Analysis of Risk Management Reports in Food Service Practical Training Course

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Abstract: The aim of this research is to measure risk factors in food services to organizations and large institutions. Third year students in the Department of Nutrition are enrolled in a Food Service Practical Training Course and receive practical training in various aspects of food services to institutions such as hospitals, nursing homes, schools and large company cafeterias. In a simulated lab that is equipped with machines and tools which are used in real institutions, students prepared lunch according to the manual of sanitary supervision. Students are in charge of serving the food for each week generated reports on risk factors involved in food service. A total of 131 reports were submitted during the 5-week-course in the first semester in 2012. The data showed that 58.1% risk were found in 7 areas which are receiving ingredients, food storage, food preparation, cold cooking, heating food, storage of cooked food, and serving food. In those 7 processes, most of risks occurred in food preparation and serving food. In food preparation, students found pieces of gloves in food, misused aprons; and in serving food, pieces of gloves were found in the dish, forgotten use of a proper apron and washing before all dishes were served. These risks occurred due to the students' lack of understanding about hazard analysis and critical control points because of no previous experiences in food service. Further analysis on a larger sample of data is required to conclude the risk factors in implementing HACCP in food service areas.

Keywords: Risk management, food service, practical training course, Japan.