

<b>4- Evaluation Hotel Practices Toward Proper Food and Beverage Storage</b>	عنوان البحث
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<p><b>Abstract</b></p> <p>The literature has shown that there are many facilities, practices, and procedures that should be applied to maintain proper storage of food and beverage. Structured interviews were adopted to collect the data from Forty Five three-star hotels in Cairo. These interviews were conducted with hotel store managers with a response rate of 75.5%. The research findings revealed that most food and beverage stores in the three-star hotels in Cairo undergo a lack of implementation of proper storage facilities and practices and lack of food and beverage stores personnel's awareness towards proper storage practices and personal hygiene requirements. So, this research recommended that hotels should provide the stores with equipment and facilities that will achieve the best implementation of proper food and beverage storage practices and keep the stored food in a manner that makes stock life longer as much as possible and protects it against contamination that might cause foodborne illness or food poisoning.</p> <p><b>Keywords:</b> Food &amp; Beverage Storage; The Three-star hotels; Cairo; proper storage procedures and practices; personnel's knowledge and awareness.</p>	