

Equipment specification training: An Approach to Equipment Prolong Shelf-life and Ease of Use: The case of Fayoum university student Hostels

Abstract

Purpose – This paper aims to present the value for carrying out a comprehensive training for the optimal use of equipment.

Design/methodology/approach – All kitchen representatives (150) from 8 Fayoum university hostels was surveyed. The study attempted to answer the why, what, when, and where aspects of kitchen equipment training.

Findings – The results reveal that the perspectives of employees and supervisors are fully and partially consistent with each other on the benefits of the training.

Research limitations/implications – Reliance on data elicited with one shot can border the issue of generalization. Therefore, to compensate this, the study design is explained in fair and inclusive detail.

Practical implications – The study presents the guidelines for training by providing comprehensive recommendations about proposed training program with the cooperation of the university management. The results of this research lead to the improvement and maintaining of a safe work environment.

Originality/value – The proposed study reveals new areas to be considered for conducting a comprehensive equipment training program. Literature related to this issue was limited and this study is exploratory.

Keywords – Training, kitchen equipment, Trainers, Trainees, hospitality industry.

Paper type – Research paper.