STUDY ON FOOD SAFETY AND FOOD HYGIENE OF FAST FOOD OUTLETS IN COLOMBO DISTRICT

BY

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Thesis submitted to the University of Sri Jayewardenepura as the partial requirement for the award of Master's of Sciences in Food Science & Technology on 2015
DECLARATION

The work described in this thesis was carried out by me under the supervision of Dr. ( Ms. ) Indira Wickramasinghe, Department of Food Science and Technology, Faculty of Applied Science, University of Sri Jayewardenapura, and a report on this has not been submitted in whole or in part to any other University or any other institution for another Degree.

08-12-2015

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Signature
DECLARATION

I, Dr (Ms.) Indira Wickramasinghe certify that above statement made by the candidate is true & that this thesis is suitable for submission to the purpose of evaluation.

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AFFECTIONATELY DEDICATED TO

MY LOVING PARENTS, BROTHER & DEAR TEACHERS
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Food safety is a global concern. Food safety is related to the presence of food-borne hazards in the food at the point of consumption. Therefore food safety hazards should be controlled throughout the food supply chain effectively to deliver safe product to the consumer (End user for its intended use). And also, there is a growing demand of consumers for healthy and safe food products. It is a big challenge for people who have been involved in food related business industry to supply for the demand of safe food products. As fast food is growing very fast in the Sri Lankan context, it is very useful to know about the knowledge of adequacy about food safety and food hygiene of the employees whom work in the fast food outlets.

A questionnaire based survey was carried out among 30 fast food outlets, for 90 employees and 30 managers to find out whether they have adequate knowledge about food safety and hygiene and whether managers are willing to facilitate to maintain the food safety and hygiene in the outlets.