



## **Project: Towards sustainable health food at campus of Pharos university**

### **Participated Students:**

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### **Under supervision of:**

Prof. amany Refaat.

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### **Project Summary:**

- **Project Idea:**

The project team used the literature review of food safety, which revealed that a significant and urgent concern of food safety in food court in university campus across worldwide. To Achieve high levels of food safety during food and beverage handling in Food and beverage outlets of University campus to ensure the sustainability of the service quality.



- **Project Phases:**

- 1- A survey of the food and beverage outlets of the campus was conducted to investigate its actual percentage. The list of food court outlets in university campus of pharos
- 2- A checklist has been designed covering all phases of food handling (Purchasing stage, receiving stage, storage stage, preparation stage, cooking stage, product delivery stage) in order to determine the current status of these outlets.
- 3- A questionnaire was prepared and distributed to the outlets' employees to assess their food safety knowledge of handling food and beverages.
- 4- The questionnaire' results were entered, the analysis were conducted results in the tables and the developed of graphs.
- 5- Develop of a guide film to demonstrate the proper procedures for food handling.



- **Project Aim:**

- 1-To reach the actual percentage of good food safety practices during food handling operations on campus outlets.
- 2-Identify the strengths and weaknesses of employees related to their actual practice of food handling
- 3-Achieve sustainable healthy conditions for food preparation and production at food and beverage outlets.
- 4-Develop a guide video to demonstrate the proper food handling.