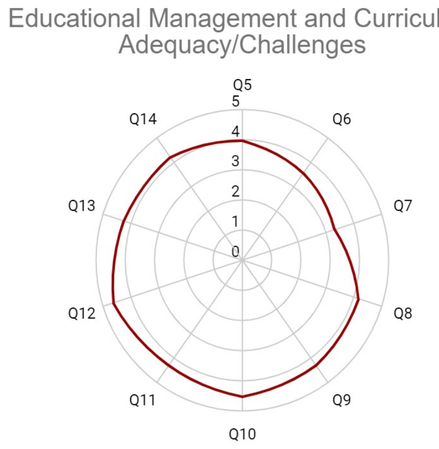
Q1. I attend educational activities such as in-service training, seminars, and workshops regularly for my personal development in the field of food safety and hygiene;
Q2. I have the certificate of participation in the Food Safety Management System (ISO 22000, BRC, HACCP, IFS, etc.) training activities;
Q3. I have a training certificate in Food Safety Management Systems;
Q4. I follow current scientific publications (research articles, review papers, and books) about food safety and hygiene.



- ✓ The educators care about their own self-development throughout their lives.
- ✓ Having a special education certificate is not common among educators.
- ✓ Because it is legally sufficient to have a diploma in food science and technology in Turkey.

Educational Management and Curriculum Adequacy/Challenges

Q5 - I prepare presentations (slides) in keeping up with the digital platforms.
Q6 - The digital presentation facilities of the institution where I teach are sufficient.
Q7 - The praxis-laboratory facilities of the institution where I teach are sufficient.
Q8 - A training course on food safety and hygiene practices should be obligatory for ***HoReCa*** workers.
Q9 - A curriculum for food safety and hygiene practices should start by describing the food safety management systems and their necessity.
Q10 -The curriculum should include general hygiene rules in the workplace, personnel hygiene, and waste management.



Q11 - The curriculum should foster workers' competencies in food safety problems likely to occur, and their possible solutions during the HORECA operations.
Q12 - Allergen management must take place in the food safety training content.
Q13 - The training should be supported through e-learning platforms specialized in the field of food safety.
Q14 - The training should be specialized according to the organizational structure of businesses in hotel, restaurant and catering segments.

- ✓ All participants agreed with the questions except Q7.
- ✓ It was determined that they remained undecided on Q7; the lack of equipment and infrastructure opportunities to implement food safety practices in the institutions where educators work emerges.
- ✓ Participants agree that it is mandatory (Q8) for HORECA employees to attend a training course on food safety and hygiene practices.
- ✓ At the same time, they agreed (Q9) that it would be appropriate to support the training to be given with an e-learning platform for food safety.

In conclusion, our findings could be a good place to start when designing ways to improve food safety and hygiene practices in the HORECA and beyond.

The last two questions of the questionnaire were designed as open-ended questions, namely the problems encountered by the participants during the trainings (Q15) and their suggestions for the development of training activities (Q16). It is understood from the answers of Q15 &Q16 that:

- ✓ The educators may be insufficient in conveying the food safety issues to the people who joined the training,
- ✓ The trainings should be made more attractive by supporting them with specific applications and different platforms and should be kept up-to-date.

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