

# **The Application of Hygiene and Sanitation Attitude and Behavior and Safety Working Health in Production Units Practice to Increase Entrepreneurship Readiness of SMK Students Foodservice Program in Surabaya**

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## **ABSTRACT**

Processing practices in the production units are not appropriate for food safety standards because of the attitudes and knowledge of students which is one of the factors in the occurrence of foodborne disease spread. This study aims at exploring the implementation of sanitary hygiene behavior and attitude and safety for SMK students of Foodservice program in practice production unit in the city of Surabaya. Application of sanitary hygiene behavior attitude toward entrepreneurship readiness. This research uses a quantitative approach by using statistical analysis, which is described on the basis of analysis of data gathering techniques that are relevant, obtained from the survey. Techniques and statistical analysis used is the modeling of Structural Equation Modeling (SEM) PLS. Drawing up models from theory and concept with variable selection of indicators for each of the latent variable and the causalitasnya relationship. The results showed that: (1) application of sanitary Hygiene behavior and attitude has significant positive influence against the practice of production units (2) the application of hygiene sanitation behaviour has positive influence significantly to production units Practice. The application of hygiene sanitation attitude and behavior and safety health significant effect against the readiness of entrepreneurship. Based on the above research findings, there are some things that need to be submitted or recommended: (1) The principal has direct influence against the effectiveness of application of sanitary hygiene behavior and attitude of health safety in producing safe food for the readiness of the entrepreneurship activities in the practice of unit production of Foodservice. (2) health services collaborated with the school providing support in providing the certificate of hygiene and sanitation as one of the terms of the permission set up businesses in the catering field as one of the factors of entrepreneurship readiness for of SMK students in Foodservice areas of expertise.

**KEY WORDS:** attitude, behavior, hygiene, sanitation, readiness entrepreneurship

## **INTRODUCTION**

Foodservice food products are often developed with increasing human needs and lifestyle. Food safety is the main requirement that should be owned by every product with the application of Hygiene and sanitation in the process of processing<sup>[1]</sup> Hygiene of food sanitation aimed to achieve excellent hygiene in the production, preparation, storage and serving of food, water and sanitation. Hygiene and sanitation program that are effective is the key to controlling the growth of microbes in food processing and industrial products<sup>[2]</sup>.

Research on entrepreneurship is crucial to do so these factors that support the creation of entrepreneurship. The economic situation continues to fluctuate and the unemployment rate increasing from year to year need to strive immediately on the way out to address them. Besides that, the students which is the next generation of nations and part of the citizens, hope in the future if the entrepreneurial education is able to change the mental attitude of a job seeker to create jobs, it will affect the creation of new jobs for some labors so as to be able to give you a share in economic development. Because this research was conducted in Surabaya, it will at least give influence on the readiness of the SMK students foodservice program in Surabaya, in the economic area, are able to exert influence in the policy about development orientation of Vocational middle school (CMS) in Surabaya. This research is intended to find out the determinant factors of learning entrepreneurship, activities of the foodservice production units practices that affect the readiness of the entrepreneurship of SMK students in Surabaya.

Problems and focus the issues that have been described in the previous section, then formulated the problem research that will serve as the object of research implementation as follows: (1) the influence of the hygiene and sanitation application against the production units practices of SMK students of foodservice Foodservice Program (2). The influence of the of hygiene and sanitation application in Foodservice production unit against the entrepreneurship readiness of SMK students of Foodservice Program in Surabaya.

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### Hygiene and sanitation

Hygiene is prevention of diseases that operates on individual health or human effort along with the environment where the person is located. Sanitation is a business that operates disease prevention activities on the health of human life<sup>[3]</sup>. Review of environmental health science, the term hygiene and sanitation have the same purpose and closely related among each other i.e. protect, nurture, and heightens the degree of human health (individual and community). But in its application, the term hygiene and sanitation have differences, hygiene more directs its activity to human (individual and community), while sanitation was more focussing on the environmental factors of human life<sup>[4]</sup>. Institutional Foodservice that has a big responsibility in the Commission will provide food quality. Quality issues in food is important, especially when we serve it to others. Simply put the quality refers to working on something better than yesterday, although the quality is relative. An attempt that was handled in a professional manner should use the standard so that achieve a consistent product. Quality can be attempted by improving mood, texture, aroma and appearance<sup>[5]</sup>. He was in the field of food business competition that happens today, then knowledge about sanitation and hygiene being very important and it is a system that has to be done by all of the food service business.

Hygiene and sanitation is needed starting from planning the menu, purchasing the materials, receiving goods, storing expenses stuff, preparation, processing activities keeping the food before serving<sup>[6]</sup>. Food hygiene in the book the theory of cathering cited by called that "hygiene is the study of health and the prevention of the deases" This means hygiene is the science of health and the prevention of the onset of the disease<sup>[7]</sup>. Hygiene is very closely related to food and drink as well as individuals. Food and beverages in the healthy food handler's is very then will affect the results of food and drink which can be spared from the disease. Healthy foodhandler's processing is very noteworthy, if there are ill as a result of the food is prepared allow there is a disease. Food hygiene is also known as the food sanitation (food sanitation), the second term has a meaning and a different field but inter-related.

### The safety and occupational health

Health is a condition in which (human) self in a healthy state, the goods in good condition no defect, the tools work are not in damaged situation, environment or surrounding conditions in a healthy state, no less a whatever<sup>[8]</sup>. Occupational health is a condition of the workers/community workers where the physical and spiritual condition in a free condition from various diseases caused by a variety of factors for the job and work environment. Health problems are a matter of complex, inter-related with other issues beyond health itself<sup>[9]</sup>.

### The application of the Hygiene Sanitary food products

The results of research conducted at 3 (three) hospitals in Jakarta are obtained the conclusion that the food processing process in three hospitals (Fatmawati Hospital, hospital Market Rebo Hospital, and Friendship) has not qualified sanitation hygiene food. Knowledge and behavior offood handler's, but not yet qualified processing place and lack of supervision and the construction of food processing<sup>[10]</sup>.

According to consumer expectations are different from each other, and have a distance of different levels as well<sup>[11]</sup>. The highest level of consumer expectations is called the desired service, and the lowest level called adequate service<sup>[11]</sup>. While the distance among them is the zone of tolerance or limit which consumers are still willing to give tolerance on quality gap. suggested people usually see what they expect to see handler's Sanitation Hygiene practices have an impact on food safety in consuming dishes that are served, and what they expect to be seen are usually based on what is known, previous experience, or circumstances should exist (hope)<sup>[12]</sup>.

Sanitary hygiene practices effect keeping food safety is a very important aspect in our everyday lives. The lack of attention to this, often led to the impact in the form of a decline in the health of consumers, ranging from food poisoning due to not hygiene in the process of storage and serving until the emergence of cancer risk due to the use of additional materials (food additive) dangerous<sup>[13]</sup>. The behaviour of food handler's contributed in defining a healthy foods or not, the behavior of the food handler's can also pose a health risk, in the sense of handler's behavior of unhealthy food will have an impact on food hygiene are presented. Otherwise, the behavior of the handler's is a healthy diet can prevent food from contamination or pollution and poisoning.

The results of the research<sup>[14]</sup> test food safety knowledge and attitude of students based on cuisine from four (4) public and private schools with prior knowledge on food safety, hygiene and sanitation. There is no significant difference between the food safety knowledge and attitudes based on the demographic profile of the students. Urgent results for improvement of better food safety knowledge and practices on students in public and private schools against the recommended food safety standards and a positive attitude in the process of food preparation. They believe that with good raw material usage, handled or in "manage" well, processed and distributed properly will result in a final product food anyway<sup>[2]</sup>.

## METHODS

The basis of the implementation of this research is to know the relation of sanitary Hygiene, infrastructure, entrepreneurial learning, activities in the practice of Entrepreneurship students against Italy UPJ CMS in Surabaya. Techniques and statistical analysis used is the modeling of Structural Equation Modeling (SEM) namely drawing up models from theory and concept with variable selection of indicators for each of the latent variable and the causality relationship<sup>[15]</sup>.

**Population and Sample.** The population of the region is a generalization which consists of an object or subject which becomes the quantity and specific characteristics set by the researchers to learn and then drawn the conclusion. While the sample is a portion of the population taken as a data source and can represent the entire population<sup>[17]</sup>.

## RESEARCH RESULTS

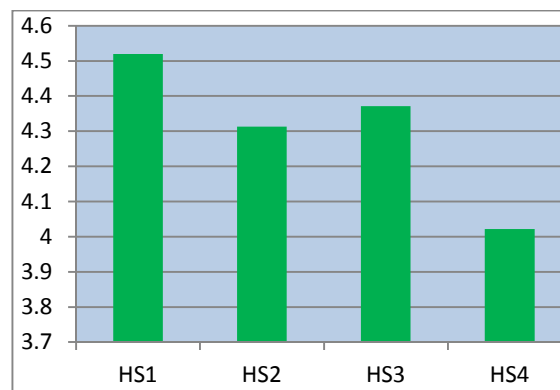
The compiled on the basis of the study of the theory of each variable and variable sub research. Question or statement in question form using the likert scale. Likert scale is a scale used to measure attitudes, opinions, perceptions of a person about social phenomena.

The type of data required primary data is a first hand information and secondary data or second hand information<sup>[15]</sup>. Primary data obtained through performance tests, observation and question form while secondary data obtained through a written document that is in the school. Thus the instruments used to collect data are: the now, sheets of observation, performance and documentation.

**Table.1 Average Score of The Hygiene Sanitation Application Attitude Results**

	Average Score	Deviasi standart
HS1	4.591	0,42
HS2	4.313	0,45
HS3	4.371	0,42
HS4	4.021	0,41

The results of the research data table 1 of each item dimension statement/question the attitude of Personal Hygiene (cleanliness) highest score worth 4.591 average respondents agree upon answering question given, compare the dimensions of the attitude of the hygiene sanitary processing preparation tools and materials worth an average: 4.313 Processing, the attitude of the average value: 4.371 and food serving Attitude is worth: 4.021 average. As for the comparison of the four variables of sanitary hygiene attitudes can be described on Figure 1.



**Figure1.The Hygiene Sanitation Application Attitude Graph**

Description of overall average data of respondant attitude(table2)

**Table2AverageScore of The Hygiene Sanitation Application Attitude Results**

	Average Score	Deviasi standart
HSP1	4.02	4.02
HSP2	4.84	4.84
HSP3	4.92	4.92
HSP4	4.76	4.76

From the data table 2 of each item dimension Processing Behavior observation results highest score worth 4.92 average respondent did the application of the scale of behavioural, Personal Hygiene Behavior dimensions compared (cleanliness) is worth the average: 4.02, sanitary Hygiene Behavior worth the average: 4.84, preparation processing tools and materials worth an average: 4,847 Serving Food and behavior worth the average: 4.75 As for the comparison of the four variables of sanitary hygiene attitudes can be plotted on a graph drawing application of sanitary hygiene behavior ( Figure 2)

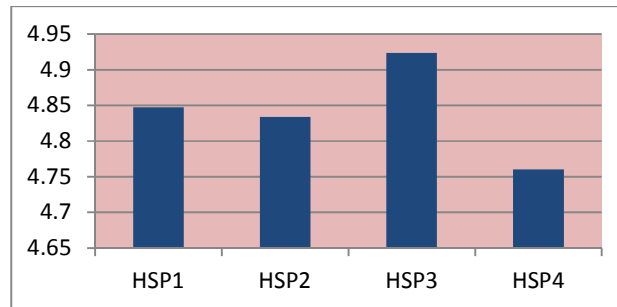


Figure1.The Hygiene Sanitation Application Attitude Graph

### Inter-Variable Coefficient Score

Following is estimate score from each inter-research variable :

Table3 Inter-Variable Estimate Coefficient Score

Inter-variabel Relationship	Original Sample (O)	T Statistics ( O/STERR )	Hypothesis Acceptance
Hygiene & sanitation -> Production Units Practice	0.266	2.446	Ho rejected
Hygiene & Sanitation->Entrepreneurship Readiness	0.207	2.235	Ho rejected

Table 4 Inter-Variable Estimate Coefficient Score

Inter-variabel Relationship	Original sample or coefficient score PLS
Hygiene & sanitation -> Production Units Practice	0.266
Hygiene & Sanitation->Entrepreneurship Readiness	0.207

Table5 Hypothesis Acceptance and Rejection

Inter-variabel Relationship	Original Sample (O)	T Statistics ( O/STERR )	Hypothesis Acceptance
Hygiene & sanitation ->Production Units Practice	0.266	2.446	Ho rejected
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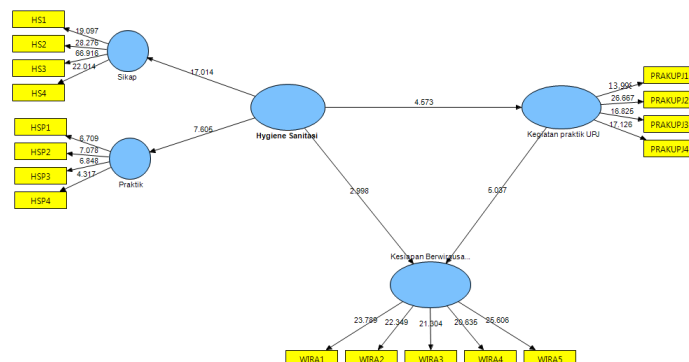


Figure 3 Relationship Model K3 Sanitation Hygiene towards practices and entrepreneurship readiness

## DISCUSSION

### **Application of the attitudes and behavior Influence of the Hygiene and sanitation Practices towards production units Catering**

Descriptive data research results showed the applicability of sanitary hygiene attitudes on the dimension of the HS1 better average 4.6 compared to the assessment results of the attitude on the dimensions of the average 4.7 HS4, HS2 and HS3 of the results of the questionnaire given to students. The students had a positive attitude that personal hygiene should be applied of which maintain the cleanliness of the body, keep the dress work/laboratory that cleaner, attitude to minimize contaminants originating from it.

Results descriptive data through observation at the time students' practice in production unit foodservice sanitation hygiene behavior on application of dimension HSP3 average value of 4.9 higher than the dimension of the HPS1, HPS2 nor HPS4. Application of sanitary hygiene behavior when processing is done including conditioning hand washing before processing, food processing stages meet the criteria exactly, keeping clean the kitchen area when processing activities. On the application of sanitary hygiene behavior dimension of personal hygiene (cleanliness) students pay attention to the cleanliness of the nail is not cut short and still carry out practice while he has sick of influenza.

Hypothesis test results showed the application of the attitude and behavior of the hygiene and sanitation practices in foodservice production units can be interpreted the magnitude of the coefficient estimate of application of sanitary hygiene behavior and attitude towards the practice of production units is 0.266. The coefficients marked with positive when progressively enhanced implementation of hygiene and sanitation practices are higher than the production units. And conversely the lower the implementation of hygiene and sanitation practices are also getting lower than in the production unit.

This research study moving on from an important aspect to produce safe food. The ability of applying attitudes and behaviors of students lacking sanitation hygiene practices result in competency expertise includes preparation, boga grammar when processing and rendering products generated in producing fast food worth selling the lower quality<sup>[16]</sup>. Product production Unit Foodservice practices in school not only takes into account the price but the products that implement food hygiene sanitation research results who does not pay attention to hygiene and sanitation is also low knowledge of its nutrition value<sup>[17]</sup>.

The application of attitude and behavior of sanitary hygiene in this study go on the more powerful evidence the findings of the application of standards of hygiene aspects of sanitation in food processing are not applied result in causing contamination of microorganisms<sup>[18]</sup>. An indication of ignorant handler's the food hygiene sanitation practices against the right of every stage of food production practices to ensure quality food products to protect the health and promotion on consumer<sup>[19]</sup>. Study the application of hygiene and sanitation in foodservice program as a means of increasing the standard of quality certification of food products have been recommended by a number of countries in Europe in the form of reinforcement of the attitudes and behaviour of the messages supported by the physical and social environment in the school<sup>[20]</sup>. Processing practice activities are always in evaluation to monitor the effectiveness of the learning process the application of hygiene and sanitation in the food production process<sup>[21]</sup>.

The application of attitude and behavior of low food hygiene in food processing practices did not understand the risks of work accident, danger, danger and methods of food processing practices<sup>[22]</sup>. The application of attitude and behavior of the hygiene and sanitation are studied and applied to practice any activity that the students of hygiene as a healthy lifestyle<sup>[23]</sup>. Maintain personal hygiene: pay attention to the health of the physical body, food and nutrition became major prerequisites through learning is expected to deal with the gap between the theoretical understanding and practice<sup>[24]</sup>. Research results recommends the practice of hygiene, sanitation, schools need to provide facility/facilities to increase knowledge and awareness of the personnel hygiene, nutrition<sup>[25]</sup>. The school took the initiative to infuse health education as part of the curriculum of each learning activities at school. Awareness on the local production of fresh food that is healthy and hygienic. Better Drainage facilities, waste management needs to be done under the supervision of the periodical<sup>[26]</sup>.

The implementation of HACCP management system in a catering showed a positive effect of the application of the attitudes and behavior of the hygiene and sanitation, HACCP in the production process of food catering. Application of HACCP system in the food manufacturers food damage prevention<sup>[27]</sup>

### **Influence the implementation of Sanitary Hygiene Behavior and Attitudes towards Entrepreneurship Readiness**

The results of the data analysis of the magnitude estimate coefficient of implementation of hygiene and sanitation against Italy entrepreneurship. The coefficients marked with positive when progressively enhanced application of sanitary hygiene then the higher entrepreneurship Readiness. And conversely the lower Readiness entrepreneurship then getting lower also the readiness of entrepreneurship. Based on the results of the data analysis can be explained the application of the attitudes and behavior of the sanitary hygiene affects against the readiness of entrepreneurship, it aligns the provisions based on the decision of the Minister of health of the Republic of

Indonesia No. 715/Menkes/2003 about the requirements of sanitary hygiene foodservice. Jasaboga here can be either individuals or companies that perform the processing of the foods served outside the place of business on the basis of *pasanan*, any organized effort *jasaboga*, the new business license can be issued if already have the certificate be eligible Facility Sanitary *Jasaboga* issued by district/city health Office. Students have been taught in schools about the importance of the application of attitude

The results of the research<sup>[28]</sup>. Application of sanitary hygiene stages the production process and the use of raw materials are hygienic effect on entrepreneurship and improved skills and confidence in products that promote their produce. Students learn direct election practices, processing of foodstuffs in order to awake the nutrition, hygiene as they prepare for each stage of processing food ingredients. Students can contribute to prepare food products quality at competitive prices with food products on the market<sup>[12]</sup>.

The application of the sanitary hygiene fixing a healthier lifestyle in demonstrating the food, food preparation, and food serving consumer access to deliver the resulting food safety guarantee<sup>[29]</sup>. Food products had a low save power and potential risk of contamination is high so implementation of sanitary hygiene procedures help protect food safety and minimize the risk of potential contamination is very food wrong competence that must be possessed by students to make products for entrepreneurship<sup>[30]</sup>. Research results<sup>[31]</sup> food hygiene, attitude and behavior of food handler's, food business in the hotel industry that sold by venture catering satisfactory response affect consumers to purchase products that are produced. This is in line with research<sup>[32]</sup> three out of ten sample concluded that hotel kitchen, food hygiene Knowledge and attitudes of food handler's not food hygiene practices led to efficient surveillance procedures require that in hygiene and sanitation of food processing at each stage. Research results<sup>[33]</sup> the occurrence of cases of food poisoning due to not apply hygiene sanitation a problem spread of infection diseases food borne illness. Knowledge and practice about food security starts from the educational institution in particular culinary schools/foodservice.

Entrepreneurship readiness to become a professional chef to open businesses open mandatory standards of food processing include the application of hygiene sanitation professional chef face many challenges, according to studies conducted do a holistic approach to perfecting the enjoyment of flavors, presentation draws on the tools of the appropriate and to eat a healthy diet<sup>[34]</sup>. Chef professional knowledge choose the quality of the raw material quality is becoming a top priority have creativity and innovation in the dish, supported the cooking process means are adequate. Students prepared foodservice education graduates have the skills of cooking skills to behave ethically and responsibly to ensure the safety of consumers<sup>[35]</sup>.

Research results<sup>[36]</sup> hygiene and health foods is an important pillar of the development of tourism and tourism have the competitiveness of food triggers the readiness of entrepreneurship. The application of attitude and behavior will improve sanitation hygiene cleanliness as one of the cornerstones for many travellers choose and plan to visit a country's cuisine. Tourism and culinary closely coupled each other conditions the development of the kontemporer menunjukkan correlation is positive and statistically significant between the quality of hygiene and health food with the number of tourists coming and needed readiness entrepreneurship in the creative industries sector catering. The results of research conducted for a period of twenty months to assess food hygiene practices among food handler's on food service institution<sup>[27]</sup>.

## CONCLUSION

1. The application of the Hygiene and sanitation has significant positive influence against the practice of production units. The students had a positive attitude that personal hygiene should be applied of which maintain the cleanliness of the body, keep the dress work/laboratory that cleaner, attitude to minimize contaminants originating from it. Results descriptive data through observation at the time students practice in production unit foodservice sanitation hygiene behavior on application of dimension HSP3 average value of 4.9 higher than the dimension of the HPS1, HPS2 nor HPS4.
2. The application of the Hygiene and sanitation has significant positive influence towards entrepreneurship Readiness. Results data analysis of magnitude estimate coefficient of implementation of hygiene and sanitation towards Italy entrepreneurship was 0.207. The coefficients marked with positive when progressively enhanced application of sanitary hygiene then the higher entrepreneurship Readiness. And conversely the lower entrepreneurship Readiness then getting lower also the readiness of entrepreneurship.

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