

## **Effect of food safety training on achieving food safety knowledge and practices in Restaurants in the Emirates of Dubai**

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This study evaluates the effectiveness of using demonstrations in training sessions to improve food safety knowledge and practices of food handlers. The study also evaluates the current food hygiene practices in Dubai restaurants based on well-established current good practices (cGPs). Participants in this study underwent a six-hour food safety training class based on Dubai Municipality Basic Food Hygiene curriculum. Findings from this study is aim to provide insights into a fairly new but evolving research area in the retail foodservice sector. The outcomes of this study are expected to have national and international implications for the enhancement of food safety education through the use of demonstrations. To the best of the researcher's knowledge, the training–teaching approach proposed here is the first of its kind in the Dubai context and in the UAE in general. We consider this research is particularly timely, in light of the falling food safety standards in restaurants, and the lower food safety knowledge achievement and behavior of food handlers in many countries.

In the international context, the research findings on the efficacy of food safety demonstrations with the infusion of science on food safety achievement and behavior could have important implications. These include the provision of alternative pathways to the transmission of knowledge as well as the narrowing of the knowledge gap in food safety achievement. This could lead to improved attitudes towards food safety and improved good hygiene practices of the employees in food service area and food safety related paths.

On the basis of the above points, this study is conducted the combination of the food safety education plans with demonstration techniques and hands-on activities. Some effective hands-on activities includes microbial test kit ATP, testing sanitizer concentration with chlorine test strip and testing hand hygiene with glo germ. It also identified the frequent examination of the extent to which food safety knowledge and practices have improved following the use of food safety training programs.

The study concludes that training with demonstration techniques is an effective way of improving compliance with food safety guidelines. There is presence of restaurants food safety shortcomings related to time/temperature control  
Improper hygiene, cross contamination. The study recommends training in improving food safety knowledge and personal hygiene practices amongst the food handlers.

**Keywords:** food safety training, food safety knowledge, food safety risk factors, food hygiene practices, demonstration, food handlers