



FOOD AND BEVERAGES STORING "A CASE STUDY AT FAYOUM UNIVERSITY"

By

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ABSTRACT

The application of proper practices and procedures relating to food and beverages storage is considered one of the most vital things that affect over maintaining food and beverages health and safety within hospitality establishments. Therefore, the aim of the study was to investigate the extent of application of proper storage practices and procedures within food and beverages stores in Fayoum University. The study's primary data were collected by using checklists through observation that was performed by the researcher at eight food and beverages stores at Fayoum University. Data obtained were analyzed by using Statistical Package for Social Sciences (SPSS) version (16) and qualitative analysis. The findings revealed that most food and beverages stores in Fayoum University suffered from a lack of implementation of proper storage facilities, procedures and practices and lack of food and beverages stores personnel's knowledge and awareness towards proper storage procedures and practices and personal hygiene requirements. So, this study recommended that proper storage facilities, procedures and practices should be available in food and beverages stores in Fayoum University and applied by qualified staff who has the sufficient awareness that enables them to properly store food and beverages in a manner that makes stock life longer as much as possible and protects it against contamination that might cause food borne illness or food poisoning.

Specific recommendations were suggested concerning the issue being researched.

Keywords: Food and Beverages Storage, Fayoum University, proper storage procedures and practices, personnel's knowledge and awareness.