

**CATERING SERVICE AT SOME EGYPTIAN
UNIVERSITIES ANALYTICAL STUDY**

By

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Department of Hotel management
Faculty of Tourism and Hotels, Fayoum

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ABSTRACT

The catering service aims to supply food and beverage on the desired time and place . But provided food and beverage must be in a sufficient quality level and safe to avoid customers complaints and food poisoning which has continued to rise in recent years . There has been over a six-fold increase in the number of people suffering from food poisoning .

IN recent years much attention has been given to a variety of food safety issues such personal hygiene of catering staff and also quality of food service .

Aim of the study

From the pilot study we found that there has been dissatisfaction of the quality standard of food service in non commercial food and beverage sector especially in side student hostels, In addition to students complaints and poisoning cases . So researcher has focused on the food safety and quality of service in hospitality industry in catering organizations especially noncommercial organizations and the researcher has choused student hostels to be the case study of this research .

To reach this aims the researcher had collected data by questionnaires ,check list , books , journals , internet , and etc .