



Hand Hygiene Experiences of Gastronomy and Culinary Arts Students: The Case of Anadolu University**

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Abstract

Hand hygiene is a mainstay of personnel hygiene also like a stage of food safety and hygiene. Foods are created through kitchen personnel. The aim of the study is to examine the hand hygiene experience of gastronomy and culinary arts students in Anadolu University who will be responsible for food and beverage businesses in the future. Research type is a phenomenology from qualitative researches. Observation and face to face interview techniques was used in the research. First 10 students were chosen from 3rd and 4th grade through purposive sampling method and the students were observed in practical course for examining their hand hygiene behaviors. Further, face to face interviews were conducted with students for their hand hygiene knowledge. Observation forms and interview questions were evaluated by four experts and were created as semi-structured. Data were analyzed by descriptive analysis. The findings show that participants' knowledge and behavior towards hand hygiene was inadequate. On the basis of findings, suggestions were made for educational institutes and food and beverage.

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