



An Evaluation of Food Safety Practices of The Kitchen Staff Working in Hospitality Businesses: Kuşadası Case

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Abstract

Aim of this research is to determine the opinions of kitchen staff about food safety at hotels in Kuşadası region they work and expose the relationship between those opinions and their demographical characteristics. With this aim, a survey has been applied to the staff and as a result, it was found that duty and working period of staff were effective.

Keywords: Food Safety, Hygiene, Food and Beverage Staff

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