**DEMAND: ORAL PRESENTATION**

**Determination of the Level of Food Safety Information of Employees in Food and Beverage Establishments in Safranbolu Tourism Destination**

**Ertas M.1 & Bulut-Solak B. 2**

1Department of Tourism Management, Tourism Faculty, University of Selcuk, Konya, Turkey

2Department of Gastronomy and Culinary Arts, Tourism Faculty, University of Selcuk, Konya, Turkey

This research was carried out in Safranbolu’s hotel establishments and food and beverage business cuisine areas in order to examine food safety information of food and beverage personals that were of great importance for tourism destination. The face-to-face questionnaire method was applied to the study. The data were formulated according to the number - percentage ratio of the cross - table test by using the statistical analysis program. According to the results of the survey, most of the personnel were male (62%), in the group of 40 years and older (33%), most of them are high school graduates (32%), the time spent in their profession was 5 years or less (41%), and the vast majority was the cook (50%), 63% of the staff had a typhoid vaccine and completed a food safety course. There was a significant relationship between what would happen to patients when they ate raw eggs and baked rice (p<0.05). There was a significant relationship between the term "safe freezing of the chicken on the machine for the resolution of frozen chicken" (p<0.05). There were 51 people (18%) and 188 people (64.4%) who had received food safety courses and who were aware of food safety and standards. There were 32 people (11.3%) who had not received food safety courses and 12 people (4.2%) who did not know if they did not take food safety courses, when they were asked. Conclusion, staffs expressed their knowledge about food safety rather than scientific data, rather than by means of experienced gain and estimated information. It was also determined that the majority of the personnel working in the sectors did not take food safety courses. It should be ensured that the working personnel take a food safety course during the period they start working. In addition, it would be beneficial to provide trainings covering theoretical and practical information on the issues in order to correct the existing deficiencies in the knowledge of the personnel and the errors in practice. These data have also been helpful in designing educational materials about safe food handling practices.

**Keywords:** *Food Safety, Food and Beverage, Hygiene, Cross-contamination, Restaurant*