

FOOD SANITATION HYGIENE TRAINING AS AN EFFORT TO IMPROVE PUBLIC HEALTH IN KALURAHAN BUGEL, KAPANEWON PANJATAN, KULONPROGO, DIY

by Dr. Anna Rakhmawati, S.Si.,M.Si., Dr. Tien Aminatun, S.Si.,M.Si., Dr. Ir. Suhartini, M.S., Dr. Dra. Bernadetta Octavia, M.Si.

ABSTRACT

Cases of poisoning and disease due to consuming food still occur. The target for implementing Dosen Berkegiatan di Luar Kampus (DLK) program to increase the knowledge and skills of food business community in Kalurahan Bugel Kapanewon Panjatan, Kulonprogo Regency, DIY in recognizing and identifying food sanitation hygiene as well as improving skills in identifying potential food hazards. Moreover, to assist and motivate food business community to implement the knowledge and skills in preventing food poisoning so as to improve public health.

The activity methods carried out are preparation, implementation, evaluation, and improvement. The preparation stage includes hearings, coordination, and strengthening the program with partners. The identifying participants, were 23 food business community. The implementation stage is seminar activities by providing materials, practical, and training. The material was delivered by the lecturer team, followed by skills training to characterize potential hazards. Both physical, chemical and biological hazard in food ingredients were identified and efforts to prevent contamination. This activity were carried out on Saturday, August 5 2023. The final activity was evaluation and improvement. The program results show the success of the process as demonstrated by participant attendance reaching 92%, increased knowledge and skills in identifying potensial hazard, also choosing safe food ingredients. The results of the participant satisfaction questionnaire showed that participant satisfaction in all aspects was good and very good.

Kata Kunci: food safety, hazard potential, hygiene, food business community, sanitation