

## Investigation on Conformance of Catering and Food Safety Practices at The National Youth Service in Kenya

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### Abstract

Purpose was to determine the influence of food handling practises on food safety at the National Youth Catering Units in Gilgil in Kenya. Descriptive survey research design comprising of mixed research methodology were adopted. Target population consisted of 121 employees in the catering department. Census method was used since the population was low. Data was collected using structured questionnaire, observation checklist and interview guide and then analyzed using descriptive and inferential statistics. Data was analyzed using Statistical Package for Social Sciences computer software and presented into percentage tables and graphs. Inferential statistics included regression analysis, correlation analysis and analysis of variance. Food safety policies and procedures provided detailed guidance for the staff though the practices were less followed. Supplies tools and materials were not readily available in adequate quantities to perform safe food handling practices. Equipment items needed to prepare food safely need to add more. Management should encourage partnership and collaboration between in order to enhance safe food production. Staff should use gloves while handling food production and also detergent water when cleaning vegetables and fruits. Management should also increase the supplies of tools and materials in adequate quantities so as to perform safe food handling practices. There is need to practice and encourage the culture of safe food preparation in the catering units. Food safety practices should be made to be part of the annual work performance evaluation process.

**Keywords:** Food production, Food handling services, Food safety, Catering services, Hospitality industry, Kenya